



Gourmet Bron  
HOME-COOKING BRASSERIE

[WWW.GOURMET-BRON.FR](http://WWW.GOURMET-BRON.FR)

**SOMETHING FOR EVERYONE!**

SPRING-SUMMER 2020



## STARTERS

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- ORGANIC <sup>45</sup> DEVILLED EGG** with smoked salmon – 6
- BURRATA, 120G**, heritage tomatoes, basil, organic olive oil – 14
- GRAVLAX SALMON**, avocado tartare with lemon – 9
- TOASTED OPEN SANDWICH** tomato – mozzarella, green pesto – 7
- ANTIPASTI-STYLE VEGETABLES**, Serrano ham, Grana Padano cheese – 7
- BEEF CARPACCIO, 75 G** (French origin), pesto verde, Grana Padano cheese – 10

## GREAT SNACKS

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**STEAK TARTARE (180 G)** of knife-cut Charolais beef, non-frozen French fries and side salad

Classic or seared – 17

Italian – 18

"Our" **NIÇOISE SALAD** – 14

"Brasserie Maison" **CAESAR SALAD** – 17

**SPARE RIBS** (French origin) – 18

marinated in rosemary and honey, new potatoes

**BURGER** fresh ground beef 150 g, cheddar, pork belly, shallots, home-made ketchup, tomato, lettuce, non-frozen French fries and side salad – 17

Double patty (300 g) – 24

**BEEF CARPACCIO 2 x 75 G** (French origin) – 18

pesto verde, Grana Padano cheese, non-frozen French fries and side-salad

## NEITHER MEAT NOR FISH

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- TWO TOASTED OPEN SANDWICHES** tomato – mozzarella, green pesto – 13
- VEGETABLE STIR-FRY** with coconut milk, lemongrass – 13
- LINGUINE** pesto verde, pomodoro – basilico, e Grana Padano – 14

## COCKTAILS

The day's **COCKTAIL** - 10

Local **BEER** - 6

The month's **WINE** by the glass - 6

**PLATTERS** to share - 14  
(cold cuts or matured cheeses or mix)

**TOASTED OPEN SANDWICH** - 7 (x2-13)  
tomato - mozzarella, green pesto

## SET MENU ON THE BOARD

STARTER/MAIN COURSE

OR

MAIN COURSE/DESSERT

– 16 –

Noon only.

VEGETARIAN

## STRAIGHT FROM THE GRIDDLE PLATE

**BEEF FILLET STEAK** (French origin) 180 g, non-frozen French fries and side-salad – 25

choice of sauce: shallot confit, peppercorn, home-made ketchup

**VEAL FILLET PICCATA**, sage gravy, ratatouille – 18

**SEA BREAM FILLET** – 18

vierge sauce with tomato, crushed potatoes with black olive bits

**SALMON ESCALOPE**, eggplant caviar, piquillo pepper coulis – 19

**RED LABEL FREE-RANGE CHICKEN BROCHETTE** 🍷 – 15

lime, linguine with cream

Roast **SHRIMP** and chorizo, herb risotto – 18

## DESSERTS

**PANNA COTTA** with red berries – 6

Genuine **PROFITEROLES** in chocolate sauce – 8

**10 CM APPLE STRIP TART** – 8

For large appetites + 10 cm – 13

Seasonal **FRESH FRUIT SOUP** with green tea – 6

## OUR ICE CREAMS

**ICE-CREAM COUPE** – 8

Dame Blanche (vanilla)/Peach Melba/Banana split/Yoghurt ice-cream with fresh fruit

**LIKE ON THE BEACH** – 5

🍫 Magnum, Almonds/White chocolate/Salted caramel/Double chocolate flavours



## REIGNING IN THE KITCHEN

### THIBAUT AND TANGUY

Worthy heirs of the Gourmet Bron kitchen, Thibaut and Tanguy are delighted to welcome you to our restaurant. They are determined to delight your taste buds, so don't hesitate to go compliment them at the serving hatch, they are shy!

## OUR LOCAL SUPPLIERS

Matured cheese from **MERE RICHARD**

Cold cuts from **BOBOSSE**

Beer from **LA CANUTE LYONNAISE**

Fruit nectar from **CHARLES PAPILLON**

## CHILDREN'S SET MENU

€10 with beverage - served up to age 12

(Mineral water 50 cl or Soda or Syrup or Fruit juice)

**HAMBURGER PATTY** 125 g or **SALMON ESCALOPE** or **CHICKEN BROCHETTE**  
or **PLATTER OF SERRANO HAM, TOMATOES WITH BASIL** or **LINGUINE, PESTO, TOMATOES AND BASIL**  
(your choice of side-dish: **non-frozen French fries** or crushed potatoes with olives or **linguine with cream** or **stir-fried vegetables**). **YOUR CHOICE OF 2 SCOOPS OF ICE-CREAM** or **YOGHURT** or **FRESH FRUIT**.

## BEER & CIDER

### DRAUGHT

Heineken – 25cl **4.50** 50cl **8**  
 Affligem Lager – 25cl **5** 50cl **9**

### BOTTLED

Grimbergen White / Lager / Amber – 33cl **6**  
 Desperados – 33cl **6**  
 Ciney Lager or Brown – 33cl **6**  
 Heineken O.O – 33cl **5**  
 Hapkin 8.5° – 33cl **7**  
 Mort Subite Kriek – 33cl **7**  
 Lagunitas IPA – 35.5cl **7**

Sassy l'Angélique organic cider – 33cl **6**

## HOT BEVERAGES

Espresso / Ristretto / Decaf – **2.60**  
 Double espresso – **4**  
 Cappuccino – **4.50**

Monbana Fair Trade Chocolate – **4**  
 Kusmi Teas – **4**

Sencha mint green tea, Green tea with mint,

English Breakfast, Detox,  
 Boost, Prince Vladimir, Imperial Label teas  
 Kusmi Tea herbal teas – **4**

Chamomile, Aquarosa, Verbena Peppermint

## MINERAL WATER

Evian – 50cl **4** 100cl **5**  
 Badoit – 50cl **4** 100cl **5**  
 Perrier – 33cl **4**

## THE WINE CELLAR

### WHITE

	Glass 15cl	Btl. 75cl
PDO Chablis Premier Cru "La Chantreterie" – 2018/2019	<b>10</b>	<b>49</b>
PDP Pouilly-Fumé "En Travertin" – 2018/2019	–	<b>41</b>
PGI, Côtes du Tarn "Découverte Mauzac Blanc" – 2019	<b>6</b>	<b>24</b>

### RED

PDO Châteauneuf-du-Pape "Clos de l'oratoire des Papes" – 2017	–	<b>58</b>
PGI Côtes Catalanes "Le Canon du Maréchal" Biodynamic agriculture – 2019	<b>6</b>	<b>26</b>
PDO Savigny-les-Beaunes "Maison Champy" Biodynamic agriculture – 2017/2018	<b>11</b>	<b>56</b>
PDO Morgon "Domaine de la Chapelle Bizot" – 2019	–	<b>29</b>
PDO Haut Médoc Cru Bourgeois "Château Liversan" – 2014	<b>8</b>	<b>35</b>

### ROSÉ

VDF Rosé Martinat 2019 – Lucie & Stéphane Donze – 2019	<b>6</b>	<b>25</b>
PGI Pays d'Oc – "Mas Neuf le Rosé" Biodynamic agriculture – 2019	–	<b>25</b>
PDO Coteaux d'Aix-en-Provence – Château Beaulieu "Cuvée Alexandre" – 2019	<b>6</b>	<b>28</b>
PDO Côtes de Provence Sainte Victoire – Pas du Moine – 2019	Magnum 150cl	<b>50</b>

## CHAMPAGNE

Kir royal with champagne Laurent-Perrier La Cuvée Brut (crème de cassis (blackcurrant) 19°, raspberry 18° or blackberry 18° Cartron) - 12cl **12**  
 Laurent-Perrier La Cuvée Brut - 12cl **11** - 37,5cl **35** - 75cl **60**  
 Laurent-Perrier Brut Millésimé - 2008 - 75cl **82**  
 Laurent-Perrier Cuvée Rosé - 75cl **82**  
 Tsarine Brut Premium - 12cl **10** - 75cl **50**  
 Tsarine Brut Premium Magnum - 150cl **98**

**OPENING HOURS** Lunch noon - 2:30 p.m. - Dinner 7 p.m. - 10:30 p.m. **BOOKINGS:** +33 (0)4 72 15 65 76

#brasseriemaison gourmet\_bron\_restaurant\_bar Gourmet Bron Restaurant & Bar

All prices are in Euros inclusive of VAT. Beef origins are displayed at the restaurant. The list of allergens is available on request. Stated weight prior to cooking; may vary by plus or minus 10%. There is a flat €5 additional charge for room service. Excessive alcohol consumption can be dangerous to your health – drink in moderation. PDO, Protected Designation of Origin — PGI, Protected Geographical Indication — VDF, French table wine.

: Products from organic farming. : Red label. : Biodynamic agriculture.