

La Brasserie

To share

MESS SHARING BOARD

Hummus, olive tapenade, Sancy cured meats, selection of Saint-Nectaire & Laguiole cheeses 19

SEAFOOD BOARD

House-smoked salmon, fish rillettes, smoked mackerel, shrimp gyoza with sesame, horseradish crème fraîche 20

FROG LEGS WITH PARSLEY AND GARLIC

20 pieces 28

Starters

LEEKS WITH HERB VINAIGRETTE (V) 8.90

BONE MARROW 12

Bread, herb oil

EGG MEURETTE WITH BACON 10

SEA BREAM CEVICHE WITH CORIANDER 12

VELOUTÉ OF VELAY LENTILS (V) 9.20

Truffle espuma

FROG LEGS WITH PARSLEY AND GARLIC 15

10 pieces

PATÉ EN CROÛTE DU MESS 11

HOMEMADE SMOKED SALMON 13

Salads

CAESAR SALAD

Breaded chicken breast, herb croutons, anchovies, grated parmesan, iceberg lettuce with blue cheese sauce 18

WARM GOAT CHEESE SALAD

Foie gras shavings, croutons, walnuts 18.50

Chef's Special of the Week

Available for lunch. Monday to Friday

MAIN COURSE 19

MAIN + DESSERT 26

To share

7-HOUR SLOW-COOKED AUVERGNE LAMB SHOULDER FOR 2

Thyme jus, baby potatoes 68

AUVERGNE SALERS BEEF RIB 1KG FOR 2

Béarnaise, pepper or blue cheese sauce, choice of sides 85

BUTCHER'S SHARING BOARD STARTING FROM 3

Veal, beef and duck selection, bone marrow 40 per person

Mains

RIBEYE STEAK 280G

Béarnaise, pepper or blue cheese sauce, French fries 29.50

PORK RIBS

Barbecue sauce, mashed potatoes 22

VEAL KIDNEYS

Madeira sauce, mashed potatoes 21

DAILY BUTCHER'S CUT

Béarnaise, pepper or blue cheese sauce, baby potatoes 19

ROSSINI-STYLE BEEF

Mashed potatoes 34

CANTALOU'S BURGER

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

BOUGNAT BURGER

150 g Angus beef patty, Bleu d'Auvergne cheese, coleslaw, French fries 19.50

GRILLED SEA BASS

Smoked beurre blanc, pilaf rice, wilted spinach 24

GRILLED SALMON

Spiced emulsified butter, seasonal vegetables 18

DUCK BREAST FROM DOMAINE DE LIMAGNE

Baby potatoes, reduced jus

Half 24 Whole 32

HAND-CHOPPED BEEF TARTARE 180G

French fries, salad 20.50

PIKE QUENELLES

Pilaf rice, Nantua sauce 16

FRESH PAPPARDELLE FROM LA FERME BROSELLOISE (V)

Sautéed mushrooms with cream, parmesan 17

BUCKWHEAT PAPPARDELLE WITH BLUE CHEESE FROM LA FERME BROSELLOISE (V)

Blue cheese, caramelized onions 18

Additional sides

French fries · Mashed potatoes · Baby potatoes · Seasonal vegetables · Green salad
4.50

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 fruits jelly and walnut bread 11

Desserts

EXOTIC PAVLOVA

Pineapple, mango and passionfruit 8.90

HAZELNUT SOUFFLÉ 9

12 minutes cooking time

VALRHONA CHOCOLATE FONDANT

with Vichy mint pastille ice cream 9.50

PEAR 'BOURDALOUE' TART 8.90

BAKED ALASKA 9

CAFÉ GOURMAND 10.50

Ice Cream

All our ice creams are handcrafted by Gace Délices de la Roussière (15)

MONT BLANC

Chestnut & vanilla ice creams, whipped cream, chestnut paste, chocolate topping 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

12

COSMO YUZU

Yuzu, Triple Sec, cranberry, lemon juice

ADAM AND EVE

Armagnac, apple, chestnut, lemon juice

PASSIONNATA

Rum, aloe vera liqueur, edelflower liqueur, lemon juice, passion fruit

SPICY MARGARITA

Tequila, Grand Marnier, lemon juice, jalapenos

MIDNIGHT JASMINE

Gin, jasmine, lemon, cherry liqueur, tonic

THE ORCHARD

Apple, amber rum, lime, blueberry liqueur, cinnamon

SPICY ROSES

Bourbon Four Roses, cointreau, pineapple, agave syrup, lemon, jalapenos

Mocktails

8

VIRGIN MOJITO

Mint, brown sugar, lemon, sparkling water

CRODINO SPRITZ

Orange bitter, passion fruit & honey purée

AUVERGNAT

Blueberry, peach, orange, lime

PATISSEZ

Pear, apple, caramel, lime

NO SEX ON THE MESS

Orange, cranberry, peach syrup, lemon juice

VIRGIN PORNSTAR

Pineapple, passion fruit, vanilla, lime

Classic cocktails

CAÏPIRINHA

9

MOJITO

9

NEGRONI

9

MARGARITA

9

DAIQUIRI

9

SEX ON THE BEACH

9

PIÑA COLADA

9

PORNSTAR MARTINI

11

After Dinner

ESPRESSO MARTINI

11

WINTER SUN

9

Apple, birlou liqueur, lemon & cinnamon

IRISH COFFEE

11

VANILLA DREAM

11

Rum, Baileys, vanilla cream

THE CHESTNUT TREE

11

Coffee, Liqueur 43, amaretto & chestnut cream

Gin

GIN TONIC

9

GIN FIZZ

9

Mule

MEZCAL MULE

10

MOSCOW MULE

10

LONDON MULE

10

CARIBBEAN MULE

10

Spritz

APEROL SPRITZ

9,50

ITALICUS SPRITZ

9,50

LILLET BLANC OR ROSÉ SPRITZ

9,50

CAMPARI SPRITZ

9,50

ST-GERMAIN SPRITZ

10,50

Whisky

4cl

Ballantines	7
Jameson	8
Jack Daniel's	8
Chivas 12 years	10
Four Roses	10
Aberlour 12 years	11
Lagavulin 12 years	13
Oban 14 years	13

Cognac

Martel VS	13
Hennessy XO	26

Tequila

Altos Blanco	8
Altos Reposado	13
Patron Añejo	15
Avión Reserva 44	28

Vodka

Absolut	7
Belvedere	10
Grey Goose	11

Gin

4cl

Beefeater	7
Plymouth	9
Malfy con Limone	10
Hendrick's	10
Monkey 47	12
Ki No Bi	14

Rum

Havana Especial	7
Havana 7 years	9
La Hechicera	12
Bumbu XO	13
Mael l'Homme Crocodile	13
Mael Jolie Douce	13
Mael Moussaillon	13
Mael Vieille Dame	13

Liqueur

Baileys	5
Get 27	6
Get 31	6
Menthe Pastille	5.5
Amaretto	7
Limoncello	5.5
Frog eau-de-vie	8
Lemon, mint, verbena, raspberry, gentian, mandarin, blueberry, cocoa, porcini	
Willimas Pear	10
Green Chartreuse	10
Yellow Chartreuse	10
Chartreuse "MOF"	13

Aperitifs

Ricard	2cl	3
Birlou	4c	4.2
Dolin Blanc / Rouge	4cl	5
Lillet Rosé / Blanc	5cl	4.5
Suze	5cl	4.5
Red Port	5cl	5
White Wine Kir	12cl	6.5
Kir Royal	12cl	17

Soft drinks

Sirop with water	25cl	1.80
Coca-Cola / Coca-Cola Zero /	33cl	3.90
Coca-Cola Cherry / Perrier / Badoit R		
Fanta / Fuze Tea peach / Tropic /	25cl	3.90
Sprite / Diabolo		
Red Bull / Sugar-free Red Bull /	25cl	4.90
Organic tonic / Organic ginger beer		
Fruit juices: apple, apricot, orange, pineapple, tomato, peach	25cl	5

Draft beers

	25cl	50cl
Budweiser	3.60	6.90
Panaché Budweiser	3.60	6.90
Monaco	4	7.30
Hoegaarden	4.70	8.90
Lefte Ruby	4.70	8.90
3 Bords	4.70	8.90
Goose Island IPA	4.70	8.90

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

Bottled Beers & ciders

		33cl
Corona 0,0%	6	
Corona	6.50	
Magners	9	

Mineral water

	50cl	1L
Evian	3.80	4.90
Badoit	3.80	4.90