
SEA FOOD



High quality and only fresh products

PLATTERS

Plateau Royal (per person)	103,20
<i>1/2 fresh lobster, 1/2 fresh crab, 6 oysters Fines de Claires Marennes Oléron n°3, 1 Creuse de Cancale Bretagne n°3, 1 Spéciale Perle de l'Impératrice n°3, 1 huître « Top » of the month, 2 Dublin Bay prawns, 2 pink shrimps Perle de Corail, Small grey prawns, whelks,</i>	
Plateau des Mareyeurs (per person)	71,20
<i>1/2 fresh Crab, 6 oysters Fines de Claires Marennes Oléron n°3, 1 Creuse de Cancale Bretagne n°3, 1 Spéciale Perle de l'Impératrice n°3, 1 huître « Top » of the month 2 Dublin pray prawns, 2 pink shrimps Perle de Corail, Small grey prawns, whelks,</i>	
Assiette de l'Écailler (par personne)	32,00
<i>3 oysters Fines de Claires Marennes Oléron n°3, 1 Dublin bay prawn 3 pink shrimps Perle de Corail, small grey prawns, whelks</i>	
Plateau du Pêcheur (par personne)	74,00
<i>1/2 Lobster, 1/2 fresh Crab, 2 Dublin Bay prawns, 3 pink shrimps Perle de Corail, Small grey prawns, whelks</i>	
Plateau des Européens (par personne)	70,00
<i>2 oysters Fines de Claires Marennes Oléron n°3, 2 Creuses de Cancale Bretagne n°3, 2 Spéciales Perle de l'Impératrice n°3, 2 huîtres « Top » of the month, 1 Dublin Bay prawn 2 pink 3 3 pink shrimps Perle de Corail, Small grey prawns, whelks</i>	

LE COUP DE FOLIE*

THE MADNESS PLATTER*

(2 people)

2 FREE glasses of champagne!

*1 whole lobster, 1 whole crab, 2 Dublin Bay prawns, 2 beautiful Perle de Corail Shrimps,
10 oysters Fines de Claires n°3*

*2 FREE desserts**!*

159,00

*offer cannot be combined with other current offers or freebies or discounts ** Excluding Crêpes Suzette

OYSTERS ACCORDING TO ARRIVAL



	By 3	by 6	by 9
Fines de Claires Marennes Oléron n° 3	8,60	16,90	25,20
Creuses de Cancale Bretagne n° 3	9,50	18,60	27,70
Spéciale Perle de l'Impératrice Joël Dupuch n° 3	15,40	30,70	45,40
<i>Oyster from the movie "Les Petits Mouchoirs"</i>			
Plateau dégustation 8 huîtres (8 oysters)			34,60
<i>2 Fines de Claires Marennes Oléron n°3, 2 Creuses de Cancale n°3, 2 Spéciales Perle de l'Impératrice n°3, 2 huîtres « Top » of the month</i>			

TOP OYSTER OF THE MONTH



Ask your waiter

SEA FOOD



Bulots frais / Fresh cooked whelks and aioli, 300 gr	14,50
5 Belles crevettes roses / 5 Pink shrimps « Perle de Corail »	9,80
Langoustine fraîche / Dublin pray prawn, one piece	5,80
Tourteau entier / Fresh Crab with mayonnaise	32,00
1/2 Tourteau / 1/2 fresh crab with mayonnaise	16,50
Homard entier / Lobster with mayonnaise	64,00
1/2 homard / 1/2 fresh Lobster with mayonnaise	33,00
Crevettes grises / Gray small prawns, 100gr	8,50

TAKE AWAY



—30% DISCOUNT ON THE MENU
PRICES,

ORDER BY PHONE OR DIRECTLY AT THE
RESTAURANT 04 50 45 00 81

ENTRÉES & HORS-D'ŒUVRE

OU À PARTAGER



Charcuterie board / Planche de Charcuterie	21,00
<i>Assortment of artisanal charcuterie from Villaz: cured ham, giant sausage, white ham, Our pistachio pork terrine, homemade pickled vegetables, seasonal salad</i>	
Bourguignonne eggs in a casserole / oeufs meurettes à la bourguignonne en cocotte	13,50
<i>Poached Label Rouge free-range eggs, red wine juice, farmer's bacon, pearl onions, button mushrooms, small croutons, spring onions</i>	
Onion soup au gratin / Soupe à l'oignon gratinée	10,00
<i>THE soup Made In France! Artisan bread croutons, gratin with Emmental cheese</i>	
Burgundy snails / Escargots de Bourgogne	by 6 : 14,90 by 12 : 24,90
<i>Parsley butter seasoned with a hint of garlic</i>	
Salmon smoked by us / Saumon fumé par nos soins	18,00
<i>Sweet mustard cream from Alsace, kalamansi pearl, wild herb chlorophyll, Toasted brioche from our pastry chefs</i>	
Crispy crab and shrimp / Croustillant de tourteau et crevette	18,00
<i>Pastry sheets filled with crab meat and shrimps seasoned with musketeer sauce with fine herbs, apple cider vinegar with honey and herbs from our mountains</i>	
 Homemade houmous oriental style / Houmous maison à l'oriental	11,90
<i>Chickpeas, olive oil, tahini sauce, spices, accompanied by its traditional pita</i>	
Duck foie gras from France "1968" / Foie gras de canard de France 1968	25,00
<i>Depending on availability, cooked in a terrine, recipe from my grandfather's starred table Chutney with figs from my sister's garden, toasted pure butter brioche from our pastry chefs, fleur de sel from Guérande and mignonette pepper To sublimate it, glass of Gewurztraminer Vendanges Tardives 10cl (+ 8,50€)</i>	
Our Pork Terrine / Notre terrine de cochon	13,50
<i>Homemade vegetable pickles, toasted artisan bread, seasonal salad</i>	
Marrow bones in gutters au gratin / Os à moelle en gouttière gratinés	18,80
<i>Toasted artisan bread, fleur de sel from Guérande, mignonette pepper, homemade pickled vegetables, seasonal salad</i>	
 Saint-Marcellin pampered in the oven / Saint Marcellin IGP du Dauphiné dorloté au four	10,50
<i>The creamy and runny cheese with olive oil, herbs of Provence, Toasted artisan bread</i>	
 Gratin of Raviole from the Dauphiné / Gratin de ravioles du Dauphiné Label Rouge	12,50
<i>Raviole pasta stuffed with Comté du Jura AOP, mustard seed béchamel, Wilted fresh spinach, Emmental</i>	

L'INCONTOURNABLE



THE VERY FAMOUS « CAFÉ DE PARIS » OF EUROPEANS

— 34,50 —

*Grilled striploin steak with its famous Café de Paris
sauce, homemade fries, seasonal salad*

**The very first Café de Paris in Annecy was served
at the Brasserie des Européens in April 1990**

Very often imitated but never equalled!

LE TRÈS CÉLÈBRE « CAFÉ DE PARIS » DES EUROPÉENS

— 34,50 —

MEAT / VIANDES



The emblematic "Duke of Albufera" vol-au-vent / Vol au vent de béatilles « Duc d'Albufera" 38,00	
<i>Emblematic dish of the restaurant. Pure butter puff pastry from our pastry chefs, pan-fried kidney and sweetbreads, poultry, mushrooms, carrots, Albufera sauce by Alain Chapel with duck foie gras from France</i>	
Fillet of beef from the region "Châteaubriand" with pepper / Filet de boeuf au poivre 39,00	
<i>Mignonette pepper jus à la mode d'A. Escoffier, flambéed at the table with cognac, Gratin Dauphinois</i>	
Steak very Brasserie Valois / Steak très Brasserie Valois 25,00	
<i>Grilled rump steak heart, béarnaise espuma with meat jus, homemade fries, seasonal salad</i>	
100% French Charolais beef tartare Brasserie / Tartare de bœuf Charolais français 24,80	
<i>Cut with a knife, prepared and seasoned in cooking to order, tartar sauce, Homemade fries and seasonal salad</i>	
Iodized beef tartare "Ostreidae" / Tartare de boeuf Iodé "Ostreidae" 29,70	
<i>This is the astonishing encounter between the beef and the Star of Cap Ferret oyster by Joël Dupuche, Samphire, Kalamansi Pearl, Wasabi Sesame, Wafer Potatoes</i>	
Parisian Grill "Apicius" / Grillade Parisienne "Apicius" 26,00	
<i>Tender and marbled piece of regional pig grilled to perfection, Apicius sauce from ancient Rome with a thousand and one flavours, roasted seasonal vegetables</i>	
French chicken supreme casserole with morels and Jura yellow wine 28,50	
<i>Suprême de poulet aux morilles et vrai vin Jaune du Jura</i> <i>Soft and melting when cooked at low temperature, gourmet floret with morels and A real yellow wine from the Jura en Clavelin, large spaghetti with durum wheat flour from the famous house Leonessa, Pastificio Artigianale since 1974</i>	
Revard cheese hot box /Boite chaude du Revard 36,00	
<i>Whole raw milk cheese from grass- and hay-fed cows in the surrounding area from Mont-Revard in Savoie, served in its box, new potatoes, assortment of artisanal charcuterie from Maison Baud in Villaz and seasonal salad</i>	

THE SUNDAY DISH



THE "CASSOULET" OF CASTELNAUDARY

*Beans ingots, French pig Toulouse sausage,
French duck leg confit by us,
French Pork Belly*

Served only on Sundays, amateurs, remember to book it!

-39,50

FISH, SHELLFISH & RISOTTO

POISSON, CRUSTACÉS ET RISOTTO



Thai Curry / Curry Thaï	36,50
<i>Monkfish fillet, beautiful shrimps, kaffir lime, lemongrass, coconut milk, yellow curry, fresh vegetables, spring onions, crispy sesame seeds, coriander, Thai jasmine rice</i>	
Bouchée à la Reine Mer à la Cardinal	38,50
<i>Timbale in pure butter puff pastry from our pastry chefs, scallops, monkfish fillet, salmon, roasted winter vegetables, lobster butter and truffle Cardinal sauce</i>	
Smoked salmon carpaccio by us / Carpaccio de saumon fumé par nos soins	28,80
<i>Lemon gel with green olive oil, pickled red onions, blooming nasturtium fruits, Samphire, Pomegranate, Wafer Potatoes</i>	
Grilled Lobster (according to availability)	
Whole	74,30
Half	39,00
<i>Roasted winter vegetables, Thai rice flavored with Jasmine, espuma of Valois sauce</i>	
Regional Arctic char fillet Grenoble style / Filet d'omble chevalier de région à la Grenobloise	33,10
<i>Cooked in butter and lemon juice, small croutons, kalamansi pearl, blooming nasturtium fruit, Roasted winter vegetables</i>	
Risotto flavoured with crocus carpels and scallops	36,00
Risotto parfumé aux carpelles de crocus et noix de Saint-Jacques	
<i>Creamy risotto with saffron, coral and scallop stock, seared scallops, samphire, seed granola</i>	
Salmon Pompadour style / Saumon à la Pompadour	25,50
<i>Fried salmon steaks, creamy risotto, spinach, pearl Pompadour sauce salmon eggs and chives</i>	

CASSEROLE MUSSELS

MOULES EN CASSEROLES



Depending on the arrival, we select the best origins according to the seasons

MUSSEL CASSEROLE "SPECIAL FOR EUROPEANS"

CASSEROLE DE MOULES "SPÉCIALES DES EUROPÉENS »

Secret blend of spices, fresh herbs and herbs, butter, homemade fries

25,00

Marinière mussels / Moules à la marinière	22,90
<i>Butter, white wine, onions, celeriac, homemade fries</i>	
Children's mussels / Moules enfant	18,00
<i>Butter, apple juice, onions, celeriac, homemade fries</i>	
Garlic butter mussels / Moules escargot	24,50
<i>With parsley butter spiced with a hint of garlic</i>	

SUPPLEMENTS / SUPPLÉMENTS



Seasonal salad / Salade de saison	Small: 3.00	Large: 5.00
Homemade fries / Frites maison	Small: 3.50	Large: 6.50
Gratin Dauphinois		7,50
Fresh seasonal vegetables roasted / Légumes de saison rotis		6,00
Thai rice / Riz Thaï		3,00
Spaghetti "Leonessa" in butter / Spaghetti Léonessa au beurre		6,50
Wilted spinach / Tombée d'épinards		5.00

VEGETARIAN / VÉGÉTARIEN



✓ Risotto with Queen of the Woods / Risotto à la Reine des sous-bois	29,50
<i>Creamy risotto with morels real Jura yellow wine in Clavelin, parsley sponge, spring onion</i>	
✓ Gratin of Ravioli of the Dauphiné Label Rouge / Gratin de Raviole du Dauphiné Label Rouge	24,00
<i>Ravioli stuffed with Comté du Jura AOP, mustard seed béchamel, Wilted fresh spinach, Emmental</i>	
✓ Winter vegetable curry / Curry de légumes d'hivers	18,50
<i>Simmered winter vegetables, Thai broth with coconut milk, yellow curry, kaffir lime, lemongrass, spring onions, crispy sesame seeds, coriander, Thai jasmine rice</i>	

DESSERTS & CHEESES / DESSERTS



All our pastries are made by our pastry chefs

Saint-Marcellin cheese IGP du Dauphiné	9,50
<i>The creamy little cheese. Seasonal salad</i>	
Les crêpes Suzette 1890	14,00
<i>Named in honor of Suzanne Reichenberg, it is THE dessert of the Brasserie! Prepared as a show at the table, butter and orange caramel, flambéed with orange liqueur</i>	
Paris-Brest 1909	11,00
<i>The most famous "bicycle wheel" of the last century paying homage to bicycle racing of the same name. Choux pastry, praline mousseline, praline, Polignac almonds</i>	
Tarte Demoiselles Tatin	12,00
<i>The accident that made the pie of sisters Stephanie and Caroline Tatin legendary. Caramelized apples, caramel, shortcrust pastry. Served with vanilla ice cream</i>	
Beautiful Lost Brioche from Tonton Philippe / Brioche perdue	10,00
<i>Pure butter brioche soaked in vanilla eggnog served in a pan, dairy caramel with fleur de sel, vanilla ice cream. The dessert that my sister Victoria has always been waiting for 30 years!</i>	
Bourbon Vanilla Bean Crème Brulee 1691 / Crème brûlée à la gousse de vanille Bourbon 1691	9,80
<i>Created by François Massialot and served for the first time in 1691 to Philippe d'Orléans the Regent</i>	
Broken lemon tart in the glass / Tarte citron cassée dans la verrine	9,80
<i>Lemon cream, lemon mousse, shortcrust pastry chips</i>	
Gros Baba ivre de rhum 1735	11,00
<i>Originally washed down with Malaga wine by King Stanislaus of Poland in the eighteenth century, In 1735, the pastry chef Nicolas Stohrer replaced wine with rum! Whipped cream and rum arranged in pouring. My guilty dessert!</i>	
The European, Prince of Orange 1990 / L'Européens Prince d'Orange 1990	10,00
<i>One of our first desserts from our beginnings 34 years ago... Light dessert with three chocolates, black, orange and white on a cocoa sponge cake, orange-flavoured custard</i>	
Iced profiteroles with hot chocolate / Profiteroles au chocolat chaud	11,00
<i>Pure butter pastry puffs, vanilla ice cream, hot chocolate, Polignac almonds</i>	
Gourmet Coffee / Café Gourmand	10,00
<i>Baci di Dama, pastry cabbage with vanilla cream, mini dark chocolate mousse, ice cream, Vanilla pana cotta and dairy caramel with fleur de sel</i>	
Oriental tea with gourmet mint / Thé oriental à la menthe gourmand	11,00
<i>Gunpowder green tea with fresh mint served oriental style</i>	
Pancakes Party / Crêpe Party	
<i>Sugar / Sucre cassonade</i>	6,00
<i>Homemade strawberry jam from Haute-Savoie from last summer / Confiture</i>	7,50
<i>Hot Chocolate, Nutella®, salty Caramel, Chestnut Cream</i>	7,50
<i>Extra homemade whipped cream with Bourbon vanilla from Madagascar</i>	2,00

GLACES & SORBETS



All our ice creams and sorbets are made by our pastry chefs

Coffee Affogato Pistacchio / Café Affogato Pistachio	9,90
<i>Vanilla ice cream, pistachio cream, crushed roasted pistachios, 100% Arabica Black Pearl espresso</i>	
Café liégeois, tribute to the resistance fighters of the Forts de Liège in 1914	9.90
<i>Coffee ice cream, 100% Arabica iced coffee, homemade whipped cream, coffee coulis, Polignac almonds</i>	
Very chocolate liégeois / Très chocolat liegeois	9,90
<i>Chocolate ice cream, meringue, chocolate crunchy pearls, hot chocolate, homemade whipped cream, almonds from Polignac</i>	
Mont-Blanc	9.90
<i>Vanilla and chestnut ice cream, meringue, vanilla chestnut cream, homemade whipped cream, dairy caramel, Polignac almonds</i>	
Sundae Caramel	9,90
<i>Vanilla and caramel fleur de sel ice cream, meringue, homemade whipped cream, dairy caramel, Granola® slivers, Polignac almonds</i>	
Iced Tatin's apple / Pommes Tatin glacées	9,90
<i>Vanilla ice cream, caramelized apples, shortcrust pastry chips, caramel whipped cream, Polignac almonds</i>	
White Lady "Denmark Cup" from Tivoli Gardens / Dame Blanche	9,90
<i>Vanilla ice cream, meringue, homemade whipped cream, chocolate crunchy pearls, hot chocolate</i>	
Exotic / Exotique	9.90
<i>Mango and pineapple ice cream, mango cubes, meringue, homemade whipped cream, exotic coulis, Polignac almonds</i>	

Scoop

Ice creams: Vanilla, Coffee, Caramel, Fleur de sel, Dark chocolate, Chartreuse, Brown

Sorbets: Strawberry, Pineapple, Mango, Lemon*, Mint tea*

3 boules : 9,50 • 2 boules : 6,50 • 1 boule : 3,50

Extras: Homemade whipped cream: 2.00 • Hot chocolate: 2.00 • Coulis: 1.00

*contain traces of milk

ALCOHOL ICE-CREAM

Colonel	11.00
<i>Lemon ice cream, vodka (3 cl)</i>	
Carthusian	11.00
<i>Chartreuse ice cream, Chartreuse liqueur (3 cl)</i>	
Mango - Mango	11,00
<i>Mango sorbet, arranged rum (3 cl)</i>	
Granier & Granier	11,00
<i>Vincent's pineapple sorbet, organic verbena liqueur (3 cl)</i>	

THE DISH OF THE DAY*

PLAT DU JOUR



*According to the seasons,
renseignez-vous auprès du personnel de salle
valable pour déjeuner, quantités limitées*

12,50

*Offer cannot be combined with other current offers or free offers or discounts

CHILDREN'S MENU (-10 YEARS OLD)

MENU ENFANT (-10 YEARS OLD)

MAIN COURSE + DESSERT -12,50-

MAIN COURSE OF YOUR CHOICE

Fresh grilled pure French beef patty, homemade fries
Steak haché pur boeuf grille, frites maison

Or

Fresh grilled salmon, homemade fries
Saumon frais grille, frites maison

Or

Artisanal ham from Maison Baud in Villaz, homemade fries
Jambon blanc artisanal, frites maison

DESSERT OF YOUR CHOICE

Apple compote in a pouch
Compote de pomme

Or

1 scoop of ice cream
1 boule de glace au choix

*excluding drinks. Cannot be combined with other offers, cards, discount booklets or freebies