

Lunch Menu



Starters

- Viennese bread with garlic and parsley oil ① ③ ⑦ 6,00€
- Fresh pea salad / Raspberries / Greek yogurt ① ⑦ 9,00€
- Green and white asparagus, cooked from A to Z / Wild garlic pesto ① ⑦ ⑧ 12,00€
- Cod brandade / Toasted focaccia with thyme oil ① ④ 12,00€
- Crispy Greek feta / Honey / Toasted mixed seeds ① ⑦ ⑧ 10,00€
- Bull sausage / Anchovy butter ④ ⑦ 10,00€

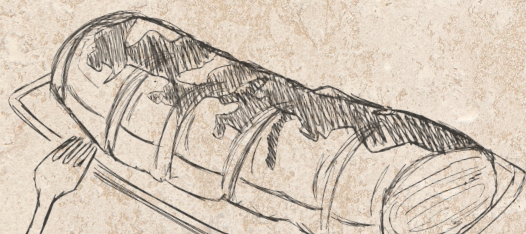
Main courses with your choice of side

- French beef tataki, sesame oil ① ⑥ ⑪ 19,00€
- Veal liver in breadcrumbs / Gremolata sauce ① ③ ⑭ 22,00€
- Slow-cooked French pork BBQ, oven-braised for 8 hours ① ⑩ 20,00€
- Seared scallops / Lemon butter sauce / Black olives ① ⑦ ⑫ ⑭ 22,00€
- Oven-roasted Icelandic salmon / Grenobloise sauce style ① ④ 21,00€
- Today's Special 18,00€

Sides of your choice

- Our famous pasta risotto (fregola sarda) / Sun-dried tomatoes / Candied lemon ① ⑦ ⑫
- Home made french fries
- Camargue long rice (Canavere), pilaf-style / Toasted almonds ① ⑦ ⑧ ⑫
- Handfull of mushrooms / Fresh spinach shoots

Additional side +6,00€



• *Chef's special suggestion*

Price varies

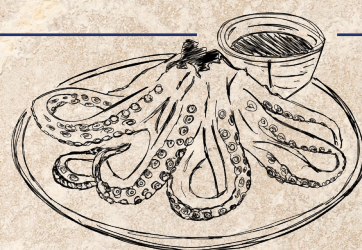
Allergens

① Gluten ② Sea Food ③ Eggs ④ fish ⑤ Peanuts ⑥ Soy ⑦ Milk

To share for 2 people



- Whole octopus / Gremolata sauce / Pasta risotto (fregola sarda) / Sun-dried tomatoes / Candied lemon **62,00€**
1 12 14
- Rib of beef (1KG) with Provençal herbs / Homemade mayonnaise / Fresh French fries **69,00€**
3 10
- French spatchcock chicken roasted with Cajun spices / Gremolata sauce / Fresh French fries **41,00€**
7



Desserts

- Greek yogurt mousse / Strawberry sorbet / Granola / Fresh strawberries / Black olive jam **10,00€**
7 8
- Olive oil lemon cake / Lemon sorbet / Thyme meringue / Salted butter caramel **10,00€**
1 3 7
- Crispy pie / Caramelized bananas / Chocolate three ways: ice cream, tuile & sauce **11,00€**
1 3 7 8
- Questel Gourmand (with coffee or tea) **10,00€**
1 3 7 8

To share : Our famous « DARK » profiteroles

18,00€
 1 3 7 11



Kids' Menu

- Creamy pasta risotto / Ham / Parmesan
 2 scoops of ice cream / 1 syrup drink of your choice
 **14,00€**

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*

