

100% *Homemade*

# BRASSERIE MARTIN

Lunch Menu

Everything is created on site by Antoine, Baptiste and their team. French products, fresh and of season.

## SMALL PLATES

Our little plates perfect for sharing.

### OUR FINDINGS

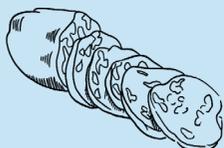
Our gems delivered each week by the best producers of the region.

#### SMOKED TROUT PYRÉNÉES - 10€

Fished from the summits of Argelès by François and Franck Pomares since 1953, lemon farmhouse cream with pink berries.

#### JESUS - 7€

Dried artisanal salami that we took the time to unearth, prepared by Pierre in the heart of the Aldudes. You won't find anything like it.



#### SAUCISSON TRUFFE - 10€

With summer truffles, dried in the open air on the Monts de Lacaune in the heights of the Tarn.

#### COMTE AOP - 7€

French cheese made from unpasteurized cow's milk, 24 months of ripening.

### ENTREES

to initiate hostilities



#### EGGS MAYO - 2€

Hard boiled eggs topped with Martin mayo, chives.

(For lovers: Baerii caviar from Aquitaine +10€)

#### VINAIGRETTE LEEKS - 6€

The classic bistro dish but cooked over a charcoal grill, topped with a homemade vinaigrette, croutons and roasted hazelnuts. So good, your kids will ask for more.

#### TARAMA DE CABILLAUD MAISON - 10€

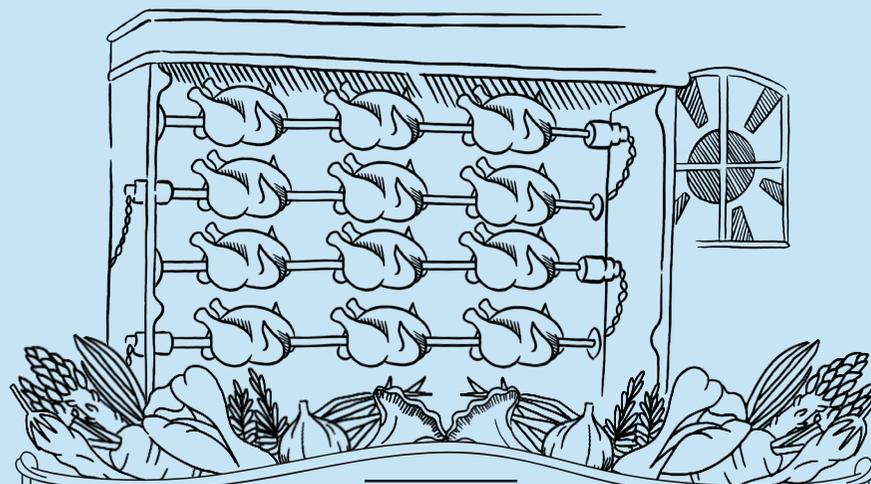
Servi avec toasts de pain Thierry Breton et citron.

#### SMOKED HERRING MACEDOINE - 7€

Carrots, potatoes, green beans, peas, celery and pickled herring.

#### PARSLEY HAM - 8€

Burgundy specialty cooked on the spot, ham cooked in broth overnight then put in a terrine, marbling with parsley.



## PLATS

Nothing new, but well done.

#### SAUCISSE PURÉE - 13€

Authentic Aveyronnaise sausage, gravy simmered for 8 hours and mashed with salted churn butter.

#### SPIT-ROASTED CHICKEN - 16€

Roasted free-range poultry served with cooking juices, homemade fries.

#### RUMP STEAK - 15€

Traditional French beef. Served with homemade fries and pepper sauce.

#### CATCH OF THE MOMENT - 17€

White tuna tartare, tomato gazpacho, heirloom tomato salad, snacked beef heart, glasswort.

#### VEGGIE OF THE MOMENT - 16€

Tian of sunny vegetables (eggplant and zucchini), potatoes, homemade tomato sauce, olives, Ossau-Iraty PDO.

#### STEAK TARTARE - 14€

Traditional Salers beef seasoned French style, homemade fries.

#### CESAR SALAD - 16€

Grilled free-range chicken breast, lettuce, parmesan, croutons, homemade caesar sauce, chives.



## DESSERTS

Foutu pour foutu.

#### PARIS-BREST - 8€

Le grand classique de la maison, mousseline et coulant praliné.

#### CHOCOLATE MOUSSE - 8€

Dark chocolate, chocolate-hazelnut crunch, caramelized pecans and dark chocolate sauce.

#### SUMMER PAVLOVA - 8€

Seasonal fruits, French meringue, Madagascar vanilla cream.

#### LEMON MERINGUE TARTLET - 8€

Creamy lemon and almond cream, lemon jelly, Italian meringue.

#### HOMEMADE CANNELE - 2€

To accompany your coffee.

#### CHEESE PLATE - 10€

Brie de Nangis, pickles de cerises.



## HOMEMADE ICE CREAM

#### RASPBERRY SORBET - 4€

#### LEMON SORBET - 4€

(Washed down with the Colonel's vodka +2€)

Meat from France. Taxes and service included, net prices in VAT euros. Chèques are not accepted. Do not hesitate ask for the list of allergens. And if you have any confessions to make, speak to Charles.

Brasserie founded by NOUVELLE GARDE



@NOUVELLEGARDEGROUPE