

Les Flâneurs

◀◀◀◀ BRASSERIE ▶▶▶▶

STARTERS

Vegetable pâté en croute	15 €
Mimosa egg served with trout	15 €
Jewfish gravlax with beetroot	18 €
Foie gras cooked au naturel, red fruit chutney	18 €

MAIN COURSES

Steamed cod, white wine sauce	25 €
Grilled octopus, aioli sauce	28 €
Fillet of duckling, bigarade style	25 €
Veal loin in a herb crust	29 €

MAINS TO SHARE

Roast sea bass meunière, « huile vierge » peanuts	29 €/pers
Contised free-range poultry, Pineau sabayon	28 €/pers

CHOICE OF GARNISHES

Dauphine potatoes / Mesclun salad / Parsley potatoes /

Mix-mushroom fricassee / Steamed spinach

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 €
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*Net prices in euros, service included
Meat origin : France*