

**BRASSERIE DES**  
**EUROPEENS**  
**DEPUIS 1990**



# THE SEAFOOD COUNTER

## (LE BANC DE L'ÉCAILLER)



### « COUP DE FOLIE PLATTER\* »

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

— 100€ —

\* cannot be combined with any other promotional offers

## PLATTERS LES PLATEAUX

<b>Royal Platter (2 persons) (Plateau Royal)</b> <i>Whole lobster, whole crab, assortment of 18 oysters, 4 langoustines, 4 large prawns, shrimps and whelks</i>	230,00
<b>The fish merchant's Platter (2 persons) (Plateau des Mareyeurs)</b> <i>Assortment of 18 oysters, whole crab, 4 langoustines, 4 large prawns, shrimps and whelks</i>	157,00
<b>Shellfish Platter (Plateau du Pêcheur)</b> <i>Half a lobster, half a crab, 2 langoustines, 3 large prawns, shrimps, whelks</i>	87,00
<b>Les Européens Platter (Plateau des Européens)</b> <i>6 oysters, half a crab, 1 langoustine, 2 large prawns, shrimps and whelks</i>	69,00
<b>Oyster seller's platter (Assiette de l'Écailler)</b> <i>3 oysters, 3 large prawns, 3 whelks, 1 langoustine, shrimps</i>	33,00

## OYSTERS LES HUITRES

SUBJECT TO AVAILABILITY

	à l'unité	les 3	les 6
Fines de Claires Marennes Oléron n° 3	3,30	9,90	19,80
Creuses de Cancale Bretagne n° 3	3,60	10,70	21,50
Spéciales Utah Beach n° 3	4,20	12,70	25,50
<b>Tasting plate of 8 oysters (Plateau dégustation 8 huîtres)</b> <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>			31,50

## SEE BOARD FOR OYSTER OF THE MONTH

## SHELLFISH LES FRUITS DE MER

Whelks and garlic aioli dip (300 g) (Bulots)	15,00
Large fresh pink prawn (1 piece) (Belle crevette rose fraîche)	2,80
Fresh langoustine «Petit Bateau» (per langoustine) (Langoustine fraîche « Petit Bateau »)	6,60
Whole crab and its mayonnaise (Tourteau entier et sa mayonnaise)	31,00
Half lobster with mayonnaise (Demi-homard mayonnaise)	35,00
Grey shrimps (Crevettes grises)	9,90

# STARTERS

## (LES ENTREES)



### FOR TWO PEOPLE OR MORE À PARTAGER

<b>Fritto misto (Fritto-apéro)</b> <i>Cod fritters, mini crispy onion ring, squid nuggets and chili cheese nuggets</i>	22,00
<b>Tasting plate of 8 oysters (Plateau dégustation 8 huîtres)</b> <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>	31,50
<b>🌱 Hummus and falafels (Houmous et falafels party)</b> <i>Hummus, falafels, pitta bread and tahini</i>	18,00

### APPETISERS LES HORS-D'ŒUVRE

<b>🌱 Onion soup (Soupe à l'oignon)</b> <i>Gratinée Lyonnaise onion soup</i>	9,50
<b>🌱 Oriental style homemade hummus (Houmous maison à l'orientale)</b> <i>Chickpeas, olive oil and tahini, served with traditional pitta bread</i>	11,00
<b>6 Red Label Burgundy Snails (Escargots de Bourgogne Label Rouge par 6)</b> <i>Seasoned with garlic</i>	13,50
<b>French duck foie gras (made subject to availability) (Foie gras de canard de France)</b> <i>Warm Parisian brioche and seasonal chutney</i>	22,00
<b>Fresh salmon gravlax (Saumon frais en gravlax)</b> <i>Dressed with poppy seeds and orange marmalade</i>	15,00
<b>Premium chicken egg (L'œuf de poule de luxe)</b> <i>Soft-boiled Label Rouge egg, morel mushroom cream and crunchy tuile</i>	12,00

### SALADS LES SALADES

	Starter	Main course
<b>🌱 Vegetarian salad (Végétarienne)</b> <i>Falafels, crunchy vegetable salad and citrus vinaigrette</i>	9,50	16,80
<b>🏠 🌱 Savoyarde with warm goat's cheese (Savoyarde au chèvre chaud)</b> <i>La Ferme de La Closette goat's cheese, mixed salad leaves, tomatoes, chives, julienne vegetable crudités and honey</i>		18,00
<b>Caesar salad (César)</b> <i>Slices of crispy chicken, Grana Padano AOP, cherry tomatoes, croûtons, Caesar dressing and lettuce</i>		17,90

# FISH

## (LES POISSONS)



<b>Thaï Curry (Curry thaï)</b> <i>Prawns and fish of the day, Kaffir lime, lemongrass, coconut milk, yellow curry, courgettes, cherry tomatoes, crispy sesame seeds and jasmine rice</i>	28,20
<b>The Famous « Fish &amp; chips » (Célèbre « Fish &amp; chips »)</b> <i>The famous lightly fried cod with freshly made chips, tartare sauce, mixed salad</i>	21,00
<b>Fresh salmon blanquette with saffron (Saumon frais en blanquette au safran)</b> <i>Grégoire's vegetables</i>	23,00
<b>Arctic char fillet (Filet d'omble chevalier)</b> <i>Citrus-infused homemade fish stock and seasonal vegetables</i>	29,00
<b>Scallop risotto (Saint-Jacques et risotto)</b> <i>Scallops, Arborio rice, Grana Padano DOP and chestnut slivers</i>	34,00

# MUSSEL POT

WE CHOOSE THE BEST SEASONAL PRODUCE

## (LES MOULES EN CASSEROLE)



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

## (VÉGÉTARIEN)



<b>Spaghettoni di Gragnano IGP &amp; Gorgonzola AOP</b> <i>The famous hand-crafted «Pastifi cio Gentile» spaghetti and le Villaz smoky bacon chips</i>	19,00
<b>Risotto with chestnut slivers (Risotto aux éclats de châtaigne)</b> <i>Arborio rice, Grana Padano DOP and chestnut slivers</i>	17,00
 <b>Vegetable stir fry (Wok végétarien)</b> <i>Rice noodles, carrots, cabbage, white blanched peanuts, fried onions and coriander</i>	17,50
 <b>Vegetarian salad (Salade végétarienne)</b> <i>Falafels, crunchy vegetable salad and citrus vinaigrette</i>	16,80

# MEAT DISHES

## (LES VIANDES)



### THE FAMOUS EUROPEAN



### « CAFÉ DE PARIS »

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

— 29€00 —



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

<b>Classic steak au poivre (Vrai steak au poivre)</b> <i>Flambéed and served with mignotte pepper sauce</i>	21,00
<b>Brasserie-style beef tenderloin (Filet de boeuf très brasserie)</b> <i>Béarnaise sauce, French fries and mixed salad leaves</i>	35,00
 <b>Local pork belly confit (Poitrine confite de cochon lourd de région)</b> <i>Rhône-Alpes grain-fed pork. Jus and seasonal vegetables</i>	22,00
<b>Fricassée of veal kidneys (Fricassée de rognon de veau en cocotte)</b> <i>Served with a creamy mustard sauce and Grégoire's potatoes</i>	24,00
 <b>Savoyard burger (Burger Savoyard)</b> <i>Minced beef patty, smoked raclette cheese, grilled Villaz bacon, onions, gerkins, jus, French fries and salad</i>	24,90
 <b>Aravis pélâ with lardons (which was the inspiration for tartiflette)</b> (Pélâ des Aravis aux lardons) <i>Farmhouse reblochon AOP cheese, lardons from Maxence in Villaz, onions and potato rissoles</i>	23,00
<b>Brasserie or Caesar-style seared Charolais steak tartaree</b> (Tartare de bœuf charolais Brasserie ou César snacké) <i>Knife-cut, prepared and seasoned in the kitchen to order.</i> <i>Fresh cut fries and mixed salad leaves</i>	22,80
<b>Chicken stir fry (Wok de volaille)</b> <i>Thinly sliced chicken, rice noodles, carrots, cabbage, spring onion, white blanched peanuts, fried onions and coriander</i>	21,00

# MENUS



## «BRASSERIE MENU» (MENU DE LA BRASSERIE)

*Cannot be combined with any other promotional offers*

— 42€90 —

### STARTER + MAIN COURSE + DESSERT (DRINKS NOT INCLUDED)

#### CHOICE OF STARTER (ENTRÉE AUX CHOIX)

Premium chicken egg (L'œuf de poule de luxe)  
Fresh salmon gravlax (sup.2€) (Saumon frais en gravlax)  
6 Red Label Burgundy snails (6 escargots de Bourgogne Label Rouge)

#### CHOICE OF MAIN (PLAT AUX CHOIX)

Fresh salmon blanquette with saffron (sup.2€) (Saumon en blanquette au safran)  
Local pork belly confit (Poitrine confite de cochon de région)  
Chicken stir fry (Wok de volaille)

#### CHOICE OF DESSERT (DESSERT AUX CHOIX)

Williams  
Lemon dessert in a glass (Verrine citron)  
Colonel

# MENUS



## DAILY SPECIALS BOARDS

(LA QUOTIDIENNE À L'ARDOISE)

STARTER : 6€50  
MAIN COURSE : 16€50  
DESSERT : 6€50

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

## «CHILDREN'S MENU» (MENU ENFANTS)

*Moins de 10 ans*

— 14€ —

### MAIN COURSE + DESSERT (DRINKS NOT INCLUDED)

Fish & Chips **OR** Chicken fillet nuggets  
French fries  
Crêpe with sugar or chocolate **OR** Hand crafted natural yogurt  
(farm made from full-fat mountain milk)

## CHEESE

🇫🇷 Savoie reblochon AOP cheese	6,50
Glass of Bordeaux B par Maucaillou red wine 15cl	6,00

## HOMEMADE SWEET TREATS FROM « JACQUIN & GUILLAUME »

<b>Panna cotta al caramelo (Caramel pannacotta)</b> <i>Cooked cream with Bourbon vanilla and salted caramel</i>	9,00
<b>Williams</b> <i>Pain de Gênes almond cake with pear confit, and vanilla-pear cream</i>	10,00
<b>Crêpes Suzette</b> <i>Flambéed with Grand Marnier upon serving</i>	13,00
<b>Valrhona mi-cuit chocolate cake (Mi-cuit au chocolat Valrhona®)</b> <i>Valrhona® chocolate with Madagascar vanilla ice cream</i>	11,00
<b>Lemon dessert in a glass (Verrine citron)</b> <i>Creamy dessert infused with lemon juice, lemon mousse and crumble</i>	10,00
<b>Rum baba (Gros baba ivre de rhum)</b> <i>Whipped cream with mascarpone drizzled with rum</i>	12,00
<b>Profiteroles with warm chocolate sauce (Profiteroles au chocolat chaud)</b> <i>Butter choux puff filled with Madagascar vanilla ice cream, Valrhona® hot chocolate pot Supplement for whipped cream: 1.50€)</i>	11,00
<b>Coffee with a selection of mini desserts (Café gourmand)</b> <i>Baci di Dama Italian hazelnut cookie, coffee pannacotta, poire William, orange fruit jelly and ice cream</i>	11,00
<b>Mint tea with a selection of mini desserts (Thé à la menthe gourmand)</b> <i>Gunpowder tea with fresh mint</i>	11,00

## HOMEMADE ICE CREAMS FROM « JACQUIN & GUILLAUME »

<b>Café liégeois</b> <i>Coffee ice cream, pure arabica iced coffee, whipped cream and grilled almonds</i>	9,50
<b>Very chocolate liégeois (Très chocolat liégeois)</b> <i>Valrhona® chocolate ice cream, Grand Cru Valrhona® hot chocolate sauce, whipped cream and crunchy Valrhona® chocolate pearls</i>	9,50
<b>Mont-Blanc</b> <i>Ardèche chestnut ice cream, Magagaskan bourbon vanilla ice cream, sweet chestnut cream, whipped cream, candied chestnut and dulce de leche</i>	10,00
<b>Sundae caramel</b> <i>Salted caramel ice cream, whipped cream, peanut coulis, Lion Bar® slivers</i>	9,50
<b>Dame Blanche</b> <i>Bourbon de Madagascar vanilla ice cream, Valrhona® hot chocolate sauce, whipped cream, meringue, and crunchy Valrhona® chocolate pearls</i>	9,50
<b>Paris Brest with ice cream (Paris-Brest glacé)</b> <i>Hazelnut ice cream, pure butter choux puff, whipped cream, hazelnut coulis and caramelised hazelnuts</i>	9,50
<b>Scoop (À la boule)</b> <i>Flavours: Madagascar bourbon vanilla, Coffee, salted caramel, Valrhona® chocolate, Hazelnut, Chartreuse, Yogurt ice cream made with milk from the Forêt du Rhône farm, Stracciatella, organic lemon with candied lemon, Pear, Strawberry</i>	
	3 boules : 7,50 • 2 boules : 5,50 • 1 boule : 3,00
<b>Colonel</b> <i>Lemon sorbet, vodka (3 cl)</i>	10,00
🇫🇷 <b>Chartreux</b> <i>Chartreuse ice cream and Chartreuse liqueur (3 cl)</i>	10,00
<b>Ô Pera</b> <i>Pear sorbet and pear brandy (3 cl)</i>	10,00