
THE BENCH OF THE SCALER



**Exclusively fresh and high-quality products,
according to arrival and availability**

SEAFOOD PLATTERS

Royal Plateau (per person) Plateau Royal	130,00
<i>Half fresh lobster, half fresh crab, 6 Fines de Claires Marennes Oléron n°3 oysters, 1 Creuse de Cancale Bretagne n°3, 1 Special Perle de l'Impératrice n°3, 1 fine Isigny Pattedoie n°3, 1 "Top" oyster of the month, 2 fresh langoustines, 3 beautiful shrimps Coral Pearl Roses, 50 gr Grey Shrimps, 150 gr Whelks</i>	
Plateau des Mareyeurs (per person) Plateau des Mareyeurs	95,00
<i>Fresh half crab, 6 Fines de Claires Marennes Oléron n°3 oysters, 1 Creuse de Cancale Bretagne n°3, 1 Special Perle de l'Impératrice n°3, 1 Isigny fines Pattedoie n°3, 1 "Top" oyster of the month, 2 fresh langoustines, 3 beautiful pink prawns Perle de Corail, 50 gr grey shrimps, 150 gr whelks</i>	
Fisherman's Plateau (per person) Plateau du Pêcheur	87,00
<i>Half lobster, half crab, 2 fresh langoustines, 3 beautiful pink shrimps Coral Pearl, 50 gr grey shrimps, 150gr whelks</i>	
Plateau des Européens (per person) Plateau des Européens	86,00
<i>2 Fines de Claires Marennes Oléron oysters n°3, 2 Creuses de Cancale Bretagne n°3, 2 Special Pearl of the Empress n°3, 2 "Top" oysters of the month, 1 fresh langoustine, 2 fine Isigny Pattedoie n°3, 2 beautiful pink prawns Coral Pearl, 50 gr grey prawns, 150 gr whelks</i>	
Plate of the Scaler (per person) Assiette de l'Ecailler	39,00
<i>3 Fines de Claires Marennes Oléron n°3 oysters, 1 fresh langoustine, 3 beautiful pink shrimps Coral Pearl, 50 gr grey shrimps, 150gr whelks</i>	
Oyster tasting platter Plateau Dégustation	44,00
<i>2 Fines de Claires Marennes Oléron n°3, 2 Creuses de Cancale n°3, 2 Isigny fines Pattedoie n°3, 2 Special Empress Pearl n°3, 2 "Top" oysters of the month</i>	

THE STROKE OF MADNESS*

*1/2 lobster, 1/2 crab, 1 langoustine, 3 beautiful pink prawns Coral Pearl,
6 Fines de Claire n°3 oysters, 150 gr whelks, 50 gr grey shrimp
1 dessert of your choice FREE!*

79,00/PERS

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

OYSTERS ACCORDING TO ARRIVAL



	Set of 3	Set of 6	Set of 9
Marennes Oléron			
Fines de Claires n° 3	9,70	18,60	27,50
<i>Oysters matured in the Claire basin with a sweet and slightly marine taste</i>			
Brittany			
Creuses de Cancale n° 3	10,20	19,50	28,90
<i>The oyster from the bay of Mont Saint-Michel with a good iodized flavor</i>			
Cap Ferret			
Special Pearl of the Empress Joël Dupuch n° 3	18,50	35,80	53,30
<i>The oyster of the "Petits Mouchoirs", the Star of Cap Ferret with firm, rich and crunchy flesh</i>			
Normandy			
Isigny fines Pattedoie n°3	9,80	18,80	27,80
<i>Oysters from the open sea matured in clay marshes for a fleshy and iodized flesh, with fresh and saline notes</i>			
The "Top" oyster of the month			
<i>On the slate according to the seasons</i>			
Tasting platter 10 oysters Plateau Dégustation			44,00
<i>2 Fines de Claires Marennes Oléron n°3, 2 Creuses de Cancale n°3, 2 Isigny fines Pattedoie n°3 2 Special Empress Pearl n°3, 2 "Top" oysters of the month</i>			

SEAFOOD



Fresh whelks cooked in our broth and aioli <i>300 gr</i> Bulots	18,40
Bouquet of beautiful pink shrimp "Coral Pearl" mayonnaise <i>The 5</i> Crevettes roses par 5	17,50
Bouquet of beautiful pink shrimp "Coral Pearl" mayonnaise <i>the 10</i> Crevettes roses par 10	32,50
Demoiselle de la Mer mayonnaise <i>Fresh langoustine by the piece</i> Langoustine à la pièce	9,40
Bush of Demoiselles de la Mer mayonnaise <i>Fresh langoustines 5 pieces</i> 5 langoustines	37,00
Fresh whole meal mayonnaise Tourteau Entier	43,00
Half a crab fresh with mayonnaise Demi-Tourteau	22,60
Fresh whole lobster mayonnaise Fresh langoustine (per piece) Homard Entier	71,00
Half a fresh lobster with mayonnaise Demi-Homard	37,00
Grey shrimp <i>the 100gr</i> Crevettes Grises	11,00

**TAKEAWAY - 7 DAYS A WEEK -
-30% ON THE CARD PRICE**

Net prices in euros - including service - we no longer accept payment by cheque

APPETIZERS OR SNACKS



Fish Auction Board Planche de la Criée	21,00
<i>White tarama with smoked cod roe, salmon tartare smoked by us, crab and haddock rillettes, toasted bread</i>	
Friends Board Planche des Copains	29,00
<i>Assortment of artisanal charcuterie from Villaz, cured ham, giant sausage, white ham, Our pistachio pork terrine, pickled vegetables, 16 month summer beaufort, farmhouse reblochon from Savoie AOP, goat cheese from the Ferme de la Closette in Thônes, salad</i>	
Charcuterie Board Planche de Charcuterie	21,00
<i>Assortment of artisanal charcuterie from Villaz: cured ham, giant sausage, white ham, Our pistachio pork terrine, pickled vegetables, seasonal salad</i>	
Bones to Marrow au gratin with parsley butter and garlic Os à moelle gratiné	11,00
<i>Toasted artisan bread</i>	
Duck foie gras from France "1968" Foie gras de Canard de France	26,00
<i>Cooked in a terrine, recipe from the starred table of Père Jacquin. Chutney of the moment, toasted pure butter brioche from our pastry chefs, fleur de sel from Guérande and pepper</i>	
To sublimate it, glass of Gewurztraminer Vendanges Tardives 10 cl (+ 8,80€)	
My Grandpa's Pork Terrine Terrine de cochon	14,00
<i>Pickled vegetables, toasted artisan bread, seasonal salad</i>	
Leeks with vinaigrette  Poireaux vinaigrette	12,00
<i>Leek green chlorophyll, burnt leek vinaigrette and plant honey vinegar, egg yolk cream confit in olive oil, mustard seed pickles, small croutons</i>	
Bourguignonne-style meurette eggs in a casserole dish Œufs Meurettes	13,00
<i>Poached Label Rouge free-range eggs, red wine juice, farmer's bacon, button mushrooms, pearl onions, small croutons, spring onions</i>	
Captain's Red Carrots Carottes Rouges du Capitaine	16,00
<i>Beets cooked at a low temperature with smoked fleur de sel, warm potato salad, haddock petals, lemon zest, floret with shellfish juice and samphire</i>	
Fresh fish soup Soupe de Poissons	14,00
<i>Our Mediterranean Rock Fish Soup, Artisan Bread Croutons, Fragrant Rouille with crocus flower pistil, Emmental</i>	
Archibald's Crisp and the Golden Claw Crab Croustillant d'Archibald	18,00
<i>Pastry sheets garnished with crab and haddock rillettes, sweet and sour vinegar with honey and plants</i>	
Onion soup au gratin Soupe à l'oignon gratinée	10,00
<i>THE Made In France soup par excellence! Artisanal bread croutons, gratin with Emmental cheese</i>	
Burgundy-style snail casserole Escargots	by 6 : 14.90 by 12: 24,90
<i>With our parsley butter spiced with a hint of garlic</i>	

THE MUST-SEE



THE VERY FAMOUS
"CAFÉ DE PARIS"
OF EUROPEANS

— 36,50 —

*Grilled French striploin
and 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**

We are very often imitated but never equalled!

MEATS



**Our beef, veal, poultry and pork meats
are fresh and 100% French**

**For the sake of quality, our beef
are served to the maximum medium**

The emblematic Vol-Au-Vent of Béatilles "Duc d'Albufera" Vol au vent	39,90
<i>It has become a must-have dish in our Brasserie. Pure butter puff pastry from our pastry chefs, pan-fried sweetbreads and veal kidneys, mushrooms, carrots, Albufera sauce from Alain Chapel with duck foie gras from France</i>	
Beef fillet from France "Ernest Hemingway" with black pepper Filet de boeuf	42,00
<i>Creamy meat jus with mignonette black pepper, flambéed in the dining room with Bourbon pedestal table, generous gratin dauphinois with cream</i>	
Steak very Brasserie "Henri IV" Steak Très Brasserie	26,90
<i>Grilled rump steak, béarnaise espuma with meat jus, homemade fries, seasonal salad</i>	
Veal chop in Cordon Bleu "Knights of the Holy Spirit" Cordon bleu	39,90
<i>French veal chop in a crispy dress filled with artisanal white ham and cured ham de Villaz, smoked raclette from Haute Savoie, sauerkraut with riesling and homemade fries</i>	
Taverne Royal Sauerkraut 1986 served as a dish Choucroute royale	36,50
<i>In memory of the Tavern of my Grandparents Lydia & Claude just a stone's throw from here... Krautergersheim cabbage with Riesling, Strasbourg knack sausage, Alsace smoked sausage, Villaz half-salted pork belly, semi-salted pork knuckle, steamed potatoes</i>	
Beef tartare Tradition of the Brewery Tartare Brasserie Classic 180 gr: 26,00 XL 360 gr : 36,00	
<i>Charolais beef from France cut with a knife, prepared and seasoned at the table on a pedestal table, tartar sauce, homemade fries, seasonal salad</i>	
Iodized beef tartare from the Empress Tartare Terre & Mer	31,90
<i>This is the astonishing encounter between Charolais beef and the Special Star oyster of Cap Ferret by Joël Dupuche, samphire, kalamansi lemon pearl, wasabi sesame, wafer potatoes</i>	
Chicken supreme casserole with duck foie gras from France Suprême de poulet	29,50
<i>Soft and melting cooked at low temperature, Albufera sauce with French duck foie gras, potato mousseline, spring onions</i>	

FISH, SHELLFISH & PASTA



We work exclusively with fresh fish

Thai curry Curry Thai	36,50
<i>Monkfish, scorpion fish, kaffir lime, lemongrass, coconut milk, yellow curry, fresh vegetables spring onions, crispy sesame seeds, coriander, Thai jasmine rice</i>	
Fresh whole lobster Newburg style "Ben Wenberg" 1876 Homard à la Newburg	74,30
Half Fresh Whole Lobster Newburg "Ben Wenberg" 1876 1/2 homard à la Newburg	39,00
<i>Lobster sautéed in butter and flambéed with cognac, creamy sherry sauce flavored with paprika, served in its shell, roasted rice and seasonal vegetables</i>	
In the spirit of a Bouillabaisse Dans l'esprit d'une bouillabaisse	54,00
<i>Our Mediterranean sea fish soup broth, monkfish, red mullet fillet, mussels, scorpion fish, beautiful "Body Peel" Label Rouge shrimp, winter vegetable gardener, artisanal bread croutons, saffron-flavored rouille. A favorite recipe!</i>	
Salmon at Chambord Saumon à la Chambord	31,00
<i>Very famous of the Belle Epoque, salmon poached in red wine, Genevoise sauce, crayfish, button mushrooms and truffle scent, winter vegetable salpicon</i>	
Omble chevalier "Strat Crux Dum Volvitur Orbis" Omble Chevalier	34,50
<i>Grilled local Arctic char fillet grilled a la plancha, roasted butternut mousseline, wilted spinach, beurre blanc with the vegetable elixir of the Grande Chartreuse</i>	
Sauerkraut of the Sea 1986 Choucroute de la mer	39,80
<i>In memory of my Grandparents Lydia & Claude just a stone's throw from here... Krautergersheim cabbage with Riesling, salmon, haddock fillet, red mullet fillet, beautiful "Body Peel" shrimp Label Rouge mussels, floret with shellfish juice with sailor shirt and samphire</i>	
Imperial fisherman Sauerkraut Choucroute Impériale de pêcheur	69,00
<i>Krautergersheim cabbage with Riesling, grilled fresh lobster, Savoy king trout, haddock fillet, red mullet fillet, beautiful "Body Peel" Label Rouge shrimp, mussels, floret with shellfish juice and samphire</i>	
Smoked salmon tartare heirloom C. Jacquin Tartare de saumon fumé	29,90
<i>Salmon smoked by us, seasoned as my grandfather Claude liked it, chives, spring onions, salmon roe, homemade fries and seasonal salad</i>	

CASSEROLE MUSSELS



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

Special Mussels of Europeans Moules des Européens	26,00
<i>Secret blend of spices, fresh herbs and herbs, butter, homemade fries</i>	
Mussels marinière style Moules à la marinière	23,00
<i>Butter, white wine, onions, celery, parsley, homemade fries</i>	
Snail mussels Moules escarot	25,00
<i>With parsley butter spiced with a hint of garlic, homemade fries</i>	
Mussels with cream Moule à la cream	25,00
<i>Fleurette with shellfish juice à la marinière, homemade fries</i>	
Children's moulds Moules Enfant	18,00
<i>Butter, apple juice, onions, celery, parsley, homemade fries</i>	

VEGETARIAN



Winter vegetable curry   Curry de légumes d'hiver	20,00
<i>Seasonal vegetables, kaffir lime, lemongrass, coconut milk, yellow curry, fresh vegetables, spring onions, crispy sesame seeds, coriander, Thai jasmine rice</i>	
Rigatoni PGI of the Descending Light  Rigatoni de la lumière descendante	22,00
<i>Creamy roasted butternut squash, matured goat cheese shavings from the Ferme de La Closette in Thônes, spinach, roasted hazelnuts, spring onions</i>	

COMPLEMENTS

Butternut mousseline or potatoes Mousseline de butternut ou pommes de terre	5,00
Wilted spinach Tombée d'épinards	5,00
Seasonal salad Salade de saison	5,00
Homemade fries Frites maison	Small: 3.50 Large: 6.50
Gratin Dauphinois Gratin dauphinois	8,00
Fresh seasonal roasted vegetables Assiettes de légumes de saisons rôtis	6,00
Fresh Thai rice Riz Thaï	3,00
Rigatoni IGP di Gragnano cooked with butter Rigatoni au beurre	7,00
Sauerkraut with riesling Assiette de choucroute	7,00
Steamed potatoes Pommes de terre vapeur	3,00



Vegetarian



Vegan

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DESSERTS & CHEESE



Cheese plate Assiette de fromages	15,00
<i>16-month-old summer Beaufort, PDO farmhouse reblochon, goat cheese from the Ferme de la Closette, seasonal salad</i>	
The 1890 Suzette pancakes of the Europeans Crêpes Suzette	14,00
<i>THE Brasserie's very famous desert! Named in honour of Suzanne Reichenberg, Prepared as a show at the table, butterscotch and orange, flambéed with orange liqueur</i>	
Millefeuille Brasserie 1651 Millefeuille Brasserie	11,50
<i>Created near Dijon by François Pierre de La Varenne in 1651. Very crispy puff pastry, diplomat cream with Bourbon vanilla from Madagascar</i>	
Belle-Hélène de Troie pear Poire Belle Hélène	11,00
<i>Tribute to the opera buffa "La Belle Hélène" of the late nineteenth century. Poached Haute-Savoie pear in vanilla syrup, vanilla ice cream, hot chocolate, Polignac almonds</i>	
Norwegian omelette "Belle Epoque" flambéed with orange liqueur Omelette Norvégienne	11,00
<i>It is neither omelette nor Norwegian, but it has the panache of the Great Classics! Vanilla ice cream and passion fruit sorbet on a light sponge cake, coated with golden Italian meringue</i>	
Paris-Brest from La Brasserie 1909 Paris Brest	12,00
<i>The most famous "bicycle wheel" of the last century paying homage to bicycle racing of the same name. Choke pastry, praline mousseline, praline, Polignac almonds</i>	
Bourbon Vanilla Bean Crème Brulee 1691 Crème Brulée	10,00
<i>Created by François Massialot and served for the first time in 1691 to Philippe d'Orléans the Regent</i>	
Tarte Demoiselles Tatin Tarte Demoiselle 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>	
Valrhona 62% Dark Chocolate Fudge Fondant au chocolat	12,00
<i>Madagascar Bourbon vanilla ice cream and fleur de sel dairy caramel</i>	
Big Baba drunk on rum 1735 Baba au rhum	12,50
<i>Originally washed down with Malaga wine by King Stanislaus of Poland in the eighteenth century, in 1735 the pastry chef Nicolas Stohrer replaced the wine with rum! Whipped cream and rum arranged with pour. My sweet catchy dessert!</i>	
Iced profiteroles with hot chocolate. Profiteroles au chocolat chaud	12,00
<i>Pure butter pastry puffs, vanilla ice cream, hot chocolate, Polignac almonds</i>	
Coffee or Oriental tea with gourmet mint Café ou Thé oriental gourmand	12,00
<i>Mini Valrhona dark chocolate cake with whipped ganache, mini Paris-Brest, scoop of ice cream, vanilla pana cotta and dairy caramel, mini muffin with Savoy apples</i>	
Whole milk pancakes from the Ferme de la Forêt du Rhône (74) Crêpes	
<i>Sucre cassonade</i>	6,50
<i>Homemade strawberry jam from Haute-Savoie from last summer</i>	7,80
<i>Hot Chocolate, Nutella®, salty Caramel, Chestnut Cream</i>	7,80

ICE CREAMS & SORBETS



**All our ice creams and sorbets are handcrafted
in our pastry workshop, from 100% natural ingredients
Our ice creams are made with whole milk
from the farm of La Forêt du Rhône and our sorbets are full of fruit**

Café Affogato Pistacchio, "vanilla ice cream drowned in coffee" Café Affogato	11,00
<i>Vanilla ice cream, pistachio cream, crushed roasted pistachios, 100% Arabica espresso</i>	
Café liégeois, tribute to the resistance fighters of the Forts de Liège in 1914 Café liégeois	11,00
<i>Triple coffee ice cream, 100% Arabica Black Pearl iced coffee, homemade vanilla whipped cream, coffee coulis, Polignac almonds</i>	
Very chocolate from Liège Chocolat Liégeois	12,00
<i>Triple Intense Dark Chocolate Ice Cream, Meringue, Chocolate Crunchy Pearls, Hot Chocolate, homemade vanilla whipped cream, Polignac almonds</i>	
Mont-Blanc very gourmet Mont-Blanc	12,00
<i>Vanilla and chestnut ice creams, meringue, vanilla chestnut cream, homemade vanilla whipped cream, dairy caramel, Polignac almonds</i>	
Alexandra cup with caramel Coupe Alexandra	12,00
<i>Vanilla and caramel fleur de sel ice creams, meringue, homemade vanilla whipped cream, dairy caramel, granola® chips, Polignac almonds</i>	
Iced Tatin Cup Coupe Tatin glacée	12,00
<i>Triple vanilla ice cream, caramelized apples, shortcrust pastry chips, homemade vanilla whipped cream, caramel, Polignac almonds</i>	
White Lady "Danish Cup" from Tivoli Gardens Dame Blanche	11,00
<i>Triple vanilla ice cream, meringue, homemade vanilla whipped cream, Chocolate Crunchy Pearls, Hot Chocolate</i>	
Exotic Fit Coupe Exotic	12,00
<i>Mango sorbets, pineapple sorbets, passion fruit, mango cubes, meringue, homemade whipped cream, exotic coulis, Polignac almonds</i>	
Coco Bongo Coco Bongo	12,00
<i>Coconut and dark chocolate ice cream, Bounty®, homemade vanilla whipped cream, chocolate sauce, roasted coconut shavings</i>	
Colonel <i>lemon sorbet, vodka (4cl)</i>	12,00
Carthusian Monastery <i>Chartreuse Ice Cream, Yellow Chartreuse (4cl)</i> Chartreux	12,00
Malaga de Dadou <i>Rum and raisin ice cream Ivre de rum, rhum arrangé (4 cl)</i>	12,00

Scoops: 3 scoops: 10.00 • 2 scoops: 7.00 • 1 scoop: 4.00

Ice creams: Bourbon Vanilla from Madagascar, Arabica Coffee, Caramel Fleur de Sel, Intense dark chocolate, Chestnut, Chartreuse, Rum raisin, Coconut

Sorbets: Strawberry, Pineapple, Mango, Kalamansi Lemon, Passion Fruit

Extras 2.00: Homemade whipped cream, Hot chocolate

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MENUS



MENU OF THE DAY*

LUNCH MONDAY TO FRIDAY

STARTER + MAIN COURSE + DESSERT

29,00

STARTER + MAIN COURSE OR MAIN COURSE + DESSERT

23,00

STARTER: 6.00 MAIN COURSE: 18.00 DESSERT: 6.00

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

CHILDREN'S MENU* (-10 YEARS OLD)

13,00

MAIN COURSE OF YOUR CHOICE

100% grilled beef patty, homemade fries

or

Grilled fresh salmon, homemade fries

or

Artisanal ham from Maison Baud in Villaz, homemade fries

DESSERT OF YOUR CHOICE

Apple compote in a pouch

or

1 scoop of ice cream

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