



Questel



DINING LOUNGE



MENU

Our nibbles

French-style tapas



Colds (like starters)

- Oven-roasted celeriac / Gremolata sauce /
Roasted hazelnuts
..... 7,00€
(7) (8) (9)
- Chickpea hummus (Famille Bastide)
..... 8,00€
(10)
- French duck breast charcuterie with mild spices /
Orange zest butter
..... 13,00€
(7)
- Ardèche trout tartare / Orange / Fennel /
Dill / Croutons
..... 13,00€
(1) (4)

Dish of the day

15,90€

Available only at lunchtime (Tuesday to Friday)

SEE THE BOARD

Chef's special suggestion

SEE THE BOARD Price varies



Hot

- French pork stew with artisanal Nîmes beer
"La Barbaude"
..... 13,00€
(1) (10) (12)
- Seared beef tenderloin tail (plancha-grilled) /
Paris mushroom sauce
..... 17,00€
(1) (7)
- Parmentier of salt cod brandade
..... 12,00€
(1) (4) (7)
- Seared scallops (plancha-grilled) / Coconut
milk corn cream / Salted popcorn
..... 16,00€
(1) (14)

Sides

- Our signature pasta risotto (Fregola sarda)
with parmesan
..... 8,00€
(1) (7) (12)
- Camargue red rice pilaf style (Canavere)
..... 6,00€
(1)
- Carrot cooked from root to tip
..... 8,00
(1) (6) (7) (8)
- Hand-cut fresh fries
..... 6,00€

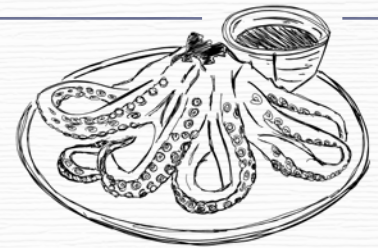
Allergens

(1) Gluten (2) Sea Food (3) Eggs (4) fish (5) Peanuts (6) Soy (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame (12) Sulphites (13) Lupins (14) Molluscs

To share for 2 people



- Viennese bread with parsley and garlic butter **6,00€**
① ③ ⑦
- XXL Focaccia / Ham / Comté cheese / Black truffle béchamel / Hand-cut fresh fries **34,00€**
① ③ ⑦
- Oven-roasted French spatchcock chicken with Cajun spices and preserved lemon / Gremolata sauce / Hand-cut fresh fries **44,00€**
① ⑦ ⑩
- Whole octopus / Gremolata sauce / Parmesan fregola sarda (pasta risotto) **62,00€**
① ⑩ ⑫ ⑭
- French ribeye steak (1kg) with Provençal herbs / House-made mayonnaise / Hand-cut fresh fries **69,00€**
① ③ ⑩
- French veal rack (1kg) slow-cooked / House-made mayonnaise / Hand-cut fresh fries **69,00€**
① ③ ⑩



Cheese

- Suggestion fromage du jour (SEE THE BOARD) **Prix variable**

Our Desserts

- Greek yogurt mousse / Fromage blanc sorbet / Hazelnut granola / French wildflower honey **9,00€**
⑦ ⑧
- Black Forest verrine (alcohol-free) / Cherry sorbet **10,00€**
① ③ ⑦ ⑧
- Crispy caramelized apple tartlet / Lime sorbet / Lemon zest meringue **9,00€**
① ③
- Questel gourmand (coffee or tea) **9,00€**
① ③ ⑦ ⑧

To share : Our famous "DARK" profiteroles **18,00€**

① ③ ⑦ ⑧ ⑪



Kids' menu

- Dish of the day / 2 scoops of ice cream / 1 syrup drink **14,00€**

SEE THE BOARD



Allergens

- ① Gluten
- ② Sea Food
- ③ Eggs
- ④ fish
- ⑤ Peanuts
- ⑥ Soy
- ⑦ Milk
- ⑧ Nuts
- ⑨ Celery
- ⑩ Mustard
- ⑪ Sesame
- ⑫ Sulphites
- ⑬ Lupins
- ⑭ Molluscs

French Cuisine, *yes Sir!*



The team at Brasserie QUESTEL holds a double title of
" *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*

