



LES CLIMATS

BRASSERIE MAISON

Something for everyone!

STARTERS

☺ Pumpkin soup with Isigny gourmet cream	7.50
Organic poached egg in red wine , ^{AB} mushroom & lard sauce	7.50
Organic eggs mimosa with herbs ^{AB}	6.50
Warm leek served with our ravigote sauce with plancha-grilled Serrano ham	7
Smoked salmon tartar, served with apples and potatoes	8.50

THE ESSENTIALS

180 g hand cut Charolais beef tartar raw with freshly made chips & salad	18.50
Chicory and Serrano ham, Oven-grilled	14
Homemade Brasserie burger (Fresh French origin 150g beef burger ■ ■ , reblochon cheese, onions, smoked bacon, isigny cream, cos lettuce with chips and salad)	18.50
Duck leg ■ ■ with orange and crushed potatoes	20.50
Pasta shells with truffle-flavoured ham, and a fried egg	15.50
Homemade Brasserie salad (cabécou cheese, smoked duck breast, cos let- tuce, avocado and walnuts)	17
Hake Fish with mussels in cream sauce crushed potatoes and roasted carrots	19.50

TO SHARE OR NOT WITH THE APERITIF!

Oven-grilled bread 12
truffle-flavoured ham and onion
preserve

Aperitif board 16
cooked and cured meats and sausage,
cheese or mixed

Two country-style patés 6.50

☺ Portion of freshly made chips 4
Ideal with the aperitif

ON THE SLATE

STARTERS/MAINS

OR

MAINS/DESSERT

- 17 -

Only served at lunchtime.

STEWES TO SHARE OR NOT

Marie Louise's inimitable stuffed cabbage	15
with steamed potatoes	
Lamb shoulder	22
with oven-grilled zita pasta and gravy	
Pot-au-feu , with vermicelli broth	17.50

PLANCHA-GRILLED

Minced beef ■ ■ topped with pan fried egg	22
served with freshly made chips and salad	
200g sliced hanger steak	23.50
with onions confit, chips and salad	
Sea bass fillet	20
with herb-flavoured virgin oil and lime, served with roasted seasonal vegetables	

NEITHER MEAT NOR FISH

🌱 Potato and mushroom	13
pie	
🌱 Roasted seasonal vegetables	12.50
🌱 Organic shell pasta with vegetables 🍷	12.50

A SWEET FINISH

Authentic profiteroles , with chocolate sauce	9
Apple pie 10cm	7.50
Additional helping (+ 10cm)	5
French brioche toast	8.50
Salted butter caramel ice cream	
Grandma's chocolate cake	7.50
Pineapple with mango-passion fruit coulis	
Roasted pineapple , vanilla syrup and salted	6.50
caramel butter ice cream	
Pear batter pudding	7
Gourmet coffee – «See our slate»	8.50

OUR LOCAL SUPPLIERS

Our ripened cheeses
from GAUGRY

The famous Persillé de Marsannay
from MAISON RENARD

KID'S MENU

– 13 –

with a drink - for children up to 12 years old
(Syrup with water or lemonade or Soft or Fruit juice)

MAINS :

Beef burger
or Slow-cooked lamb shoulder
or Organic fried egg or Smoked salmon
or Serrano ham

SIDES :

Organic shell pasta with cream or freshly
made chips
or Plate of roasted vegetables

DESSERTS :

Apple pie or Pear batter pudding
or Roasted pineapple with ice cream

Free jug or glass of water on request All our prices are in Euros and include VAT. A fixed surcharge of 5€ is applied for all room service orders. The list of allergens is available on request. 🌱 Vegetarian dish. 🍷 Organic produce. Indicated meat weights are gross before cooking and may vary by +/-10%.