



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



DINNER - GUSTAVE MENU

STARTER

- Medium-rare veal medallion served cold, crisp toast with olive, anchovies and capers
- Lightly-seared Niçoise-style tuna
- White asparagus, hazelnuts and mousseline sauce with French caviar

MAIN DISH

- Vol-au-vent, farmhouse chicken, morel mushrooms, asparagus and truffle
- Truffled traditional chicken fricassee and crispy rice with Comté cheese
- Meunière-style sole fillet with roasted green asparagus and toasted buckwheat sauce

DESSERT

- Madame Brasserie lemon meringue tartlet
- Coffee profiterole with gianduja sauce
- Chocolate liégeois with whipped cream





DINNER - GRANDE DAME MENU

STARTER

- Medium-rare veal medallion served cold, crisp toast with olive, anchovies and capers
- Lightly-seared Niçoise-style tuna
- White asparagus, hazelnuts and mousseline sauce with French caviar
- Parisian-style blue lobster

DISH 1

- Vol-au-vent, farmhouse chicken, morel mushrooms, asparagus and truffle

DISH 2

- Truffled traditional chicken fricassée and crispy rice with Comté cheese
- Meunière-style sole fillet with roasted green asparagus and toasted buckwheat sauce
- Saddle of lamb with artichoke cream and French-style peas

DESSERT

- Goat's cheese and Ile-de-France honey
- Madame Brasserie lemon meringue tartlet
- Coffee profiterole with gianduja sauce
- Chocolate liégeois with whipped cream
- Suze-flavoured baba with candied fruit and vanilla cream

PETITS FOURS