



# La Brasserie du Quatrième Mur Lunch Menu

Not valid weekends and bank holidays  
from 17th to 23th December

(EXCEPT WEEK-END AND FREE DAYS)

29 STARTER, MAIN COURSE / MAIN COURSE, DESSERT

34 STARTER, MAIN COURSE, DESSERT

## Starters

Foie gras mousse in orange jelly,  
sesame breadsticks, fresh herb cheese,  
carrot and olive vinaigrette

Mustard guacamole,  
dried can with homemade pepper,  
poached pear with wine/spices,  
whipped cream with smoked bacon

## Main courses

Shredded pork loin confit garlic/ginger,  
light mashed potatoes with roasted peanuts,  
vitelotte chips

Market fish snacked in a casserole dish,  
braised carmine endive and melting carrot,  
brown juice with tandoori

## Desserts

Almond cream, sour apple compote,  
sweet paste, Granny Smith jelly and julienne,  
Florentine splinters

Mascarpone mousse with Tahiti vanilla,  
crumble and creamy coconut,  
blackcurrant marmalade

MAIN COURSE, DESSERT

18 Children's menu (Until 12 years old)

Vegetarian menu is available on request

## Suggestion

Cheese plat selection  
by Monsieur Pierre Rollet-Gérard  
11 euros (or 6 euros instead of the dessert)

Lunch menu changes every week  
according to season  
and inspiration of the chef and his team

Net prices in euro  
Meat from France



# La Brasserie du Quatrième Mur Menu

Menu served every evening in the week,  
weekends and bank holidays at lunch and dinner  
from 17th to 23th December

51 STARTER, MAIN COURSE, DESSERT

## Starters

Roasted beetroot salad with seaweed  
and «homemade» smoked salmon,  
creamy burrata, puffed rice tuile

Fricassee of mushrooms in raviole,  
fried duck foie gras escalope,  
creamed mushroom broth

« Razor shells » and shells in marinière,  
salsify confit in hazelnut crust,  
lemon gel/Spelette and calamansi vinaigrette

## Main courses

Fricassee of poultry in a casserole dish,  
fregola and vegetables of the moment,  
chanterelle «de la Dune du Médoc»,  
lobster sauce with tarragon

Snacked scallops,  
cassava purée and chips,  
brown cardamom/passion bard aroma

Pork filet mignon in a casserole dish,  
frigola and vegetables of the moment,  
chanterelles « de la Dune du Médoc»  
lobster sauce with tarragon

## Desserts

Chestnut mousse and cream,  
financial walnuts, imperial mandarin coulis  
and supremes, shortbread pecan nuts

Ariaga dark chocolate ganache,  
calamansi jelly, cocoa crumble,  
light coffee cream, thin chocolate leaves

A christmas log, stewed with sour mango,  
passion fruit mousse and almond  
and lime biscuit

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