

Les Flâneurs

◀◀◀ BRASSERIE ▶▶▶

STARTERS

Soft-boiled egg with mushrooms and Cognac sabayon	17 €
Marinated mackerel, leche de tigre and sweet potato	17 €
Beef fillet gravlax with lacto-fermented radishes	20 €
Trout ravioli with lemon and cauliflower velouté	19 €

MAIN COURSES

Soy and sesame glazed trout
Gratinated scallops with seaweed
Pork belly preserved in spices
Quail stuffed with mushrooms,
blanquette sauce

26 € Cabbage-wrapped cod,
32 € white wine sauce
26 €
30 € Duck Pie, wine sauce

MAINS TO SHARE

30 €/pers
30 €/pers

CHOICE OF GARNISHES

Mushroom risotto, Mesclun salad, bean ragout,
Vegetable pot-au-feu, Cheesy dauphine potatoes

CHEESE MOMENT

Selection of cheeses of your choice 16 €

SWEETS

Pear tart with vanilla cream 10 €
Chocolate fondant cake, vanilla ice cream 10 €
Chocolate and hazelnut puff pastry 10 €

SHARED SWEETS

Figs and granola tart 9 €/pers
Cognac Baba 9 €/pers

Kid menu (*main / dessert*) 20 €



Les prix s'entendent en net et en euros, services compris
Origine des viandes : France