



Questel



BRASSERIE
DINING LOUNGE

Reservations +33 (0)9 54 89 05 57

French Cuisine, *Ah Oui!*



Two members of our team at Brasserie QUESTEL boast a truly illustrious title

" **Maître Restaurateur** " (Master Restaurateur)

Brasserie Manager Jimmy VIALLE

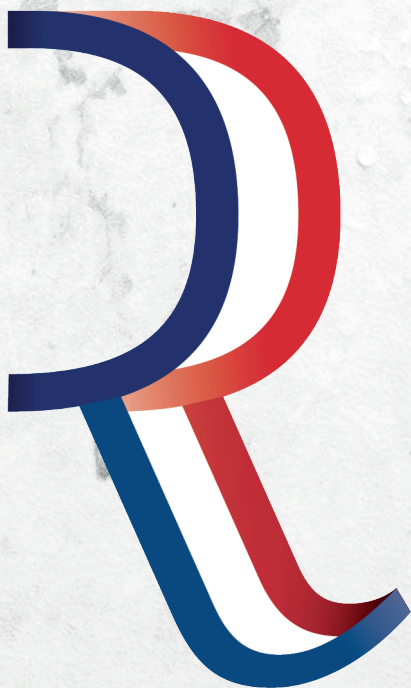
&

Chef Pierre VEROT,
have both been granted this title.

Come and get a taste of our award-winning Chef's cuisine!

Chef Pierre Verot and his team are sure to delight you with a different menu for each new quarter, in sync with the passing seasons, featuring carefully selected products from local producers and suppliers.

Fresh and local is our philosophy. 😊

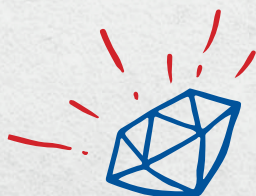
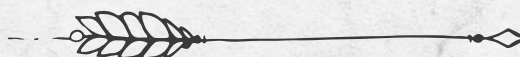


Home-made 
defines all of our creations



The French Ministry of Trade and Crafts awards the title of "Maître Restaurateur" to restaurateurs that are committed to an eco-friendly approach, offering dishes that are founded upon both tradition and culinary innovation.

We are also committed to respecting our environment. Quality and respect for the product are our philosophy! 😊



Our motto ➡ *Excellent products, exquisite preparation*



To share *between 2 people...*



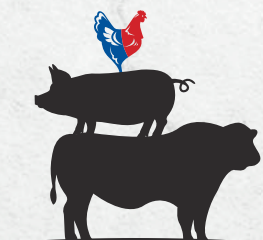
- Our choice of prime rib / Mayonnaise / Fresh French fries **68,00€** ③ ⑩
- Whole octopus / Chimichurri sauce / Pasta risotto (Fregola Sarda) with Parmesan **62,00€** ① ④ ⑭

Children's menu
14€
/child

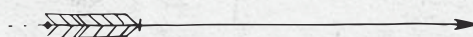


La Carte

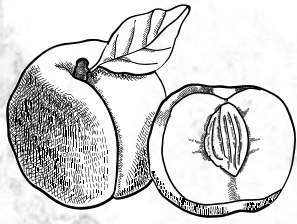
- Vienna bread / Persillade sauce **6,00€** ① ③ ⑦
- Local asparagus / Egg mimosa sauce **13,00€** ③ ⑩
- Steamed leeks / Chimichurri sauce **11,00€** ① ⑩
- Green asparagus gazpacho **8,00€**
- Brie de Meaux raw-milk cheese / Hazelnut crumble / Honey and carrot condiment **12,00€** ① ⑦ ⑧
- Bull cured sausage / Butter with lime zest **12,00€** ⑦
- Sea almonds au gratin with black garlic butter **11,00€** ① ⑦ ⑭
- Gourmet waffle / Cod and salmon rillettes / Lemon-infused oil **13,00€** ① ③ ④ ⑦
- Breaded and fried fish (when available) / Greek yogurt sauce / Verbena powder **16,00€** ① ③ ④ ⑦
- Cod ceviche / Coconut and ginger / Mint-infused oil **15,00€** ② ④
- French pork filet mignon with shiitake and button mushrooms, served in a small casserole **14,00€** ⑦
- Shredded French beef chuck, with anchovies, gherkins and capers (Agriade Saint-Gilloise) **15,00€** ④
- French veal knuckle tataki / Peanut pesto **15,00€** ⑤ ⑥ ⑦
- Pasta risotto (Fregola Sarda) with Parmesan / Fresh green pepper **12,00€** ① ⑦
- Fresh French fries **6,00€**
- Pan-fried vegetables / Carrots, green beans, spinach shoots, peas / Persillade sauce **8,00€**



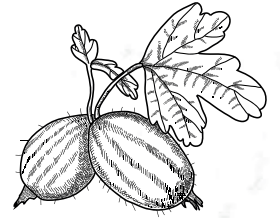
Chef Pierre Verot's recommendation Ask staff for details



- ① Gluten
- ② Sea Food
- ③ Egg
- ④ Fish
- ⑤ Peanut
- ⑥ Soy
- ⑦ Milk
- ⑧ Nuts
- ⑨ Celery
- ⑩ Mustard
- ⑪ Sesame
- ⑫ Sulphites
- ⑬ Lupine
- ⑭ Molluscs



Dessert



- Corn fondant / Popcorn-infused custard / Vanilla-pecan-caramel ice cream..... 10.00€ 1 3 7 8
- Local strawberry verrine / Strawberry and basil sorbet / Crumble / Chantilly..... 10.00€ 1 7
- Pistachio fondant / Cocoa sorbet / Chocolate Chantilly / Pistachio oil 9.00€ 1 3 7 8
- Questel's assorted desserts (with tea or coffee) 9.00€ 1 3 7 8
- **To share:** Our famous profiteroles..... 18.00€ 1 3 7 8

