

Starters

Caesar Salad Heart of lettuce, sliced chicken breast, Parmigiano Reggiano and Caesar dressing	14.90
Duck Liver "Foie Gras" Terrine Toasted country bread	19.00
Thinly Sliced Spanish Serrano Ham matured for 12 Months Toasted country bread	16.30
Artichokes' Hearts and Green Beans, Mixed Salad Leaves Vinaigrette with olive oil and herbs	16.50
Marinated Salmon Scandinavian Style Lemon and horseradish cream and toasted country bread	18.30

Italian Pasta and Risotto

Linguini Pasta with Mussels from « Baie du Mont Saint Michel »	16.00
Rice Risotto Carnaroli with Mushrooms Parmigiano Reggiano	26.00

For our Younger Guests

Young Supporter Menu (under 8)	12.50
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Net prices in euro VAT and service included.
We no longer accept payments by cheque.

To guarantee an optimal freshness, some dishes may momentarily be unavailable

Seafood

Grilled Mixed Fish Fillets Fillets of sea bream, salmon, cod and king size prawns Roasted vegetables, tomato coulis and pesto	29.10
Cod Fillet Confit in Olive Oil Mashed potatoes	24.80
Roasted Fillet of Corsican Shade-Fish Stewed vegetables "Marseillaise"	29.00

Meat: * Beef & Veal selected in France

Pan-Seared Beef Fillet* Served either Plain or with Pepper Sauce Green beans and fried potatoes	29.70
"Bresse" Chicken with Morel Mushrooms Basmati rice and cream sauce with Jura wine	36.80
Iberian Pluma Bellota® Top rump from the famous Iberian pig Pan-fried peppers and roasted polenta	28.50
100% Pure Beef* Tartare 180g, minced to order, green salad and fries	19.40
Classic: Egg yolk, onions, gherkins, capers	
Caesar: Classic tartare quickly seared on both sides	
Italian: sundried tomatoes, black olives, pesto dressing	

Our Chef is at your disposal in case of allergies or food restrictions.
All information concerning allergies can be asked at the reception desk.





**BRASSERIE
DES LUMIÈRES**

English A La Carte Menu

