



LES CLIMATS

BRASSERIE MAISON

EVERYONE IS TOGETHER !

TO START

STARTER BOARD To share – 13

COUNTRY TERRINE DUO toast – 6.50

🌱 **DUBARRY CREAM OF CAULIFLOWER SOUP** – 5
cauliflower, walnut oil

LENTIL SALAD WITH AN ORGANIC 🌱
SOFT-BOILED EGG

* With smoked duck breast – 8.50

🌱 * With rocket – 7.50

ROPE-HUNG SMOKED SALMONE – 10.50
toast, olive oil and organic rocket 🌱

PÂTÉ EN CROÛTE – 10
old-fashioned mustard and condiments

THE ESSENTIALS

BOUCHÉE À LA REINE, fries – 16.50

CHAROLAIS BEEF TARTARE
CUT BY HAND 180 GR, fries & salad

* Classic – 17.50

* Lightly seared – 17.50

POLLOCK PARMENTIER, salad – 15

TENDER VEAL BREAST – 17.50
carrots and honey, pasta shells gratin

CAESAR SALAD OUR WAY – 17.50

HOME-MADE BRASSERIE BURGER – 18
minced beef from France 150 gr, Raclette cheese,
pancetta, shallots, crème fraîche, rocket, fries & salad



BEHIND THE STOVES

PIERRE

Passionate about traditional cuisine,
Pierre works with products from Burgundy
with enthusiasm and generosity.

SLATE MENU

STARTER/MAIN
OR MAIN/DESSERT

– 16 –

Only at lunch.



FROM THE GRILL

FAMOUS HAMBURGER STEAK WITH A FRIED EGG 300 GR fries and salad – 20

SWORDFISH A LA PLANCHA – 20
with Espelette pepper, seasonal vegetables and lemon juice

JUICY RIB EYE STEAK 300 GR – 26
Armagnac and peppercorn sauce, fries and salad

SLOW-COOKED DISHES

½ FREE RANGE ROAST CHICKEN FOR 2 (OR NOT!) fries, mayonnaise and salad – 25

BEEF CHEEK COOKED IN BEERE – 19.50
crushed potatoes with herbs

NO MEAT OR FISH

- 🌱 **VEGETABLE PARMENTIER – 11.50**
- 🌱 **TARTE BOULANGÈRE – 17**
with leeks and Comté cheese, green salad
- 🌱 **CREAMY PASTA SHELLS** with spinach – 11.50
- 🌱 **LENTIL SALAD WITH AN ORGANIC ^{AB} SOFT-BOILED EGG**, rocket – 13.50

A SWEET FINISH

AUTHENTIC PROFITEROLES – 8.50
chocolate sauce

10 CM OF APPLE PIE (SQUARE) – 7.50
* For those with an extra sweet tooth + 10 cm – 12.50

MOLTEN CHOCOLATE CAKE – 7.50

PEAR SOUP WITH CINNAMON – 6.50
gourmet Madeleine

RICE PUDDING – 5

CUSTARD TART – 6.50

COFFEE AND MINI DESSERTS – 8.50
Check out our slate

OUR LOCAL SUPPLIERS

Our aged cheeses
from GAUGRY

The famous Persillé de Marsannay
from MAISON RENARD

CHILDREN'S MENU

– 10 –

with a drink - served up to 12 years
(Mineral water 50 cl, soft drink, cordial or fruit juice)

DISHES:

¼ roast chicken; hamburger steak 150g
Pollock Parmentier;
🌱 Vegetable parmentier

CHOICE OF SIDES:

Pasta shells; Fries;
Crushed potatoes with herbs; Salad

DESSERTS:

½ profiterole, chocolate sauce;
Molten chocolate cake;
custard tart; Pear soup

HOT DRINKS

Espresso/Ristretto/Decaffeinated – 2.60

Double espresso – 4

Cappuccino – 4.50

^{AB} **Monbana Fair Trade Chocolate – 4**

Kusmi Teas – 4

^{AB} Sencha green tea, ^{AB} Green mint tea,

^{AB} English Breakfast, ^{AB} Detox, Boost,
Prince Vladimir, Imperial Label

Kusmi Herbal Teas – 4

^{AB} Chamomile, ^{AB} Aquarosa, Be Cool

MINERAL WATER

Evian – 50cl 4 100cl 5

Badoit – 50cl 4 100cl 5

Perrier – 33cl 4