

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 €

SWEETS

Apple and pear crumble	11 €
Manjari chocolate flan	11 €
Pistachio tart	11 €
Caramel and whipped cream chou	11 €

Children menu (*main / dessert*) 20 €



Net prices in euros, service included
Meat origin : France