



**BE**  **BRASSERIE DES EUROPÉENS**

# THE SEAFOOD COUNTER

## (LE BANC DES FRUITS DE MER)



### OYSTERS

(HUÎTRES) (Subject to availability)

	6	9
• Fines de Claires n° 4 .....	14,80€	22,20€
• Fines de Claires n° 2 .....	21,20€	31,80€
	3	6
• Gillardeau special oysters n° 3.....	14,40€	28,80€

### SEE BOARD FOR OYSTER OF THE MONTH

• Tasting plate of 8 oysters (Plateau dégustation 8 huîtres) .....	30,40€
<i>2 Fines de Claires N°4, 2 Fines de Claires N°2, 2 Spéciales Gillardeau, 2 Oysters of the month</i>	

### PLATTERS

(LES PLATEAUX)

• « Coup de folie » platter* (Plateau Coup de Folie) (2 persons).....	149,00€
<i>*Cannot be combined with any other promotional offers 2 glasses of champagne and 2 desserts included 1 lobster, 1 crab, 10 oysters, 4 Madagascar prawns, 4 langoustines and 6 whelks</i>	
• Royal Platter (Plateau Royal) (2 persons) .....	174,90€
<i>Assortment of 18 oysters, whole lobster, whole crab, 4 langoustines, 4 Madagascar prawns, shrimps and whelks</i>	
• The fish merchant's Platter (Plateau des Mareyeurs) (2 persons)...	114,00€
<i>Assortment of 18 oysters, whole crab, 4 langoustines, 4 Madagascar prawns, shrimps and whelks</i>	
• Shellfish Platter (Plateau du Pêcheur) .....	66,90€
<i>Half a lobster, half a crab, 3 langoustines, 3 Madagascan prawns, shrimps, whelks</i>	
• Les Européens Platter (Plateau des Européens) .....	51,40€
<i>6 oysters, half a crab, 2 langoustines, 2 Madagascar prawns, shrimps and whelks</i>	
• Oyster seller's platter (Assiette de l'Écailler) .....	25,70€
<i>3 oysters, 3 Madagascar prawns, 3 whelks, 1 langoustine, shrimps</i>	

### SHELLFISH

(LES CRUSTACÉS & COQUILLAGES)

• Sea snails (Bulots) (300 g) with aïoli.....	12,30€
• Pink shrimps (Crevettes roses Madagascar) (5 pieces) .....	11,30€
• Pink shrimps (Crevettes roses Madagascar) (10 pieces).....	20,50€
• Dublin Bay prawns (Buisson de langoustines) (4 pieces) .....	18,40€
• Dublin Bay prawns (Buisson de langoustines) (8 pieces).....	33,90€
• Whole crab and its mayonnaise (Tourteau entier et sa mayonnaise)...	26,70€
• Half lobster with mayonnaise (Demi-homard mayonnaise) .....	29,00€
• Grey shrimps (Crevettes grises) .....	9,90€

# STARTERS

## (LES ENTRÉES)

### TO SHARE (À PARTAGER...)

- Artisanal charcuterie board (Planche charcuterie de nos artisans)..... 19,90€  
*Claude's terrine and ham in parsley aspic, ham cooked on the bone, rillettes, smoked diot sausage*
- Tasting plate of 8 oysters (Plateau dégustation 8 huîtres) ..... 30,40€  
*2 Fines de Claires N°4, 2 Fines de Claires N°2,  
2 Spéciales Gillardeau, 2 Oysters of the month*
- Tapas selection (Assiette tapas) ..... 19,00€  
*Breaded calamari, falafels, potato onion tortilla, cubes of Tomme de Saint-Ours cheese, Claude's terrine  
(country-style terrine made by artisanal charcutier Claude Belang), chicken drumsticks, Cular chorizo*

### APPETISERS (LES HORS-D'ŒUVRE)

- French onion soup au gratin (Soupe à l'oignon gratinée) ..... 9,00€  
*Lyon-style onion soup with Madeira wine and egg yolk +€2*
- 6 Burgundy Snails (Escargots de Bourgogne Label Rouge par 6)..... 12,80€  
*Seasoned with garlic*
- Mini stuffed Saint-Jacques scallops (Mini noix de Saint-Jacques farcies)... 13,00€  
*Persillade with Échiré butter*
- Cédric's duck foie gras from southwestern France  
(Foie gras de canard du Sud-ouest de Cédric) ..... 22,00€  
*Mirabelle plum and candy floss grape chutney, mixed salad*
- Tartare of J.C David Label Rouge smoked mild herring fillets  
(Tartare de filet de hareng doux fumés Label Rouge J.C David)..... 12,50€  
*Traditionally smoked in historic wood-burning ovens by master smokers, mango brunoise,  
fondue of seasonal leeks, coriander, dash of thick crème fraîche, pepper mignonette*
- Pastilla of Label Rouge free-range chicken  
(Pastilla de poulet fermier Label Rouge) ..... 12,00€  
*Oriental flavours with honeyed cinnamon, egg, parsley, peanuts, coriander*
- Scandinavian smoked salmon (Saumon fumé scandinave) ..... 17,00€  
*Pickles, lemon-dill whipped cream, toasted bread*

Starter    Main  
                  course

-  • Warm artisanal goat's cheese by Stéphane  
(Chèvre chaud artisanal de Stéphane)..... 12,00€ 17,50€  
*Goat's cheese from La Closette farm, mixed salad, tomatoes, chives,  
fresh julienned vegetables, crispy cherries*
- Lyonnaise salad (Salade lyonnaise)..... 12,00€ 17,50€  
*Mixed salad, French poultry livers, poached Label Rouge egg,  
croutons, crispy grilled Villaz pork belly*
-  • Savoyard salad (Salade savoyarde) ..... 12,00€ 17,50€  
*Mixed salad, carpaccio of dried Charolais beef from Villaz,  
Tomme de Saint Ours cheese, cherry tomatoes*

## FISH

### (LES POISSONS)

- Thaï Curry (Curry thaï) ..... 27,30€  
*Scorpion fish, shrimp, Saint-Jacques scallops, makrut lime, lemongrass, coconut milk, yellow curry, courgettes, cherry tomatoes, crispy sesame seeds, jasmine rice*
- The Famous « Fish & chips » (Célèbre « Fish & chips »)..... 18,90€  
*The famous lightly fried cod with freshly made chips, tartare sauce, mixed salad*
- Fresh fillet of Arctic char a la plancha  
(Filet d'omble chevalier frais à la plancha) ..... 24,70€  
*Lemon and olive oil mousse. Cardoons au gratin*
- Sea bass ballotine (Ballotine de filet de bar)..... 22,00€  
*Curry shrimp, fresh roasted parsnips, roasted chopped hazelnuts*
- Romulus and Remus» monkfish from Brittany  
(Lotte de Bretagne Romulus et Remus)..... 29,00€  
*Pan juices and figs from Provence. Seasonal vegetables*
- Seafood pot-au-feu (Pot-au-feu de la mer) ..... 32,00€  
*Saint-Jacques scallops, monkfish from Brittany, fillet of sea bass, mussels, shrimp, whelks, carrots, turnips, potatoes, leek stalks*

## MUSSELS

### (LES MOULES)

- Moules marinières..... 22,50€  
*Butter, white wine, onions, celery, Fresh cut fries*
- Breton mussels (Moules à la bretonne)..... 23,50€  
*Butter, brut sparkling Breton apple cider, Granny Smith apple, fondue of leeks, onions, fines herbes, freshly made chips*

## PASTA, RISOTTO

### & WOK

- Organic macaroni and ham au gratin  
(Gratin de macaroni bio au jambon)..... 18,00€  
*Alpina de Chambéry durum wheat macaroni, C.Bellang artisanal ham cooked on the bone, cream, Cousin cheese aged by M.Schmidhauser*
- Saint-Jacques scallops and risotto (Noix de Saint-Jacques et risotto) . 24,90€  
*Arborio rice, PDO Parmigiano Reggiano, Cular chorizo*
- Stir-fried shrimp with rice noodles and lotus root  
(Wok de crevettes aux nouilles de riz et lotus) ..... 21,00€  
*Shrimp tails, rice noodles, vegetables, coriander, peanuts, cherry tomatoes, green onions, lotus root, crispy sesame seeds*
- Vegetarian stir fry (Wok végétarien) ..... 15,00€  
*Rice noodles, seasonal vegetables, coriander, cherry tomatoes, green onions, peanuts, lotus root*

# MEAT DISHES

## (LES VIANDES)



- Flame-grilled beef hanger steak skewer  
(Hâtelet d'onglet de bœuf marqué à la grillade) ..... 19,90€  
*Fresh cut fries, mixed salad*
- Fillet of purebred beef (Filet de bœuf de race) ..... 34,00€  
*Baked apple, pan juices with cep mushrooms and seasonal vegetables*
- Fricassee of Claude Bellang andouillette sausage  
(Fricassée d'andouillette Claude Bellang) ..... 19,00€  
*Fricassee with whole-grain mustard, Gold medal from Jargeau. Lyonnaise potatoes*
- Lamb mafe stew (Mafé d'agneau Bambara) ..... 22,00€  
*Lamb simmered with African spices and peanuts, served with white rice*
- Whole French duck magret with orange  
(Magret de canard français entier à l'orange) ..... 26,50€  
*Orange emulsion, charred carrots*
- Tagine of Label Rouge free-range chicken  
(Tajine de poulet fermier Label Rouge) ..... 19,00€  
*Lemon confit, olives, potatoes, oriental spices*
-  Savoyard burger (Burger savoyard) ..... 23,00€  
*Rustic bun, Black Angus beef patty, reblochon PDO farm cheese, grilled Villaz pork belly, onions, gherkins, red peppers and Tabasco salsa, chiffonade salad. Freshly made chips*
- Brasserie Charolais beef tartare  
(Tartare de bœuf Charolais Brasserie) ..... 21,00€  
*Prepared and seasoned in kitchen. Fresh cut fries*
- Decadent Charolais beef tartare with cep mushrooms and foie gras (Tartare de bœuf charolais gourmand aux cèpes et foie gras) ... 24,00€  
*Enhanced with cep mushrooms in extra virgin olive oil, diced home-made foie gras  
Mixed salad, freshly made chips*

### THE FAMOUS EUROPEAN «CAFÉ DE PARIS»

*Grilled beef served with our famous Café de Paris, fresh cut fries, salad*

**26,90€**

# MENUS

(NOS MENUS & FORMULES)

## **LUNCH MENU\*** (FORMULE MIDI EXPRESS)... **21,00€**

*\*Cannot be combined with any other promotional offers*

**MAIN COURSE + DRINK OR  
MAIN COURSE + COFFEE WITH  
A SELECTION OF MINI DESSERTS**


*Except public holidays and weekends*

- 
- **CHOICE OF MAIN (PLAT AU CHOIX)**
    - > Daily special
    - > Fish & chips
    - > Brasserie-style tartare (Tartare Brasserie)
    - > Organic macaroni and ham au gratin (Gratin de macaroni au jambon)
- 
- **CHOICE OF DRINK (BOISSON AU CHOIX)**
    - > Heineken Beer • 25 cl
    - > Choice of mineral waters • 50 cl
    - > Chardonnay, Provence or Bordeaux wines • 15 cl

## **BRASSERIE MENU\*** ..... **39,00€**

*\*Cannot be combined with any other promotional offers*

**STARTER + MAIN COURSE + DESSERT**  
(Drinks not included)

- 
- **CHOICE OF STARTER**
    - > Duck foie gras (3€ sup.) (Foie gras de canard)
    - > 6 Fines de Claires n°4 oysters
    - > 6 Burgundy Snails (6 escargots de Bourgogne)
- 
- **CHOICE OF MAIN**
    - > Lamb mafe stew (Mafé d'agneau)
    - > Stir-fried shrimp with rice noodles and lotus root (Wok de crevettes)
    - > Whole French duck magret with orange (4€ sup.) (Magret de canard entier à l'orange)
- 
- **CHOICE OF DESSERT**
    -  > Farmstead Villaz Reblochon AOP and Tomme de Saint Ours cheeses
    - > One scoop of your choice of ice cream (Coupe de glaces au choix)
    - > Choco-Chocolat by Philippe Rigollot (1,50€ sup.)

# MENUS

(NOS MENUS & FORMULES)

 **CHILDREN'S MENU**..... **12,50€**  
(MENU ENFANTS) -10 ANS

- > Fish & Chips **OR** Chicken fillet nuggets (Filet de poulet en nuggets)
- > Fresh cut fries (Pommes frites fraîches)
- > Vanilla Vacky (Vacky la vache à la vanille)



## «LE MOELLEUX» DU REVARD

*An unpasteurised cheese ringed  
with spruce pine leaves, served warm  
in its original box.*

*An ancestral recipe from Les Bauges, France.  
Artisanal cured Villaz ham, potatoes,  
mixed salad*




**26€**

# DESSERTS


## CHEESE (FROMAGE)

- PGI aged Saint-Marcellin cheese, truffle oil (Saint-Marcellin)..... 9,00€  
*Served warm with toasted bread*
- Farmstead Villaz Reblochon AOP and Tomme de Saint Ours cheeses (Reblochon et Tomme de Saint Ours) ..... 6,90€  
*Small mixed salad*

## SWEET TREATS (LES GOURMANDISES)

- Roasted pineapple skewer (Pic 'Ananas rôti) ..... 9,50€  
*Caramelised with cane sugar, vanilla ice cream, coconut macaroon, chocolate madeleine de Commercy, cannelé de Bordeaux*
- Kouign Amann from Maison G. Larnicol (« Meilleur Ouvrier de France ») 10,00€  
*Authentic artisanal kouign amann with pure churned slightly salted butter. Fleur de sel caramel ice cream*
- Chouchou floating island (Ile flottante des Chouchous)..... 8,50€  
*Custard with caramelised chopped peanuts*
- Molten Valrhona chocolate cake (Fondant au chocolat Valrhona®) ..... 9,50€  
*Caramel fleur de sel ice cream*
-  • Choco-chocolat by Philippe Rigolot..... 10,00€  
*Crispy cocoa streusel. Biscuit and dark chocolate cream. Milk chocolate parfait*
-  • Passionnément by Philippe Rigolot ..... 10,00€  
*Coconut croustillant, creamy mango and passion fruit, lime zest mousse*
- The Brasserie's decadent crème caramel (Crème caramel) ..... 8,80€  
*And its traditional Gavottes® crêpe dentelle biscuits*
-  • Large rum-soaked baba with Biscuit de Savoie cake ..... 9,50€  
*Mascarpone whipped cream, flavoured rum*
- Crêpes Suzette ..... 10,00€  
*Flambéed with Grand Marnier upon serving*
- Chilled Grand Marnier soufflé (Soufflé glacé Grand Marnier) ..... 9,00€  
*The crème de la crème of iced soufflés*
- Profiteroles with warm chocolate sauce ..... 9,00€  
*Chou pastry filled with vanilla ice cream, pot of Grand Cru Valrhona warm chocolate sauce*
- Black Forest tiramisu (Tiramisu Forêt Noire)..... 9,00€  
*Chocolate biscuit, Amerena cherries, chocolate mousse, whipped cream and mascarpone, chocolate shavings*
- Coffee with a selection of mini desserts (Café gourmand) ..... 10,00€  
*Chou pastry with whipped cream, ice cream, Mont-Blanc creamed chestnuts and whipped cream, wine-soaked plum, Maison G. Larnicol kouignette® salted butter caramel, chouchou chocolate mousse*
- Mint tea with a selection of mini desserts (Thé à la menthe gourmand). 10,00€  
*Gunpowder tea with fresh mint*

## RETURN OF THE CLASSIC ICE CREAMS

- Café liégeois ..... 8,10€  
*Coffee ice cream, iced coffee, whipped cream and grilled almonds*
- Chocolat liégeois ..... 8,10€  
*Milk chocolate ice cream, iced chocolate, whipped cream and Valrhona chocolate pearls*
- Sundae caramel ..... 8,50€  
*Salted caramel ice cream, whipped cream, peanut coulis, Daim pieces*
- Dame Blanche ..... 8,10€  
*Triple vanilla ice cream, small pot of hot Valrhona chocolate and whipped cream*
- Bilberry Melba (Myrtilles Melba) ..... 8,50€  
*Vanilla ice cream, blueberry sorbet, blueberries, whipped cream blueberry coulis, grilled almonds*
- Mont-Blanc ..... 8,80€  
*Sweet chestnut and vanilla ice creams, sweet chestnut cream, whipped cream, candied sweet chestnut and caramel sauce*
- 3 scoops (Coupe 3 boules) ..... 7,50€  
*Madagascar vanilla, Colombian Pure Arabica coffee, Salted caramel with caramel chips, Chestnut with alpine cream and Ardèche chestnuts, Génépi with alpine cream, Milk chocolate, Sicilian lemon, Williams pear*
- Prunus Mirabilis ..... 9,00€  
*Mirabelle plums flambéed with brandy, vanilla ice cream*
- Colonel..... 8,50€  
*Lemon sorbet, vodka (3 cl)*
-  • Mountain pasture (Alpage) ..... 8,50€  
*Génépi ice cream and Génépi liqueur (3cl)*
- Sir Williams..... 8,50€  
*Perry sorbet and pear brandy (3cl)*