



LUNCH - BRASSERIE MENU

STARTER

- Eggs mayonnaise, black garlic and fresh herbs
- Cream of pea soup with verbena

MAIN DISH

- Beef tartare and sautéed new potatoes with thyme
- Fresh pappardelle pasta, artichoke cream and spring vegetables

DESSERT

- Fromage blanc with strawberries and rhubarb
- Paris-Brest with hazelnut praline cream





LUNCH / DINNER - CHILDREN'S MENUS

CHILDREN'S LUNCH MENU

- Fresh pappardelle pasta, artichoke cream and spring vegetables
- Stuffed tomato and Ile-de-France bulgur wheat with herbs
- Chocolate liégeois with whipped cream
- Paris-Brest with hazelnut praline cream
- Soft drink 25 cl

CHILDREN'S DINNER MENU

- Eggs mayonnaise
- Vol-au-vent, farmhouse chicken, morel mushrooms, asparagus and truffle
- Truffled traditional chicken fricassee and crispy rice with Comté cheese
- Madame Brasserie lemon meringue tartlet
- Chocolate liégeois with whipped cream
- Soft drink 25 cl