

Chez De la Gare

brasserie moderne

OUR MENUS

Starter + Main Course or Main Course + Dessert 25€
Starter + Main Course + Dessert 32€

STARTERS 12€

Eggs mayonnaise reinvented

Mayonnaise with leek oil, herring roe, cress and cereal bread tuile.

Onion tart

Balsamic caramel, crumbled goat cheese, red onion pickles.

Tuna ceviche

Carrot mousseline with ginger, citrus espuma.

Mashroom soup with truffle

Potato cromesquis with cheese, sautéed mashrooms with parsley.

MAIN DISH 20€

Poultry supreme

Potato mousseline with herbs, sautéed broccoli, blanquette-style sauce.

Sweet potato gnocchi

Parmesan cream with tarragon, parmesan tuile.

Saithe fish and chips

Polenta fries with tartar sauce.

Catch of the day

Sweet potato gnocchi, tarragon parmesan cream, bacon powder, parmesan tuile.

Delagare' Burger

Butcher-style beef steak, onion confit, raclette cheese, sautéed mushrooms, truffle oil mayonnaise.

Beef tartare with condiments

Chips and salad.

Piece of meat (180g) cooked over a wood fire

Seasonal vegetables, fries and red wine gravy.

DESSERTS 10€

Chestnut cream

Candied chestnut, red fruit / combava gel.

Frozen nougat with dried apricots

Fresh seasonal fruits.

Speculos cheesecake with caramelised pear

Chocolate mousse

Hazelnut crumble, cocoa nib tile, citrus zest.

Mint/Lime Financier

Lemon sorbet and gel.

Cheese