

Dishes to share

French-style tapas



We recommend 2 to 3 small plates per person.

- Viennese-style bread with parsley butter ① ③ ⑦ 5,00€
- Baked egg* / Smoked bacon cream ① ③ ⑦ ⑫ 8,00€
- Pan-seared French duck hearts / Reduced meat jus ① ⑫ 10,00€
- Japanese ikejime tuna heart*, tataki-style ① ④ ⑥ 12,00€
- 7 hour slow-cooked confit French pork / Mustard seed pickles (200 g) ① ⑦ ⑩ ⑫ 14,00€
- Breaded cordon bleu* of French chicken (230 g) ① ③ ⑦ ⑫ 14,00€
- Sea bass fillet, cooked skin-side only* (150 g) / Fennel cream with pastis / Toasted almonds ④ ⑦ ⑧ 14,00€
- Breaded pollock burger (130 g) / Homemade tartar sauce* / Mature cheddar / Red onion pickles ① ③ ④ ⑦ ⑩ ⑫ 14,00€
- Marinated slices of lamb leg*, plancha-seared (180 g) / Questel sauce* ① ④ ⑥ 16,00€
- Seared scallops (110 g) / Braised leeks ⑦ ⑫ ⑭ 16,00€
- Little gem lettuce / Fresh herb vinaigrette / Toasted walnuts ⑧ ⑩ ⑫ 5,00€
- Fresh-cut fries 6,00€
- Roasted cauliflower with mousseline / Preserved lemon marinade ⑦ 7,00€
- Pasta risotto (fregola sarda)* with Parmesan ① ⑦ ⑫ 8,00€
- Sautéed mushrooms (button mushrooms, boletes, porcini, oyster mushrooms and black fungus)
with baby spinach shoots 8,00€

• *Chef's special suggestion*

Price varies



Allergens

①
Gluten

②
Sea Food

③
Eggs

④
fish

⑤
Peanuts

⑥
Soy

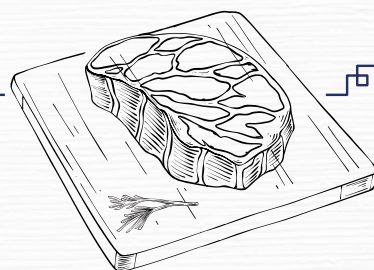
⑦
Milk

To share for 2 people



- Whole octopus (400 g) / Questel sauce* / Pasta risotto (fregola sarda)* with Parmesan **62,00€**
① ④ ⑥ ⑦ ⑫ ⑭
- Rib of beef (1 kg) / Homemade mayonnaise / Fresh-cut fries **77,00€**
③ ⑩

*(Questel sauce available on request) ① ④ ⑥



Desserts

- Lemon cream / Breton shortbread / Meringue **9,00€**
① ③ ⑦ ⑧
- Pecan and praline cookie / Chocolate sauce / Vanilla ice cream **10,00€**
① ③ ⑦ ⑧
- Greek-style yogurt mousse / Caramelised pears / Homemade Granola* / Pear sorbet **9,00€**
⑦ ⑧
- Questel gourmand (coffee or tea) **10,00€**
① ③ ⑦ ⑧

To Share

- Our signature profiteroles **17,00€**
Vanilla ice cream / Chocolate sauce / Whipped cream
① ③ ⑦



Children's Menu

- Breaded fish / Homemade fries / 2 scoops of ice cream / 1 syrup **14,00€**
① ③ ④ ⑦



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*

