

# Les Flâneurs

«««« BRASSERIE »»»»

## STARTERS

Poached free-range egg with tangy green vegetables	16€
Foie gras "au naturel", red fruit chutney	20€
Grilled green asparagus, dried duck breast	18€
Marinated trout with soya and nori seaweed	16€

## MAIN COURSES

Grilled prime rib of beef with red wine sauce	28€
Ballotine of guinea fowl with smoked sabayon	25€
Snacked cuttlefish breast with herb pesto	25€
Roasted swordfish steak with curry sauce	28€

## SHARED MAIN COURSES

Seabass smoked with rosemary	30€/pers
Veal chop, short juice	33€/pers

## CHOICE OF GARNISHES

Artichokes barigoule, Chickpea breadcrumbs, Tangy mesclun salad, Crispy herb dauphine potatoes,  
Braised fennel

## CHEESE MOMENT

Selection of cheese of your choice	15€
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## SWEETS

Raspberry and chocolate macaroon	10€
Exotic pavlova	10€
Pistachio and cherries tart	10€

## SHARED SWEETS

Cherries clafoutis	9€/pers
Fraisier	9€/pers

<b>Kid menu</b>	<i>(main / dessert)</i>	20€
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*Les prix s'entendent en net et en euros, services compris*  
*Origine des viandes : France*