

BRASSERIE DES
EUROPEENS
DEPUIS 1990



THE SEAFOOD COUNTER

(LE BANC DE L'ÉCAILLER)



« COUP DE FOLIE PLATTER* »

1 lobster, 1 crab, 10 oysters, 4 Madagascar prawns, 4 langoustines and 6 whelks
2 glasses of champagne and 2 desserts included

- 155€ -

* cannot be combined with any other promotional offers

PLATTERS LES PLATEAUX

Royal Platter (2 persons) (Plateau Royal) <i>Whole lobster, whole crab, assortment of 18 oysters, 4 langoustines, 4 Madagascar prawns, shrimps and whelks</i>	179,00
The fish merchant's Platter (2 persons) (Plateau des Mareyeurs) <i>Assortment of 18 oysters, whole crab, 4 langoustines, 4 Madagascar prawns, shrimps and whelks</i>	124,00
Shellfish Platter (Plateau du Pêcheur) <i>Half a lobster, half a crab, 3 langoustines, 3 Madagascar prawns, shrimps, whelks</i>	69,90
Les Européens Platter (Plateau des Européens) <i>6 oysters, half a crab, 1 langoustine, 2 Madagascar prawns, shrimps and whelks</i>	55,00
Oyster seller's platter (Assiette de l'Écailler) <i>3 oysters, 3 Madagascar prawns, 3 whelks, 1 langoustine, shrimps</i>	25,70

OYSTERS LES HUITRES

SUBJECT TO AVAILABILITY

	à l'unité	les 3	les 6
Fines de Claires Marennes Oléron n° 3	2,90	8,70	17,40
Creuses de Cancale Bretagne n° 3	3,10	9,30	18,60
Spéciales Utah Beach Normandie n° 3	3,70	11,10	22,20
Tasting plate of 8 oysters (Plateau dégustation 8 huîtres) <i>2 fines de Claires n°3, 2 Creuses de Cancale n°3, 2 Spéciales Utah Beach n°3, 2 oysters of the month</i>			28,20

SEE BOARD FOR
OYSTER OF THE MONTH

SHELLFISH LES FRUITS DE MER

PGI whelks of Granville Bay, Normandy with aioli (300 g) (Bulots)	13,50
Madagascan fresh pink prawn (1 piece) (Crevette rose fraîche Madagascar)	2,90
Fresh langoustine «Petit Bateau» (per langoustine) (Langoustine fraîche « Petit Bateau »)	5,50
Whole crab and its mayonnaise (Tourteau entier et sa mayonnaise)	27,70
Half lobster with mayonnaise (Demi-homard mayonnaise)	30,00
Grey shrimps (Crevettes grises)	9,90

STARTERS

(LES ENTREES)



FOR TWO PEOPLE OR MORE À PARTAGER

Artisanal charcuterie board (Planche charcuterie Cl'Aude Bellang) <i>Claude's terrine and ham in parsley aspic, ham cooked on the bone, rillettes, smoked diot sausage</i>	21,00
Fritto misto (Fritto-apéro) <i>Fried squid, falafels, accras, chili nuggets, onion rings, potatoes and crispy chicken</i>	17,30
Tasting plate of 8 oysters (Plateau dégustation 8 huîtres) <i>2 fines de Claires n°3, 2 Creuses de Cancale n°3, 2 Spéciales Utah Beach n°3, 2 oysters of the month</i>	28,20

APPETISERS LES HORS-D'ŒUVRE

6 Red Label Burgundy Snails (Escargots de Bourgogne Label Rouge par 6) <i>Seasoned with garlic</i>	12,90
French duck foie gras  (Foie gras de canard de France) <i>Mango chutney, Parisian brioche</i>	19,90
Smoked salmon carpaccio (Carpaccio Saumon fumé) <i>Raspberry and dill gravlax</i>	14,00
Bufala mozzarella & ricotta (Mozzarella di Bufala & Ricotta) <i>Heritage tomatoes, Bufala mozzarella, light ricotta mousse, olive oil and fleur de sel</i>	14,00

SALADS LES SALADES

	Starter	Main course
Savoyarde with warm goat's cheese (Savoyarde au chèvre chaud) <i>La Ferme de La Closette goat's cheese, mixed salad leaves, tomatoes, chives, julienne vegetables and Gold Medal acacia honey from the Dauphiné region</i>	9,90	17,90
Caesar salad (César au Parmigiano Reggiano AOP) <i>Crispy chicken strips, Parmigiano Reggiano AOP cheese, cherry tomatoes, croûtons, Caesar dressing and romaine lettuce</i>	9,90	17,90
Surf & Turf (Terre & mer) <i>Prawns, PGI Black Forest smoked ham, cherry tomatoes, fresh mushrooms, radishes and mixed salad leaves</i>	10,00	17,00
Crab and avocado (L'Avocat crabe) <i>Mixed salad leaves, fresh crab meat, avocado, prawns, grapefruit and oranges supremes, black sesame, red radish and cherry tomatoes</i>	9,90	18,00

FISH

(LES POISSONS)



Thaï Curry (Curry thaï) <i>Scorpion fish, shrimp, Saint-Jacques scallops, makrut lime, lemongrass, coconut milk, yellow curry, courgettes, cherry tomatoes, crispy sesame seeds, jasmine rice</i>	27,50
The Famous « Fish & chips » (Célèbre « Fish & chips ») <i>The famous lightly fried cod with freshly made chips, tartare sauce, mixed salad</i>	18,90
Knife-cut fresh salmon tartare (Tartare de saumon frais coupé au couteau) <i>Mixed salad leaves and French fries</i>	21,00
Arctic char fillet (Filet d'omble chevalier) <i>Red carrot salad with olive oil, lemon and ginger marinade</i>	26,50
Brittany sole fillets (Filets de sole de Bretagne) <i>Seared à la plancha, served with tomato and pepper salsa and roasted carrots</i>	39,90
Seafood spaghettiOne (SpaghettiOne pescator) <i>Bömlo salmon Pasta di Gragnano PGI hand-crafted spaghetti Prawns, mussels, matsukasa cuttlefish, Chablis, lemon zest and chive cream</i>	19,00
Fresh white sturgeon steak (Hâtelet d'esturgeon blanc frais) <i>Served with Chimichurri sauce and seasonal vegetables</i>	21,00

MUSSEL POT

WE CHOOSE THE BEST SEASONAL PRODUCE

(LES MOULES EN CASSEROLE)



Moules marinières <i>Butter, Muscadet white wine, onion, celery, herbs, fresh cut fries</i>	23,00
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VEGETARIAN

(VÉGÉTARIEN)



Vegetarian Bo Bun (Bò Bún végétarien) <i>Vegetable spring rolls, rice noodles, bean sprouts, carrots, lettuce, cabbage, roasted peanuts, fried onions and coriander</i>	16,50
Veggie burger (Burger végétarien) <i>Bun, soya steak, roasted vegetables, yogurt sauce, tomatoes, gerkins, onions and French fries</i>	17,00

MEAT DISHES

(LES VIANDES)



THE FAMOUS EUROPEAN

« CAFÉ DE PARIS »

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

— 27€50 —



The first to serve the Café de Paris sauce in Annecy, it's often copied but never matched.

Classic steak au poivre (Vrai steak au poivre) <i>Flambéed and served with mignotte pepper sauce</i>	19,90
Beef Bo Bun (Bò Bún au bœuf) <i>Thinly-sliced marinated beef, chicken spring rolls, rice noodles, bean sprouts, carrots, lettuce, cabbage, roasted peanuts, fried onions and coriander</i>	23,50
Simmental prime rib of beef 450 gr (Côte de bœuf de race Simmental 450 gr) <i>Cooked with fleur de sel. Served with French fries and mixed salad leaves</i>	35,00
■ Cl'Aude Bellang andouillette fricassée with AOP chaource cheese and Sichuan pepper (Fricassée d'andouillette Cl'Aude Bellang au Chaource AOP et poivre de Séchuan) <i>Jargeau International Competition winner. Lyonnaise potatoes</i>	21,50
Tandoori lamb hanger steak (Hâtelet d'agneau aux épices tandoori) <i>Marinated in Indian spices, onions, pepper, mint and coriander chutney, stir-fried seasonal vegetables</i>	18,50
Roasted duck breast with raspberries (Magret de canard français rôti aux framboises) <i>Colourful courgettes</i>	25,90
■ Savoyard burger (Burger Savoyard) <i>Black Angus minced beef, Schmidhauser smoked raclette cheese, grilled Villaz bacon, onions, gerkins, tartare sauce, French fries and salad</i>	23,50
■ Aravis pèlâ with lardons (which was the inspiration for tartiflette) (Pèlâ des Aravis aux lardons (origine de la tartiflette)) <i>Les Paulmes farmhouse reblochon AOP cheese, lardons from Maxence in Villaz, onions and potato rissoles</i>	21,00
Brasserie or Caesar-style Charolais beef tartare (Tartare de bœuf charolais Brasserie ou César snacké) <i>Knife-cut, prepared and seasoned in the kitchen to order. Fresh cut fries and mixed salad leaves</i>	21,00
■ Gourmet fresh mountain beef carpaccio (200 gr) (Carpaccio gourmand de boeuf frais de montagne (200 gr)) <i>Thin slices of fresh beef, Parmigiano Reggiano AOP shavings, capers, fresh mushrooms, cherry tomatoes, Taggiasca olives, olive oil, salad leaves and French fries</i>	19,80

MENUS

« BRASSERIE MENU » (MENU DE LA BRASSERIE)

Cannot be combined with any other promotional offers

— 39€90 —

STARTER + MAIN COURSE + DESSERT (DRINKS NOT INCLUDED)

CHOICE OF STARTER (ENTRÉE AUX CHOIX)

French duck foie gras (sup. 3€) (Foie gras de canard français)
6 Fines de Claires N°3 oysters
6 Red Label Burgundy snails (6 escargots de Bourgogne Label Rouge)

CHOICE OF MAIN (PLAT AUX CHOIX)

Beef Bo Bun (Bò Bún au bœuf)
Fresh white sturgeon steak (Hâtelet d'esturgeon blanc)
Roasted duck breast with raspberries (sup.4€) (Magret de canard rôti aux framboises)

CHOICE OF DESSERT (DESSERT AUX CHOIX)

❑ Le Villaz farmhouse reblochon AOP cheese (Reblochon fermier AOP de Villaz)
One scoop of your choice of ice cream (Coupe de glaces au choix)
❑ Choco-Chocolat by Philippe Rigollot (sup. 1€50)

MENUS



DAILY SPECIALS BOARDS

(LA QUOTIDIENNE À L'ARDOISE)

STARTER : 5€

MAIN COURSE : 15€

DESSERT : 5€

*Except public holidays and weekends
Cannot be combined with any other promotional offers*

« CHILDREN'S MENU » (MENU ENFANTS)

Moins de 10 ans

— 13€ —

MAIN COURSE + DESSERT (DRINKS NOT INCLUDED)

Fish & Chips **OR** Chicken fillet nuggets
French fries
Vanilla Vacky

– CHEESE – (LES FROMAGES)

«Mère Richard» mature Saint-Marcellin cheese	1/2	entier
	4,50	9,00
■ Le Villaz farmhouse reblochon AOP cheese	1/4	1/2
	6,00	9,90
Bordeaux B par Maucaillou <i>Le verre 15cl</i>		4,90

– SWEET TREATS – (LES GOURMANDISES)

Fruits salad and lemon sorbet (Salade de fruits et sorbet citron) <i>Lemon sorbet with candied lemon</i>		9,50
Strawberry cold soup (Soupe de fraises fraîches) <i>Strawberry cold soup and vanilla ice cream</i>		8,80
Chouchou floating island (Ile flottante des Chouchous) <i>Custard with caramelised chopped peanuts</i>		8,90
Molten Valrhona chocolate cake (Mi-cuit au chocolat Valrhona®) <i>Madagascar bourbon vanilla ice cream</i>		9,80
■ Choco-chocolat by Philippe Rigolot <i>Crispy cocoa streusel. Biscuit and dark chocolate cream. Milk chocolate parfait</i>		10,00
■ Passionnement by Philippe Rigolot <i>Coconut croustillant, creamy mango and passion fruit, lime zest mousse</i>		10,00
■ Large rum-soaked baba with Biscuit de Savoie cake (Gros baba en biscuit de Savoie) <i>Mascarpone whipped cream, flavoured rum</i>		9,50
Chilled Grand Marnier soufflé (Soufflé glacé Grand Marnier) <i>The crème de la crème of iced soufflés</i>		9,00
Raspberry tiramisu (Tiramisu framboise) <i>Biscuit, fresh raspberries, whipped cream and mascarpone, raspberry coulis</i>		9,00
Profiteroles with warm chocolate sauce (Profiteroles au chocolat chaud) <i>Pure butter choux buns filled with Madagascar Bourbon vanilla ice cream and served with a pot of Grand Cru Valrhona hot chocolate sauce</i>		8,90
Coffee with a selection of mini desserts (Café gourmand) <i>Strawberry cold soup, ice cream, Mont-Blanc sweet chestnut cream and whipped cream, mini muffin, Chou puff with whipped cream, little rum-soaked baba</i>		10,00
Mint tea with a selection of mini desserts (Thé à la menthe gourmand) <i>Gunpowder tea with fresh mint</i>		10,00

HOMEMADE ICE CREAMS FROM « LE CHALET DES GLACES »

Café liégeois <i>Massaya des Amériques organic coffee ice cream, iced coffee, whipped cream and grilled almonds</i>		8,50
Dame Blanche <i>Vanilla ice cream, small pot of hot Valrhona chocolate and whipped cream</i>		8,50
Mont-Blanc <i>Ardèche chestnut ice cream, Magagascar bourbon vanilla ice cream, sweet chestnut cream, whipped cream, candied chestnut and dulce de leche</i>		8,80
Paris Brest with ice cream (Paris-Brest Glacé) <i>Piedmont hazelnut ice cream, chou puff, whipped cream, praline coulis and caramelised hazelnuts</i>		8,50
Chaperon Rouge <i>Strawberry sorbet, fresh raspberries, whipped cream, raspberry coulis, biscuits</i>		8,80
Bilberry Melba (Myrtilles melba) <i>Madagascar bourbon vanilla ice cream, organic blueberry sorbet, blueberries, fruit, whipped cream, blueberry coulis and grilled almonds</i>		8,50
Mango Lemon <i>Organic Indian mango sorbet and organic Sicilian lemon sorbet with candied lemon peel, mango chunks, exotic fruit coulis, whipped cream and slithers of St Michel all butter biscuit</i>		8,80
Sundae caramel <i>Salted caramel ice cream, whipped cream, peanut coulis, Daim pieces</i>		8,50
3 scoops (3 boules) <i>Flavours: Madagascar bourbon vanilla, Massaya des Amériques organic coffee, salted caramel, Ardèche sweet chestnut, Pralognan Genepy, Valrhona Nyangbo chocolate, Piedmont hazelnut, Wild strawberry mara, organic lemon with candied lemon, pear with organic Poire Williams brandy, organic Blueberry, organic Mango from India</i>		7,50
Colonel <i>Lemon sorbet, vodka (3 cl)</i>		8,90
■ Alpage <i>Génépi ice cream and Génépi liqueur (3 cl)</i>		8,90
Sir William's <i>Perry sorbet and pear brandy (3 cl)</i>		8,90