

La Brasserie



To share

MESS SHARING BOARD

2 spreads, Sancy cured meats, trio of cheeses (Saint-Nectaire, Laguiole, Bleu d'Auvergne) 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

**GREEN BEAN DUO, GOAT CHEESE CREAM,
RASPBERRY COULIS (V) 9.90**

BONE MARROW 12

Bread, herb oil

EGG MEURETTE WITH BACON 10

SEA BREAM CEVICHE WITH CORIANDER 12

FROG LEGS WITH PARSLEY AND GARLIC 15

10 pieces

TOMATO AND PARMESAN TART 11

House-made parmesan and polenta pastry, topped with an assortment of tomatoes

HOMEMADE SMOKED SALMON 13

Lemon basil ice

Salads

CAESAR SALAD

Breaded chicken breast, herb croutons, anchovies, grated parmesan, iceberg lettuce with caesar 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

FRESH PAPPARDELLE FROM LA FERME BROSSELLOISE (V)

Sautéed mushrooms with cream, parmesan 17

LOBSTER BISQUE PAPPARDELLE

Shrimp and prawns flambéed in Cognac 22

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 Pappardelle with tomato sauce and grated cheese

Homemade cookie or chocolate mousse 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)

MESS FRESHNESS

Mango, vine peach sundae, whipped cream, mango coulis, crumble, seasonal fruits 10

HANDMADE ICE CREAMS

vanilla, caramel, pistachio, chestnut, chocolate, verberna, coffee, hazelnut, peanut, Vichy mint
2.50 / scoop

HANDMADE SORBETS

lemon, mango, pear, raspberry, strawberry, vine peach
2.50 / scoop

Signature Cocktails

COSMO YUZU

Yuzu, Triple Sec, cranberry, lemon juice

APRICOT TIME

Vodka, apricot, rosemary, lemon

PASSIONNATA

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

MIDNIGHT JASMINE

Gin, jasmine, lemon, cherry liqueur, tonic

SARTI ESOTICO

Sarti, pineapple, lemon, raspberry, mint

SPICY ROSES

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

Mocktails

VIRGIN MOJITO

Mint, brown sugar, lemon, apple juice, sparkling water
(strawberry, raspberry, passion fruit)

CRODINO SPRITZ

Orange bitter, passion fruit & honey purée

AUVERGNAT

Blueberry, apricot, orange, lime

NO SEX ON THE MESS

Orange, cranberry, peach syrup, lemon juice

VIRGIN PORNSTAR

Pineapple, passion fruit, vanilla, lime

VIRGIN COLADA

Pineapple, lemon, coconut

CANDY APPLE

Apple, caramel, cranberry, lemon, raspberry

12

Classic cocktails

CAÏPIRINHA

(strawberry, raspberry, passion fruit)

MOJITO

(strawberry, raspberry, passion fruit)

NEGRONI

MARGARITA

DAÏQUIRI

(strawberry, raspberry, passion fruit)

SEX ON THE BEACH

PIÑA COLADA

PORNSTAR MARTINI

TEQUILA SUNRISE

ESPRESSO MARTINI

10

+1

10

+1

10

10

10

+1

10

10

11

10

12

Gin Cocktails

GIN TONIC BEEFEATER

GIN TONIC MONKEY 47

GIN TONIC KI NO BI

GIN TONIC HENDRICKS

GIN FIZZ

9

14

16

12

9

8

Mule

MEXICAN MULE

MOSCOW MULE

LONDON MULE

CARIBBEAN MULE

RASPBERRY MULE

10

10

10

10

11

Spritz

APEROL SPRITZ

ITALICUS SPRITZ

LILLET BLANC OR ROSÉ SPRITZ

CAMPARI SPRITZ

ST-GERMAIN SPRITZ

SARTI SPRITZ

LIMONCELLO SPRITZ

9.50

9.50

9.50

9.50

10.50

9.50

9.50

Whisky & Bourbon 4cl

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

Cognac

Martel VSOP	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

Liqueurs &

After-Dinner

Baileys	5
Get 27	6
Get 31	6
Licor 43	6
Menthe Pastille	5.5
Amaretto	7
Limoncello	5.5
Frog eau-de-vie	8
Lemon, mint, verbena, raspberry, gentian, mandarin, blueberry, cocoa, porcini	
Williams Pear	10
Grand Armagnac VS Janneau	10
Green Chartreuse	10
Yellow Chartreuse	10
Chartreuse MOF	13

Aperitifs

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

Soft drinks

Syrup with water	25cl	1.80
Coca-Cola / Coca-Cola Zero /	33cl	3.90
Coca-Cola Cherry / Perrier / Badoit R		
Fanta / Fuze Tea peach /	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
Leffe 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
Irish coffee	11

Bottled Beers & ciders

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

Mineral water

Evian	3.80	4.90
Badoit	3.80	4.90