

LA BRASSERIE

Monday to Saturday from 12:00 to 13:45 and Sunday from 19:00 to 20:45

TO SHARE OR NOT

Le Caviar Ossetra from Petrossian (30g) Rye and fresh cream "Croustissian"	120 €
The Taramas of Petrossian (100g) - King Crab, Sea urchin roe or Salmon Fresh rye bread & "Croustissian", fresh cream	28 €
Ham 100% "Bellota" (80g)	36 €

STARTERS

Veal with tuna sauce Slow-cooked veal, Taggiasche olives, croutons, capers, parmesan shavings & tonnato sauce	25 €
Caesar Salad In its purest tradition	20 €
Seared tuna with chimichurri Creamy Sweet Potato Satay	26 €
Seasonal salad Ask the composition of the day	17 €
Creamy soup of the moment & its condiment	14 €

SIDE DISHES

Additional charge of €8

Seasonal vegetables
Crunchy potatoes
Green salad
Traditional mashed potatoes

MAIN COURSES

Burger Sainte Victoire Dry-aged Galician beef patty, arugula, sun-dried tomato, pickle, Comté cheese, bacon	28 €
Mediterranean pasta Sauce made with sun-dried tomatoes, olives, capers, anchovies, parmesan	22 €
Wild sole meunière (whole) Melting potatoes	65 €
Butcher's cut Pont-Neuf potatoes, béarnaise sauce <small>*Price may vary depending on availability</small>	38 €*
Traditional & Slow Cooked According to the chef's inspiration	32 €

DESSERTS

Delicacies from Les Bricoleurs de Douceurs Ask the selection	14 €
1 scoop of ice cream	5 €
2 scoops of ice cream Vanilla, chocolate, lemon, strawberry, pineapple	9 €
Seasonal fruit carpaccio	15 €
Matured Cheeses from Fanon choose from our selection	5 € / part

Children's menu up to 12 years old, main course & dessert for €26
Chicken supreme or Sea bream fillet
&
1 scoop of ice cream

Allergen list available upon request, Meats from France and UE origin, Net prices, service included