

La Brasserie

Sharing boards

COUNTRY BOARD

Homemade pork paté, Auvergne dry sausage, cured ham,
Saint-Nectaire cheese, homemade chutney 19

SEAFOOD BOARD

Homemade smoked salmon, horseradish crème fraîche,
sea bream and seaweed tartare, sesame prawn gyoza 20

Starters

SEA BREAM CEVICHE
Coriander 12

PORK TROTTERS CROQUETTES
Gribiche sauce 14

TOMATO PRESSÉ (V)
Basil consommé, parmesan espuma, rocket oil 10

GREEN BEAN & FRESH GOAT'S CHEESE DUO
Toasted hazelnuts & raspberries 9

BEEF TONGUE CARPACCIO
Wholegrain mustard, pickles 12

HOMEMADE PATÉ EN CROÛTE
Mixed leaves, pickles 11

ROASTED MARROWBONE
Parsley and toasted country bread 12

HOMEMADE SMOKED SALMON 12

Salads

CAESAR SALAD
Homemade breaded chicken breast, herb croutons, anchovies, grated parmesan, Caesar dressing
Starter : 10 / Main : 18

NIÇOISE SALAD
Grilled tuna, hard-boiled egg, crunchy green beans, tomatoes, new potatoes, vinaigrette
Starter : 9,50 / Main : 17

Chef's Special of the Week

Available for lunch. Monday to Friday

MAIN COURSE 19
MAIN + DESSERT 26

Grill

CANTALOU'S BURGER

Angus beef patty 150g, Cantal cheese, homemade coleslaw, fries 19

BOUGNAT'S BURGER

Angus beef patty 150g, Bleu d'Auvergne Cheese, homemade coleslaw, fries 19

RIB STEAK 350g

Side of your choice 29,50

PORK SPARE RIB

Barbecue sauce, side of your choice 22

SEA BREAM FILLET

Herb vinaigrette, side of your choice 24

1kg CHAROLAIS PRIME RIB OF BEEF

Side of your choice 68 for 2 people

Sides

Ratatouille · mashed potatoes · french fries · green beans

Mains

DUCK BREAST (HALF)

Beetroot and rhubarb in a variety of preparations 24

HAND-CHOPPED BEEF TARTARE 180G

with confit egg yolk and fresh fries 20

SALMON FILLET

Buttered broad beans and mangetout, new potatoes 18

Pastas

All our pasta comes from the Broselloise Farm in Le Broc (63)

FRESH PAPPARDELLE (V)

pan-fried mushrooms, crunchy peas, parmesan 17

FRESH SPAGHETTI CARBONARA – 14,50

Children's Menu up to 12 years old

14

Beef burger & fries or Breaded pollock fillet with side of choice (fresh fries, mashed potatoes or vegetables) or Linguine with tomato sauce, pesto and grated cheese

Homemade cookie or mini hot fudge or ice cream scoop

25cl soft drink or flavoured syrup with water

Cheeses

CHEESE SELECTION FROM FROMAGERIE JAUBERT

With quince jelly and walnut bread 11

Desserts

EXOTIC PAVLOVA

Pineapple, mango and passionfruit 8,50

TROPEZIENNE 8

HAZELNUT SOUFFLÉ 9

12 minutes cooking time

VALRHONA CHOCOLATE FONDANT

with Vichy mint pastille ice cream 9.50

LEMON TART

with lemon cream 8,50

CAFÉ GOURMAND 10.50

Ice Cream

HOT FUDGE

vanilla caramel ice cream topped with hot chocolate sauce
and homemade brownie 10

DAME BLANCHE

vanilla ice cream with hot chocolate sauce and whipped cream 10

HANDMADE ICE CREAMS

vanilla, caramel, pistachio, chestnut, chocolate, verbena, coffee, hazelnut
2,50 / scoop

HANDMADE SORBETS

lemon, mango, pear, raspberry, strawberry, lychee
2,50 / scoop

Signature Cocktails

COSMO YUZU	12
Yuzu, Triple Sec, cranberry, lemon juice	
PINK GIN	12
Gin, Yuzu, edelflower liqueur, lemon juice, rhubarb	
PASSIONNATA	12
Rum, aloe vera liqueur, edelflower liqueur, lemon juice, passion fruit	
VOLCANO NEGRONI	12
Campari, gin, red Vermouth, strawberry, basil	
SPICY MARGARITA	12
Tequila, Grand Marnier, lemon juice, jalapenos	
ENGLISH GARDEN	12
Vodka, edelflower liqueur, cucumber, apple, lemon	
FRENCH BLONDE	12
Lillet Rose, gin, St-Germain, grapefruit soda, bitter lemon	
SPICY ROSES	12
Bourbon Four Roses, cointreau, pineapple, agave syrup, lemon, jalapenos	

Mocktails

VIRGIN MOJITO	8
Mint, brown sugar, lemon, sparkling water	
CRODINO SPRITZ	8
Orange bitter, passion fruit & honey purée	
AUVERGNAT	8
Blueberry, peach, orange, lime	
PATISSEZ	8
Pear, apple, caramel, lime	
MESS ON THE BEACH	8
Orange, cranberry, peach syrup, lemon juice	
VIRGIN PORNSTAR	8
Pineapple, passion fruit, vanilla, lime	

Classic cocktails

DRY MARTINI	9
CAÍPIRINHA	9
EXPRESSO MARTINI	11
MOJITO	9
NEGRONI	9
MARGARITA	9
DAÍKIRI	9
SEX ON THE BEACH	9
PORNSTAR MARTINI	12

Gin

GIN TONIC	9
GIN FIZZ	9

Mule

MEZCAL MULE	10
MOSCOW MULE	10
LONDON MULE	10
CARIBBEAN MULE	10

Spritz

APEROL SPRITZ	8,50
ITALICUS SPRITZ	9
LILLET BLANC OR ROSÉ SPRITZ	8,50
CAMPARI SPRITZ	8,50
ST-GERMAIN SPRITZ	10

Whisky

4cl

Aberlour 12 years	11
Chivas 12 years	10
Jameson	8
Lagavulin 8 years	13
Oban 14 years	13
Jack Daniel's	8
Four roses	10

Gin

4cl

Beefeater	7
Ki No Bi	14
Monkey 47	12
Plymouth	9
Malfy con Lemon	10

Cognac

Martel VS	13
Hennessy XO	28

Rum

Havana 7 years	9
La Hechicera	12
Havana especial	7
Bumbu XO	7
Maël l'homme crocodile	13
Maël Jolie douce	13
Maël Mousaillon	13
Maël Vieille dame	13
Saylor Jerry	7

Tequila

Avión Reposado	13
Altos blanco	8
Avión Réserve 44	28

Vodka

Absolut	7
Belvedere	9.5
Grey Goose	11

Liqueur

Verveine douce	8
Baileys	5
Get 27	5.5
Get 31	5.5
Amaretto Disaronno	7
Chartreuse verte	10
Chartreuse jaune	10
Poire Williams	10
Limoncello	6
Cristille	9
Menthe pastille	5.5

Aperitifs

Kir Vin Blanc	12cl	6.50
Kir Royal	12cl	17
Ricard	2cl	2.50
Campari	5cl	5
Gentiane	5cl	4.50
Lillet Rosé / Blanc	5cl	4.50
Birlou	4cl	4.20
Suze	5cl	4.50
Porto rouge	5cl	5

Draft beers

	25cl	50cl
Budweiser	3.60	6.90
Panaché Budweiser	3.60	6.90
Hoegaarden	4.70	8.20
Leffe Ruby	4.70	8.20
3 Bords	4.70	8.20
Goose Island IPA	4.70	8.20

Bottled Beers & ciders

Corona 0,0%	6
Corona	6.50
Magners	7

Mineral water

	50cl	1L
Evian	3.80	4.90
Badoit	3.80	4.90

Soft drinks

Flavoured syrup with water	25cl	1.80
Fruit pulp with water	25cl	1.80
Coca cola / Coca cola Zero /Coca cola cherry	33cl	3.90
Fanta / Fuzetea peach / Tropic / Sprite	25cl	3.90
Diabolo	25cl	3.90
Red bull / Sugar-free Red bull	25cl	4.90
Tonic organic / Ginger beer organic	25cl	4.90
Fruit juices: Apple, Apricot, Orange, Pineapple, Tomato	25cl	5
Perrier	33cl	3.90
Badoit Rouge	33cl	3.90

Hot beverage

Espresso / Espresso Décaféine	1.90
Double espresso	3.80
Café crème	2.90
Cappuccino / Latte	3.90
Tea / Infusion / Hot chocolate	3.90

Hot cocktails

Irish Coffee	11
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