

# Aperitif tapas

Accras “Maison” of cod. All 6: €9

Board of “Bellota” Iberian ham and Manchego cheese (2 people): €16.50

## THE PUB

Entrances €10.90

Salad of smoked herring fillets, potatoes in oil.

Gravlax salmon chiffonade, whipped cream with fine herbs.

6 Burgundy snails

Frying breaded black pudding, walnut mixed greens and grilled bacon.

“Home” country terrine.

Poached egg on toast with fresh spinach, Roquefort sauce. (Vegetarian)

Dishes €16.90

The fish of the “Moment”.

Chopped beef tartare, “Homemade” fries.

Pan-fried veal kidneys, mustard sauce, mashed potatoes.

Roast free-range chicken, “Homemade” fries.

Grilled buckwheat sausage from 22, white beans with duck fat.

Veal head, roasted vegetables with ravigote sauce (extra €5)

Fresh tagliatelle with vegetables and parmesan shavings. (Vegetarian)

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**Bistro lunch menu** (starter, main course and dessert): €27.90

Caramel cream, floating island, chocolate tart, 2 scoops of ice cream.

# BREWERY

## THE ENTREES

**Hollow oysters n°3 from Cancale:** \* 6 : €13.50 9 : €18.50 12 : €23.50

**Langoustines and “Homemade” mayonnaise, 100 grs:** €9.50

**Tapas to share (2 people):** €29.50

Stuffed clams, foie gras, salmon gravlax, octopus ceviche and sea bass.

**Crab meat/Bass/Scallops:** In tartare with smoked olive oil and roasted sesame. €19.50

\* **Sea bass and octopus ceviche:** Lime zest, virgin olive oil, Espelette pepper. €17.50

\* **Thai Knife Feet:** Coriander, peanut, soy, sesame, lemon juice. €18.50

**12 Fresh clams:** Stuffed with garlic butter and fresh parsley. €18.50

\* **“Homemade” foie gras:** Cooked in a terrine with sweet wine, fig chutney. €19.50

**Poached egg/Pata Negra/Asparagus:** On a small salad with Caesar sauce. €19.50

## THE DISHES

**Sole:** Meunière with fresh lemon, truffle mashed potatoes. €39.50

**Scallops:** Snacked round trip, pan-fried asparagus, “Bordier” ginger butter. €28.50

\* **Prawns:** Shelled and sautéed, sweet pepper coulis, fresh spinach pasta. €23.50

\* **Octopus:** Grilled with olive tapenade, squid ink risotto. €25.50

**“Breton” lobster:** Roasted in coral butter. 100 gr: €14.50

**Sweetbread heart:** Sweet potato and leek samosas, pan-fried green vegetables with cardamom. €38.50

\* **Calf's liver:** “Bordier” butter with Roscoff onions, mashed potatoes and chives. €24.50

\* **Rump steak fillet:** Cognac flambé steak with pepper, “Homemade” fries. 26.50 € (In room extra 10 €)

**Beef entrecôte:** Grilled, béarnaise or pepper, “Homemade” fries. 1 person: €34.50 / 2 people: €69.00

**Brasserie menu** (starter \*, main course \* and dessert): €39.50

Crème brûlée, profiteroles, lemon tart, fruit pavlova.