

BRASSERIE DÉLICE

SPRING 2011

ENTRÉES

starters

YELLOW FIN TUNA WITH AVOCADO

fresh tuna tartar with ripe avocado and lime vinaigrette

290

POACHED SALMON TROUT TERRINE

young lettuce leaves, Welshriesling jelly and balsamic vinaigrette

260

BEEF TARTARE

chopped beef tenderloin, French garlic baguette and rocket salad

330

FRIED PIG'S TAILS

sauce ravigote made of extra virgin olive oil and french flat beans

290

SOUPES

soups

WATERCRESS CREAM SOUP

of watercress seedling and poached egg

190

YOUNG CHICKEN CONSOMMÉ

with spring vegetables and ricotta dumplings with herbs

160

SALADES

salads

small large

SPRING SALAD

lettuce leaves, slices radishes, carrots, fresh goat cheese and meadow honey vinaigrette

160

260

CAESAR SALAD

heart of romaine lettuce with homemade dressing, roasted corn fed chicken, crispy bacon, garlic croutons and parmesan cheese

210

390

PLATS VÉGÉTARIENS

vegetarian dishes

HOMEMADE TAGLIATELLE

with beef tomatoes, cherry tomatoes San Mazzo and sun dried tomatoes, basil and parmesan

390

SAFFRON RISOTTO

carnaroli rice with saffron, green peas, asparagus, black olives and parmesan

360

POISSONS

fish

FILLET OF DORADE ROYALE

steamed young spinach leaves, warm salad of fennel and clear tomato consommé

650

CRISPY ATLANTIC SALMON

pan fried salmon with skin, warm salad of chard, potato mille feuille and dill sauce

490

SEA BASS

fillet of sea bass, vegetable ratatouille with thyme and root vegetable cous cous

660

LOCAL FARM RAISED TROUT

trout fillet, oyster mushroom à la crème and mashed potatoes with sour cream and chives

540

VIANDES

meat

FARM RAISED CHICKEN SUPREME

pan roasted chicken breast, linguine with green asparagus and cream sauce with fresh morels

490

SPRING LAMB DUET

roasted chops with basil crust and lamb shoulder confit with young spinach and au gratin polenta

660

SADDLE OF BIO VEAL

tomato jam, caramelized garlic, grilled trumpet royal mushrooms and veal jus

650

FILET MIGNON

grilled with crushed black pepper, crisp green beans with bacon and la ratte potatoes

630

PLAT TRADITIONNEL DE BRASSERIE

traditional brasserie dish

GRILLED CHAROLAIS ENTRECÔTE

300g steak of beef entrecôte served with green pepper sauce, steak fries and mesclun salad

690

FROMAGES ET DÉSSERTS

cheeses and desserts

FRENCH CHEESE

selection of French cheese served with freshly baked brioche

250

ICE CREAMS AND SORBETS

selection of ice creams and sorbets according to daily offer (1 scoop)

70

CHOCOLATE - VANILLA PARFAIT

frozen parfait, roasted crunchy oat meal and skim milk chocolate sauce

190

WILD BERRIES CONSOMMÉ

compressed strawberries, goat cheese sorbet and white balsamic air

190

ALMOND CRÈME BRÛLÉE

traditional Crème brûlée with Marconi almonds and salad of strawberries and physalis

190

CHOCOLATE FONDANT

baked chocolate cake, chocolate ice cream and kumquat compote

190