

100% Homemade

BRASSERIE MARTIN

Evening Menu

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

PETITES ASSIETTES

Nos petites bombes qui déboitent.

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 Francois 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.

BBQ GREEN BEANS - 8€

Served with tonnato sauce and spicy apricot condiment.

FRIED PADRONES - 7€

To be dipped in a homemade aioli.

WHITE BUTTER MUSSELS - 8€

Mussels marinières, white butter and spicy oil.

PATE EN CROUTE - 14€

Similar to a pot pie, but the french way, so naturally it's going to be better. Served cold, with a hearty foie gras in the center.

PLATS

Nothing new, but well done.

SAUCISSE PURÉE - 13€

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

RUMP STEAK - 15€

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

STEAK TARTARE - 14€

Traditional Salers beef seasoned French style, homemade fries.

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.



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.

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



SPIT-ROASTED SPECIALTIES

What the house does best: maxi loves the rotisserie. Limited quantities.

SPIT-ROASTED CHICKEN

(16€ per person - for 2 people)

Roasted farmhouse half-poultry served with cooking juices, homemade fries.

ROASTED PORK RIBS

(24€ per person - for 2 people)

Served with cooking juices and fresh green beans.

ROASTED SIDE OF LAMB

(30€ per person - for 2 people)

Broiled Bourbonnais lamb, homemade ratatouille.