

# Les Flâneurs

◀◀◀ BRASSERIE ▶▶▶

## STARTERS

Smoked white asparagus, maltaise sauce	16 €
Beef cheek “pot au feu” terrine	16 €
Mussels “à la saintongaise”	18 €
Poached egg with morels, savage garlic zabaglione	20 €

## MAIN COURSES

### MAINS TO SHARE

Watercress confit local trout	26 €	Turbot fish “à la grenobloise”	30 €/pers
Lobster “Vol-au-vent”	32 €		
Pork “à la charcutière”	26 €		
Beef sirloin with pepper sauce	30 €	The famous Cordon Bleu	27 €/pers

## CHOICE OF GARNISHES

Dauphine potatoes / Asparagus fregola risotto / Parsley potatoes /  
Pea and mint fricassée / Spinach salad

## CHEESE MOMENT

Cheese selection	18 €
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## SWEETS

Exotic and coconut entremets	10 €
Vanilla and tonka profiterole	10 €
Vanilla and pecan tart	10 €

## SHARED SWEETS

Strawberry and lemon balm tart	9 €/pers
Hazelnut and peanut Paris-Brest	9 €/pers

Children menu (*main / dessert*) 20 €



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