

Chez
De la Gare

brasserie moderne

Less Talk
More **Food**

Starters

12.



Asian marinated melon

Wasabi and mascarpone cream, sesame tuile.



Babaganoush - Eggplant

Chimichurri sauce, chick peas and pomegranate.

Lobster bisque

Prawns tartare and bread tuile.

Chicken and olive terrine

Vegetables pickels and toasted pistachios.

Main dishes

20.

Fish of the day

Crozets pasta, butternut cream, roasted squash.

Caramelized pork pluma

Rosemary potatoes, slow cooked apples, red currant gravy.

Mackrel filets

Potato cake, leek fondue, sour cream, fish eggs.



Crozets pasta in butternut cream

Roasted squash, ricotta and tofu.

Burger « Delagare »

Hamburger steak, bacon, pickels, comté cheese, black pepper mayonnaise, homemade fries.

Traditionnal beef tartare with it's condiments

Homemade fries.

Butcher's beef (€4 supplement)

Carrots and parsnips, mushroom sauce, red salad.

Sides : Fries 5€ - Veggies 5€ - Salad 3€

Desserts

10.

Figs and rosemary cheesecake

Timut pepper biscuit.

Grapes financier

Red wine reduction, anglaise espuma.

White chocolate mousse

Coconut, mango and coriander.

Hazelnut Paris-Brest

Gianduja cream.

Cheese plate

Menus

Starter + Main or Main + Dessert 29.

Starter + Main + Dessert 35.

