

Les Flâneurs

←←←← BRASSERIE →→→→

STARTERS

Leeks "mimosa" style, truffled mousseline sauce	18 €
Shrimp ravioli with ginger, creamy bisque	15 €
Poultry pâté en croûte and prunes	15 €
Flambéed foie gras escalope with Belle de Brillet	18 €

MAIN COURSES

Cod confit with citrus oil, chorizo sabayon	26 €
Gratinated scallops with parsley butter	29 €
Spiced glazed duck breast	26 €
Smoked veal loin, Hungarian sauce	29 €

MAINS TO SHARE

Monkfish Burgundy-style	28 €/pers
Braised pork knuckle with Pineau des Charentes	28 €/pers

CHOICE OF GARNISHES

Crispy cheese dauphine potatoes / Sucrine lettuce heart with hazelnuts /
Butternut squash gratin / Mixed vegetable fricassée / Spelt risotto

CHEESE MOMENT

Selection of three cheeses 10 €

SWEETS

Apple and pear crumble	11 €
Manjari chocolate flan	11 €
Caramel and whipped cream chou	11 €

SHARED SWEETS

Pistachio tart	11 €/pers
Chocolate royal cake	11 €/pers

Children menu (*main / dessert*) 20 €



Net prices in euros, service included
Meat origin : France