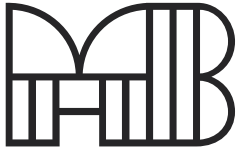


MADAME BRASSERIE

MENUS

Spring 2024



MADAME BRASSERIE



RESTAURANT



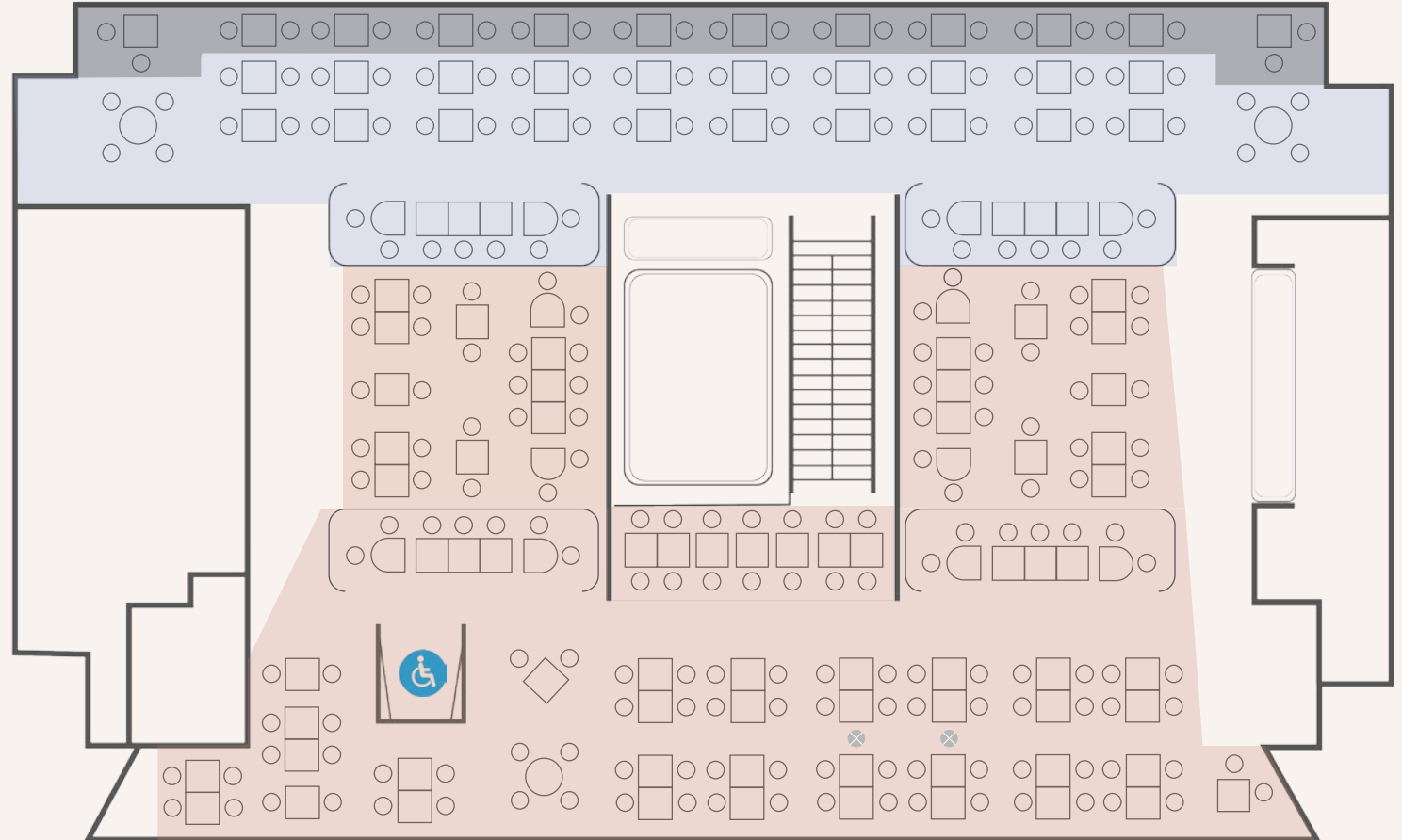
Window Table
24 places

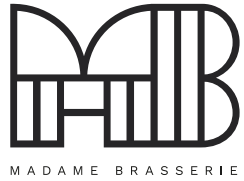


Seine River view
62 places



**The Cœur
brasserie**
140 places





LUNCH - BRASSERIE MENU

STARTER

- Organic eggs from Île-de-France with mayonnaise, frisée salad and fresh herbs
- Celeriac and green apple remoulade with Meaux mustard

MAIN DISH

- Creamy Camargue rice with Comté cheese, spring vegetables and rocket
- Pike quenelle with Nantua sauce and potatoes

DESSERT

- Fromage blanc cream, muesli with Île-de-France honey and seasonal fruit
- Sweet clover and salted butter caramel cream puff





LUNCH - MADAME MENU

STARTER

- White asparagus mimosa, watercress and raspberry vinaigrette
- Pea tartlet with fresh goat's cheese and mint

MAIN DISH

- Lightly seared French octopus, seaweed butter and einkorn with confit lemon
- Free-range chicken fricassée with sweet and sour jus, roasted carrots and potato mousseline
- Creamy Camargue rice with Comté cheese, spring vegetables and rocket
- Pike quenelle with Nantua sauce and potatoes

DESSERT

- Cream dessert with chocolate and buckwheat popcorn
- Rhubarb and almonds like a strawberry shortcake





LUNCH / DINNER - CHILDREN'S MENUS

CHILDREN'S LUNCH MENU

Free-range chicken, risotto with Comté cheese and vegetables

Cream dessert with chocolate and buckwheat popcorn

Soft drink 25 cl

CHILDREN'S DINNER MENU

Pâté-en-croûte with pickled mustard seeds, and Meaux mustard and honey vinaigrette

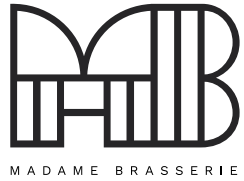
Organic eggs from Île-de-France with mayonnaise, frisée salad and fresh herbs

Free-range chicken fricassée with sweet and sour jus, roasted carrots and potato mousseline

Monkfish medallions with lobster bisque and einkorn with confit lemon

Cream dessert with chocolate and buckwheat popcorn

Soft drink 25 cl



DINNER - GUSTAVE MENU

STARTER

- Pea tartlet with fresh goat's cheese and mint
- White asparagus mimosa, watercress and French caviar
- Pâté-en-croûte with pickled mustard seeds, and Meaux mustard and honey vinaigrette

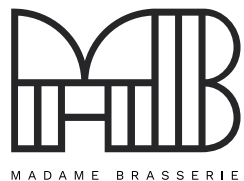
MAIN DISH

- Free-range chicken fricassée with sweet and sour jus, roasted carrots and potato mousseline
- Monkfish medallions with lobster bisque and einkorn with confit lemon
- Leg of lamb with spring vegetables and Bordelaise sauce

DESSERT

- Blackcurrant and verbena Vacherin cake
- Cream dessert with chocolate and buckwheat popcorn
- Rhubarb and almonds like a strawberry shortcake





DINNER - GRANDE DAME MENU

STARTER

- Blue lobster with celeriac and green apple remoulade
- Pea tartlet with fresh goat's cheese and mint
- White asparagus mimosa, watercress and French caviar
- Pâté-en-croûte with pickled mustard seeds, and Meaux mustard and honey vinaigrette

DISH 1

- Maison Vérot savoury pie with meat jus

DISH 2

- Free-range chicken fricassée with sweet and sour jus, roasted carrots and potato mousseline
- Monkfish medallions with lobster bisque and einkorn with confit lemon
- Leg of lamb with spring vegetables and Bordelaise sauce

DESSERT

- Blackcurrant and verbena Vacherin cake
- Cream dessert with chocolate and buckwheat popcorn
- Rhubarb and almonds like a strawberry shortcake
- Baba soaked in Chartreuse liqueur syrup with vanilla cream
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PETITS FOURS





Menu valid from April 10 2024 until July 01 2024 (included).

Choice of a compulsory menu for groups from 11 persons.

Document and pictures not contractual. Menus may be changed without notice.

Excessive alcohol is dangerous for health. Drink in moderation.



MADAME BRASSERIE

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