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

LANGOUSTINE RAVIOLI 10
Fennel, lobster bisque

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

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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)
Chilli pasta, sautéed mushrooms with cream, parmesan 17

LOBSTER BISQUE PAPPARDELLE
Chilli pasta, shrimp and prawns flambéed in Cognac 22

Additional sides

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

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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 Jaec 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, verbena, coffee, hazelnut, peanut, Vichy mint
2.50 / scoop

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

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Signature Cocktails 12

BLOODY MYRTILLE
St-Germain, blueberry liqueur, lime, apple

SEX À PEAR
Williams pear liqueur, chestnut, lemon, apple

JASMIN DE MINUIT
Gin, jasmine, lemon, cherry liqueur, tonic

BACCIO ROSSO
Campari, passion fruit liqueur, passion fruit, cane sugar

SPICY ROSES
Four Roses bourbon, Cointreau, pineapple, agave, lemon, jalapeños

Mocktails 8

VIRGIN MOJITO
Mint, brown sugar, lemon, apple juice, sparkling water
(strawberry, raspberry, passion fruit) +1

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

PATISSEZ
Pineapple, pear, apple, caramel, lemon

CANDY APPLE
Apple, caramel, cranberry, lemon, raspberry

Classic cocktails

CAÏPIRINHA	10
(strawberry, raspberry, passion fruit)	+1
MOJITO	10
(strawberry, raspberry, passion fruit)	+1
NEGRONI	10
MARGARITA	10
DAÏQUIRI	10
(strawberry, raspberry, passion fruit)	+1
SEX ON THE BEACH	10
PIÑA COLADA	10
PORNSTAR MARTINI	11
ESPRESSO MARTINI	12

Gin Cocktails

GIN TONIC BEEFEATER	9
GIN TONIC MONKEY 47	14
GIN TONIC KI NO BI	16
GIN TONIC HENDRICKS	12
GIN FIZZ	9

Mule

MEXICAN MULE	10
MOSCOW MULE	10
LONDON MULE	10
CARIBBEAN MULE	10
RASPBERRY MULE	11

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
SARTI SPRITZ	9.50
LIMONCELLO SPRITZ	9.50

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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 Lemon, mint, verbena, raspberry, gentian, mandarin, blueberry, cocoa, porcini	8
Williams Pear	10
Grand Armagnac VS Janneau	10
Green Chartreuse	10
Yellow Chartreuse	10
Chartreuse MOF	13

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Apéritifs

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 / Coca-Cola Cherry / Perrier / Badoit R	33cl	3.90
Fanta / Fuze Tea peach / Sprite / Diabolo	25cl	3.90
Red Bull / Sugar-free Red Bull / Organic tonic / Organic ginger beer	25cl	4.90
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

Expresso / Expresso Décaféine	1.90
Double expresso	3.80
Café crème	2.90
Cappuccino / Latte	3.90
Tea / Infusion / Hot chocolate	3.90
Irish coffee	11

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

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