

# Les Flâneurs



BRASSERIE



## Seasoning stroll

|  |     |
|--|-----|
| Crispy egg with morel mushrooms and wild garlic<br>sabayon     | 22€ |
| Grilled green asparagus, rocket salad and dried duck<br>breast | 16€ |
| Seabass ceviche with beetroots                                 | 18€ |
| Poultry pâté croûte, red onion confit                          | 16€ |

## Surf and Turf

|  |     |
|--|-----|
| Steamed sturgeon, aioli sauce          | 25€ |
| Pork « araignée » sweet and sour sauce | 25€ |

## Shared dish

|   |          |
|---|----------|
| Ray wing « à la grenobloise »<br>(For 2 people)   | 30€/Pers |
| Roast breast duck with rosemary<br>(For 2 people) | 30€/Pers |
| Wellington beef filet<br>(For 2 people)           | 32€/Pers |

## Your choice of garnishes

|                                     |
|-------------------------------------|
| French style peas                   |
| Asparagus risotto                   |
| Tangy mesclun salad                 |
| Crispy herb dauphine potatoes       |
| Grenaille potatoes with wild garlic |

|                      |     |
|----------------------|-----|
| <b>Cheese moment</b> | 15€ |
|----------------------|-----|

## Sugary stroll

|                                   |     |
|-----------------------------------|-----|
| Lime and combava tart             | 10€ |
| Apple and cinnamon tart           | 10€ |
| Chocolate caramel and puffed rice | 10€ |

## Sharing sugary stroll

(2 people)

|                             |         |
|-----------------------------|---------|
| Creamy vanilla rice pudding | 9€/pers |
| Vanilla and tonka flan      | 9€/pers |

