

BRASSERIE

ELD

LA CARTE



RELAISPA



*Brasserie Flo and RelaiSpa  
are pleased to introduce their new menu with seasonal flavours.*

## STARTERS

<b>Caesar salad</b> with crispy chicken, Parmigiano Reggiano	Small	€ 9.50
	Large	€ 18.90
<b>Smoked breast of duck salad</b> with Chavignol cheese tempura, fresh green beans and walnuts	Small	€ 10.90
	Large	€ 19.90
<b>Shrimps and vegetables julienne in crispy pastry</b> with vegetables and parsley garlic cream		€ 13,00
<b>Smoked salmon aumoniere-style</b> with mascarpone cream, lime and fresh green beans		€ 14.90
<b>Cream of carrots soup</b> with turmeric cream and dried ham chips		€ 7.90
<b>Foie gras of duck half-cooked</b> with seasonal fruit chutney and brioche		€ 16.90
<b>Wine and Food Pairing - Gewurztraminer "Vendanges Tardives"</b> 12.5 cl		€ 8.50

## MAIN COURSES

<b>Rib steak (about 300g)</b> with red wine sauce and home-made mashed potatoes	€ 25.90
<b>Carved Charolais beef tartar</b> prepared in the dining room and served with homemade fries and mixed salad	€ 18.50
<b>Roasted Vendee chicken supreme</b> with paella-style risotto in meat juice	€ 19.90
<b>Sea bass filet</b> and baked vegetables in antiboise sauce	€ 22.90
<b>Scallops, mushrooms Millefeuille</b> in Champagne flavoured beurre blanc	€ 27.50
<b>Fresh tagliatelle pasta,</b> vegetables julienne and bouillon with pumpkin seeds	€ 16.90
<b>Your choice of additional garnishes</b> Homemade French fries, fresh green beans, home-made mashed potatoes, salad mix	€ 3.50

## CHEESE, DESSERTS & ICE-CREAM

<b>Farmhouse Coulommiers</b> stuffed with mascarpone cream, walnuts, hazelnuts and almonds with mixed salad	€ 7.90
<b>Profiterole</b> Choux pastry and vanilla ice-cream in Valrhona chocolate sauce	€ 9.90
<b>Valrhona chocolate lava cake</b> with a Gianduja heart and vanilla custard	€ 8.20
<b>Crème brûlée</b> with vanilla and crisp sesame wafer	€ 7.90
<b>Crêpes Suzette flambéed</b> in Grand Marnier in front of you	€ 10.90
<b>Dessert tasting:</b> chocolate lava cake, crème brûlée and 2 seasonal desserts	€ 9.50
<b>Gourmet Coffee</b> your Coffee with 3 mini sweets	€ 7.90
<b>Coffee or chocolate sundae</b>	€ 8.20
<b>Senga strawberry sundae</b> in Champagne	€ 8.50
<b>Cup of ice-cream &amp; sorbet</b> - your choice of 3 flavours Ice-creams: vanilla, coffee, chocolate, chocolate mint Sorbet: Senga strawberry, lime, green apple	€ 7.50

Net prices.

ALCOHOL ABUSE IS DETRIMENTAL TO YOUR HEALTH. DRINK WITH MODERATION.

# LUNCHTIME MENU € 17.00

Drink not included, served only for lunch,  
Mondays to Fridays, except bank holidays

Choice of dish of the day (Land or Sea) + Gourmet Coffee

## THE SAISONNIER

Drinks not included

Starter + Main Course  
or Main Course + Dessert

€ 22.00

Starter + Main Course  
+ Dessert

€ 27.00

### Starter from selection

Rabbit terrine with homemade hazelnuts,  
*stewed onion in red wine*

Leek fondue with mussels, *Fourme d'Ambert cream*

Calf's egg,  
*meat juice, mushroom risotto*

### Main Course from selection

Sea Sauerkraut  
*(Cod, Salmon, Gambas, Mussels)*

Braised pork cheek with cider,  
*fruit apples, potato muslin*

Main course of the day

### Dessert from selection

Clementine tartlet,  
*Valrhona chocolate ganache, whipped cream*

Cheesecake in the Tatin style,  
*Breton shortbread, dairy caramel with Guérande salt*

Tiramisu "Mont-Blanc"

The starters, main courses and desserts served at  
the Saisonnier may be ordered "à la carte"

**Starter:** € 7.00 - **Main Course:** € 17.00 - **Dessert:** € 6.00

## CHILDREN MENU € 11.90

Menu reserved for children under 12

Main course + Dessert + Drink

**Cheese Burger or Crispy Chicken or Roasted Salmon**  
*Choice of garnish: French fries or green beans or mashed potatoes*

**Fruit salad or Crêpes, Valrhona chocolate sauce or Ice-cream cup (2 flavours)**

*Coca-Cola (33 cl) or Fanta (33 cl) or Lipton Ice Tea Peach (25 cl)  
or Pur Jus des Vergers de Provence Marcel Bio (25 cl) or Vittel (50 cl)*

Net prices.

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## APERITIFS

Ricard, Pastis (4 cl)	€ 4.40
Martini red, bianco (6 cl)	€ 5.80
Suze (4 cl)	€ 6.40
Porto Sandeman red or white (8 cl)	€ 6.40
Tequila, Gin, Vodka or White rum (4 cl)	€ 8.30
Americano (18 cl)	€ 10.00
<i>Campari, Martini red, Martini Dry</i>	
White wine Kir (14 cl)	€ 5.10
<i>blackcurrant, blackberry, peach or raspberry</i>	
Royal Kir (14 cl)	€ 11.90
<i>with Champagne Jacquart Brut Mosaïque</i>	
Cup of Champagne (14 cl)	€ 11.90
<i>Jacquart Brut Mosaïque</i>	

## COCKTAILS

### WITH ALCOHOL

	18cl
<b>Margarita</b>	€ 10.00
<i>Tequila, lemon juice, cane sugar syrup</i>	
<b>Spritz</b>	€ 10.00
<i>Apérol, Prosecco, sparkling water</i>	
<b>Gin Fizz</b>	€ 10.00
<i>Gin, lemon juice, cane sugar syrup, Perrier</i>	
<b>Mojito</b>	€ 10.00
<i>Rum, lime, fresmint, cane sugar, Perrier</i>	
<b>Pina Colada</b>	€ 10.00
<i>Bacardi, organic pineapple juice, coconut cream</i>	

### ALCOHOL-FREE

	25cl
<b>Honey Moon</b>	€ 7.90
<i>Orange juice, apple juice, maple syrup, strawberry syrup</i>	
<b>Pur jus des vergers de Provence</b>	€ 6.00
<b>Marcel BIO</b>	
<i>Cocktail of Provence</i>	
<i>Red fruits cocktail</i>	

## BEERS

<b>DRAFT BEER</b>	25cl	50cl
1664	€ 4.20	€ 6.90
Grimbergen	€ 4.80	€ 7.80
<b>BOTTLE</b>	33cl	
Carlsberg	€ 4.50	

## CHAMPAGNES

	75cl
Jacquart Brut Mosaïque	€ 51.50
Louis Roederer Brut Premier	€ 66.00
Louis Roederer Rosé Millésimé	€ 67.90
Moët & Chandon	€ 79.00
Dom Pérignon	€ 185.00



## WHISKIES



	4cl
J&B - Blended	€ 7.90
Bushmills - Irish Whiskey	€ 7.90
Jack Daniel's - Tennessee Whiskey	€ 9.20
Aberlour (12 years) - Highland Single Malt	€ 9.60
Chivas (12 years) - Blended	€ 9.90
Cragganmore (12 years)	€ 11.00
Lagavulin (16 years)	€ 15.00
Glenfiddich Spécial Réserve (12 years)	€ 9.00
<i>Single Malt</i>	
Nikka - Pur Malt - Black Japon	€ 13.00
Nikka - Pur Malt - Red Japon	€ 13.00

## REFRESHING DRINKS

Coca-Cola, Coca-Cola zero,	(33 cl)	€ 4.10
Coca-Cola light		
Fanta orange, Sprite, Perrier	(33 cl)	€ 4.10
Orangina, Schweppes	(25 cl)	€ 4.10
Lipton Ice Tea Peach	(25 cl)	€ 4.10
Pur jus des vergers de Provence	(25 cl)	€ 4.10
<b>Marcel BIO</b>		
<i>Orange pure juice</i>		
<i>Apple pure juice</i>		
<i>Pineapple pure juice</i>		
<i>Peach nectar</i>		
<i>Apricot nectar</i>		
<i>Tomato pure juice</i>		
Vittel, San Pellegrino	(50 cl)	€ 3.60
Vittel, San Pellegrino	(100 cl)	€ 5.40

## HOT DRINKS

Coffee espresso	€ 3.00
Coffee deca	€ 3.00
Chocolate	€ 3.60
Cappuccino	€ 4.60
Tea, Herbal tea	€ 3.00

## DIGESTIFS

	4cl
Get 31, Get 27, Bailey's, Cointreau	€ 8.50
Vieille Prune de Souillac	€ 10.00
Grand Marnier	€ 10.60
Calvados Vénérable	€ 12.40
Armagnac Laubade	€ 10.10
Eau de vie "Réserve Miclo"	€ 12.80
<i>Raspberry</i>	
<i>Pear</i>	
<i>Mirabelle Plum</i>	
Cognac Delamain	€ 19.60
Cognac Rémy Martin - Fine Champagne XO	€ 34.00

Net prices.

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# WINES

## THE WHITE



75cl



37,5cl



18cl



12,5cl

### BOURGOGNE

Macon Lugny AOP "Les Charmes" - *Albert Bichot*

€ 29.40

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€ 7.10

€ 4.90

Pouilly Fuissé AOP - *Georges Burrier*

€ 38.50

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€ 9.30

€ 6.70

Chablis 1<sup>er</sup> Cru AOP "Fourchaume" - *Jean Durup*

€ 41.00

€ 22.00

€ 9.90

€ 7.50

### VAL DE LOIRE

Sancerre AOP - *Pascal Jolivet*

€ 38.50

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€ 9.30

€ 6.70

### VALLÉE DU RHÔNE

Condrieu AOP - *E. Guigal*

€ 62.00

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### ALSACE

Gewurztraminer "Vendanges Tardives" AOP

€ 51.00

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€ 12.30

€ 8.50

### LANGUEDOC

Château l'Hospitalet AOP - *Gérard Bertrand*

€ 32.00

-

€ 7.70

€ 5.40

Coteaux du Languedoc - *La Clape*

### SUD-OUEST

Côtes de Gascogne IGP - *Chardonnay-Sauvignon*

€ 27.00

-

€ 6.50

€ 4.50

*Domaine du Tariquet*

## THE ROSE

### LANGUEDOC

Château La Sauvageonne AOP - *Coteaux du Languedoc*

€ 35.00

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€ 8.40

€ 5.90

*Gérard Bertrand*

### PROVENCE

Côtes de Provence AOP - *Minuty "Prestige"*

€ 32.00

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*Et à déguster à deux (50 cl) € 22.00*

## THE RED

### BORDEAUX

Médoc AOP Château Tour Prignac - Cru Bourgeois

€ 37.20

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€ 9.00

€ 6.20

Château Magnan La Gaffelière - *Saint-Émilion Grand Cru AOP*

€ 39.50

€ 22.00

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Château La Garde - *Pessac-Léognan AOP*

€ 45.50

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M de Moulin Riche - *Saint-Julien AOP*

€ 48.50

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### BOURGOGNE

Bourgogne Hautes Côtes de Nuit AOP - *Albert Bichot*

€ 32.00

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€ 7.80

€ 5.40

Aloxe Corton AOP - *Domaine Latour*

€ 51.00

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Mercurey AOP "La Framboisière" - Monopole - *Domaine Faiveley*

€ 38.00

€ 20.00

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### VAL DE LOIRE

Saint-Nicolas de Bourgueil AOP - *"Domaine des Vallettes"*

€ 28.20

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€ 6.80

€ 4.70

Sancerre AOP - *Roger Champault*

€ 39.50

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### CRU DU BEAUJOLAIS

Moulin à Vent AOP - *Georges Dubœuf*

€ 28.00

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€ 6.80

€ 4.70

### VALLÉE DU RHÔNE

Côtes du Rhône AOP - *E. Guigal*

€ 33.00

€ 17.60

€ 8.00

€ 5.50

Châteauneuf-du-Pape AOP - *"Clos de l'Oratoire des Papes"*

€ 42.70

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Côte rôtie AOP - *"Brune & Blonde" - E. Guigal*

€ 65.00

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### LANGUEDOC

Domaine de l'Aigle - *Pinot Noir - IGP Haute Vallée de l'Aude*

€ 33.00

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€ 8.00

€ 5.50

*Gérard Bertrand*

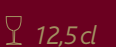
## WINES OF THE WORLD



75cl



18cl



12,5cl

**CALIFORNIA :** Gallo Cabernet Sauvignon (*red wine*)

€ 28.90

€ 7.00

€ 4.90

Gallo Chardonnay Californie (*white wine*)

€ 28.90

€ 7.00

€ 4.90

**CHILE :** El Grano Carmenere Chili (*red wine*)

€ 28.90

€ 7.00

€ 4.90

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