



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 | 14,40€ | 20,20€ |
| • Fines de Claires n° 2 | 20,60€ | 29,90€ |
| | 3 | 6 |
| • Gillardeau special oysters n° 3 | 14,00€ | 28,00€ |

SEE BOARD FOR OYSTER OF THE MONTH

| | |
|---|--------|
| • Tasting plate of 8 oysters (Plateau dégustation 8 huîtres) | 29,50€ |
| <i>2 Spéciales Gillardeau, 2 Fines de Claires N°2, 2 Fines de Claires N°4, 2 Oysters of the month</i> | |

PLATTERS

(LES PLATEAUX)

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|---|---------|
| • The Moment of Madness platter* (Plateau Coup de Folie) (2 persons) | 146,00€ |
| <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) | 169,90€ |
| <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) | 111,00€ |
| <i>Assortment of 18 oysters, whole crab, 4 langoustines, 4 Madagascar prawns, shrimps and whelks</i> | |
| • Shellfish Platter (Plateau du Pêcheur) | 65,00€ |
| <i>Half a lobster, half a crab, 3 langoustines, 3 Madagascar prawns, shrimps, whelks</i> | |
| • Les Européens Platter (Plateau des Européens) | 49,90€ |
| <i>6 oysters, half a crab, 2 langoustines, 2 Madagascar prawns, shrimps and whelks</i> | |
| • Oyster seller's platter (Assiette de l'Écailler) | 25,00€ |
| <i>3 oysters, 3 Madagascar prawns, 3 whelks, 1 langoustine, shrimps</i> | |

SHELLFISH

(LES CRUSTACÉS & COQUILLAGES)

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| • Sea snails (Bulots) (300 g) | 11,50€ |
| • Pink shrimps (Crevettes roses Madagascar) (5 pieces) | 11,00€ |
| • Pink shrimps (Crevettes roses Madagascar) (10 pieces) | 19,90€ |
| • Dublin Bay prawns (Buisson de langoustines) (4 pieces) | 17,90€ |
| • Dublin Bay prawns (Buisson de langoustines) (8 pieces) | 32,90€ |
| • Whole crab and its mayonnaise (Tourteau entier et sa mayonnaise) | 26,00€ |
| • Half lobster with mayonnaise (Demi-homard mayonnaise) | 23,00€ |
| • Grey shrimps (Crevettes grises) | 9,50€ |

STARTERS

(LES ENTRÉES)

TO SHARE (À PARTAGER...)

- Tapas selection (Assiette tapas) 18,50€
Vegetable tempura, spicy churros, potted sardine, codfish goujons, small fillets of quail, tortillas
-  • Platter of artisanal charcuterie (Planche de charcuterie artisanale) 26,00€
Paleta Pata Negra 100% Ibérico Bellota, giant Villaz sausage, smoked potted meat from Villaz, finest artisanal cured ham, Gorion air-dried Charolais beef
- Tasting plate of 8 oysters (Plateau dégustation 8 huîtres) 29,50€
2 Spéciales Gillardeau, 2 Fines de Claires N°2, 2 Fines de Claires N°4, 2 Oysters of the month

APPETISERS (LES HORS-D'ŒUVRE)

- Round-the-world soup (Soupe autour du monde) 13,00€
Journey according to season
- 6 Burgundy Snails (Escargots de Bourgogne Label Rouge par 6) 12,50€
Seasoned with garlic
- Fabales caviar (Fabales en caviar) 15,00€
Beluga black lentils, smoked halibut, Swiss chard shoots, carrot pappardelle
- Casserole bread with mushrooms (Pain forestier cocotte) 17,50€
Fresh mushroom fricassee, Label Rouge free range eggs baked in ramekins, fleur de sel
- Cédric's duck foie gras (Foie gras de canard de Cédric) 19,90€
Crumble, cocoa bread, quince-pear chutney
- French quail thighs over salad (Cuisses de caille française en goguette) .. 14,00€
Smoked thighs, roasted figs, Borettane onions, mixed salad, tomatoes
-  • Savoyard salad (Salade savoyarde) 11,50€
Mixed salad, Tomme de Saint-Ours cheese, carpaccio of dried Charolais beef from Villaz, cherry tomatoes
-  • Warm La Closette goat's cheese salad
(Salade au chèvre chaud de la Closette) 12,00€
Mixed salad, warm crispy artisanal goats cheese, tomatoes, fennel seeds, Taggiasche olives

FISH

(LES POISSONS)

- **Thaï Curry (Curry thaï)** 26,80€
Scorpion fish, shrimp, Saint-Jacques scallops, kaffir lime, lemongrass, coconut milk, yellow curry, courgettes, cherry tomatoes, blanched peanuts. Jasmine rice
- **The Famous « Fish & chips » (Célèbre « Fish & chips »)** 18,90€
Renowned cod fillets in light batter, crunchy vegetable salad, chips
-  • **Fillet of Savoie trout a la plancha**
(Filets de truite de Savoie à la plancha) 22,00€
Bronze-fennel leaf jus, seasonal vegetables
- **Seafood couscous (Couscous de la mer)** 29,00€
Saint-Jacques scallops, hake fillet, pink prawns, red mullet, mussels, whelks, durum-wheat semolina, spiced stock, chickpeas, seasonal vegetables
- **Roast fillet of hake with Guémené andouille sausage**
(Filet de merlu rôti à l'andouille de Guémené) 24,00€
Orange cream, stewed green cabbage
- **Mademoiselle burger with red mullet**
(Burger Mademoiselle aux filets de rouget) 21,00€
Grilled red mullet, green bun, golden kiwi salsa, coriander, onion-lemon confit, sweet potato chips


MUSSELS

(LES MOULES)

- **Moules marinières** 20,00€
Butter, white wine, onions, celery, Fresh cut fries
- **Mussels prepared seasonally (Moules au gré des vents)** 21,00€
Fresh cut fries

PASTA, RISOTTO

& WOK

- **Fresh Saint-Jacques scallops and risotto**
(Noix de Saint-Jacques fraîches et risotto) 24,50€
Aged Label Rouge Isigny Mimolette, jus
-  • **Piedmont linguine (Linguine à la piémontaise)** 19,00€
Creamy gorgonzola with Villaz pork, Taggiasche olives, confit tomatoes
- **Stir fried chicken with jackfruit (Wok de poulet ti'Jacque)** 21,00€
Chicken breasts, jackfruit, rice noodles, peanuts, spring onions, vegetables, cherry tomatoes
- **Vegetarian stir fry (Wok végétarien)** 15,00€
Rice noodles, seasonal vegetables, cherry tomatoes, jackfruit, spring onions, peanuts

MEAT DISHES

(LES VIANDES)



- Flame-grilled beef hanger steak skewer
(Hâtelet d'onglet de bœuf marqué à la grillade) 20,00€
Fresh cut fries, mixed salad
- Hay smoked fillet of purebred beef
(Filet de bœuf de race fumé au foin) 34,00€
Jus, roasted figs, kaffir lime zest. Sweet potato fries
- Oriental lamb tagine (Tajine d'agneau aux saveurs orientales) 24,00€
Courgettes, onions, carrots, coriander, oranges, fine durum wheat semolina
- Veal sweetbreads (Paume de ris de veau) 33,00€
Slightly salted butter, lemon juice, linguine in a rich gravy
- 🇫🇷 • Whole roasted French duck fillet
(Magret de canard français rôti entier) 25,90€
Savoie honey jus, tonka beans, stewed green cabbage
- 🇫🇷 • Savoyard burger (Burger savoyard) 23,00€
Red bun, Black Angus beef patty, artisanal goat's cheese from La Closette, grilled Villaz pork, red onions, cornichons, tartare sauce, lettuce, tomatoes, fresh chips
- Brasserie Charolais beef tartare
(Tartare de bœuf Charolais Brasserie) 19,90€
Prepared and seasoned in kitchen. Fresh cut fries
- Surf 'n turf Charolais beef tartare
(Tartare de bœuf Charolais terre et mer) 22,50€
An amazing, succulent mix of beef and Gillardeau Spéciale oysters

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)... 19,80€

**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)**
 - > Fish & chips
 - > Brasserie-style tartare (Tartare Brasserie)
 - > Grilled fillet of beef (Pièce de bœuf grillée)
 - > Piedmont linguine (Linguine à la piémontaise)
-
- **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)

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- **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)
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- **CHOICE OF MAIN**
 -  > Fillet of Savoie trout a la plancha (Filet de truite)
 - > Stir fried chicken with jackfruit (Wok de poulet)
 - > Whole roasted French duck fillet
(Magret de canard rôti entier)
-
- **CHOICE OF DESSERT**
 -  > Small La Closette à Thônes goat's cheese log
With olive oil and herbs. Artisanal jam of cauldron-cooked
wild blueberries (P'tits bouchons de la chèvrerie La Closette)
 - > One scoop of your choice of ice cream
(Coupe de glaces au choix)
 - > Choco-Chocolat by Philippe Rigolot (1,50€ sup.)

MENUS

(NOS MENUS & FORMULES)

CHILDREN'S MENU 12,50€

(MENU ENFANTS) -10 ANS

- > Fillet of Savoie trout (Filets de truite de Savoie) **OR**
Chicken fillet nuggets (Filet de poulet en nuggets)
- > Fresh cut fries (Pommes frites fraîches)
- > Vanilla Vacky (Vacky la vache à la vanille) **OR**
Crêpe with sugar or Nutella®



«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€

BRASSERIE DES EUROPÉENS



BE

DESSERTS

CHEESE (FROMAGE)

-  • Small La Closette à Thônes goat's cheese log 6,90€
With olive oil and herbs. Artisanal jam of cauldron-cooked wild blueberries

SWEET TREATS (LES GOURMANDISES)

- Molten Valrhona chocolate cake (Fondant au chocolat Valrhona®) 9,50€
Caramel fleur de sel ice cream
- Crepes suzette (Crêpes à la façon Suzette) 9,50€
Flambéed with Grand Marnier upon serving
- Baba'bar (Baba'barre) 9,50€
Mascarpone whipped cream, flavoured rum
-  • Choco-chocolat by Philippe Rigolot 10,00€
Crispy cocoa streusel. Biscuit and dark chocolate cream. Milk chocolate parfait
-  • Sphère Soleil by Philippe Rigolot 10,00€
Coconut biscuit. Tropical fruit confit. Pineapple cream. Lime and passion fruit mousse
- Large Norwegian omelette (Grosse omelette norvégienne) 10,00€
Grand Marnier Genoise sponge, vanilla ice cream, Italian meringue
- Neapolitan tiramisu (Tiramisu napolitain) 9,00€
Neapolitan biscuit, mascarpone cream with Valrhona chocolate, coffee
- Mokambo™ crème brûlée (Crème brûlée Makambo™) 8,80€
100% Brazilian arabica and African robusta coffee. Caramelised using brown sugar
- Lemon curd and crumble (Lemon crud et son crumble) 9,00€
Lemon cream, crumble, Italian meringue
- Exotic fruits (Fruits du soleil) 9,50€
Dates, sweet apricots, figs, flambéed with Boukha, vanilla ice cream
- Coffee with a selection of mini desserts (Café gourmand) 9,20€
Mokambo™ crème brûlée, pastel de nata, chocolate and mascarpone mousse, ice cream, crispy hazelnuts, lemon curd
- Mint tea with a selection of mini desserts (Thé à la menthe gourmand) .. 9,50€
Gunpowder tea with fresh mint

RETURN OF THE CLASSIC ICE CREAMS

- Café liégeois 7,80€
Coffee ice cream, iced coffee, whipped cream and grilled almonds
- Chocolat liégeois 7,80€
Milk chocolate ice cream, iced chocolate, whipped cream and Valrhona chocolate pearls
- Sundae caramel 8,00€
Salted caramel ice cream, whipped cream, peanut coulis, Daim pieces
- Dame Blanche 7,80€
Triple vanilla ice cream, small pot of hot Valrhona chocolate and whipped cream
- Poire Belle Hélène 8,50€
Pear sorbet, vanilla ice cream poached pear, whipped cream, hot Valrhona chocolate sauce, grilled almonds
-  • Bilberry Melba (Myrtilles Melba) 8,00€
Vanilla ice cream, blueberry sorbet, blueberries, whipped cream blueberry coulis, grilled almonds
- Black Forest (Forêt Noire) 8,50€
Milk chocolate ice cream, Amarena cherry ice cream, Morello cherries in eau de vie, whipped cream, Amarena cherry coulis, granola pieces
- Mont-Blanc 8,50€
Sweet chestnut and vanilla ice creams, sweet chestnut cream, whipped cream, candied sweet chestnut and caramel sauce
- Sundae with 3 scoops (Coupe 3 boules) 7,50€
*Ice creams: Madagascan vanilla, Pure Colombian Arabica coffee, Alpine chestnut cream and Ardèche chestnut, salted caramel with caramel pieces, Génépi alpine cream, Italian Amarena cherries, milk chocolate
Sorbets: Sicilian lemon, Williams pear, blueberry*
- 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)