DÉJEUNER

LUNCH

BRASSERIE POST TRIANGLEN

À LA CARTE

Oeuf mimosa 85
Boiled eggs with mayonnaise, anchovy and french sorrel

Saumon fumée 125
Cold smoked salmon served with toasted baguette, pickled shallots, herb salad & raw cream

Salade de chicorée 95
Chicory salad with roquefort, pears & candied walnuts

Croque monsieur 140
Broiled ham & gruyère sandwich served with green salad

Tartare à la parisienne 200
Beef tartare with traditional garniture, raw quail egg & pommes frites

MENU

Saturdays & Sundays · 3 course menu
350

ENTRÉE
STARTER

Poireaux vinaigrette aux noisettes
Boiled leeks marinated in vinaigrette topped with herbs & hazelnuts

Velouté potimarron aux châtaignes fumée
Creamy pumpkin veloute topped with smoked chestnuts

Tête de cochon frit & gribiche
Crispy fried pig head terrine served with sauce gribiche & green salad

PLAT
MAIN

Encornet en ragoût à la tomate
Danish squid braised in tomato and ink

Saucisse purée
Pork sausage served with potato purée & jus

POUR APRÈS
DESSERT

Faisselle au caramel & compote de coing
Soft fresh cheese made from raw milk topped with caramel and quince compote

Ganache au chocolat à l'huile d'olive
Chocolate ganache topped with sea salt & olive oil

Brillat savarin
Soft ripened triple cream cheese from Normandy

Please let us know if you have any food allergies or special dietary needs