

*Chez
De la Gare*

brasserie moderne

Less Talk
More **Food**

Starters

12.



Butternut velouté

Pumpkin seeds praline, toasted sourdough bread.



Goat cheese mousse

Caramelized walnuts, beetroot in different ways.

Oeuf parfait

Mushrooms and toasted brioche, bacon espuma.

Dab fish tartare

Coconut and lemongrass marinade, white cabbage and raspberry salad.

Main dishes

20.

Fish of the day

Red lentils dahl, citrus herb salad, spiced roasted cauliflower.

Pulled pork

Smoky marinade, herb potato mousseline, crunchy red cabbage.

Saithe fillet

Roasted Asian mushrooms and roasted celery, miso dashi broth.



Red lentil dahl

Citrus herb salad, spiced roasted cauliflower, toasted cashew nuts.

Burger « Delagare »

Hamburger steak, potato patty, raclette cheese, onion compote, mustard-honey sauce.

Traditionnal beef tartare with it's condiments

Black garlic mayonnaise, shallot pickles, frisée salad shoots.

Butcher's beef (€4 supplement)

Carrots and parsnips, Mushroom sauce, red salad.

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

Desserts

10.

Dark chocolate ganache

Timut pepper-poached pear, cocoa crumble.

Stewed and fresh kiwi with garrigue honey

Brioche crouton biscuit, spiced espuma.

Millefeuille with caramelized apples

Vanilla and mascarpone cream.

Mont Blanc with crunchy meringue,

Citrus reduction and chestnut cream.

Cheese plate

Menus

Starter + Main or Main + Dessert 29.

Starter + Main + Dessert 35.

