

Les Flâneurs

←←←← BRASSERIE →→→→

STARTERS

Veal pâté en croûte with black garlic	16 €
Trout gravlax with seaweed, rice texture	16 €
Foie gras, strawberries	19 €
Soft-boiled egg with morel mushrooms, asparagus velouté	19 €

MAIN COURSES

Roasted octopus with herbs, fregola with asparagus, herb-infused mayonnaise	29 €
Meagre with shellfish, fennel and agrums	26 €
Crispy pork confit, green vegetables fricassee	26 €
Roasted guinea fowl with morel mushrooms cooked in Pineau des Charentes	29 €

CHEESE MOMENT

Selection of three cheeses	10 €
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SWEETS

Exotic millefeuille	11 €
Strawberry and rhubarb pavlova	11 €
Chocolate and banana tart	11 €
Lime and mint cheesecake	11 €

Children menu (main / dessert)	20 €
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Net prices in euros, service included
Meat origin : France