

BRASSERIE
ROSALIE
BAR & CAFÉ

MENU ELABORATED BY THE CHEF CHRISTOPHE LEMAIRE AND HIS TEAM.



SEAFOOD

WHELKS (approx. 300g)	12 ⁵⁰
SHRIMP (approx. 100g)	10 ⁰⁰
PRAWNS LABEL ROUGE (by 8)	19 ⁵⁰
1/2 LOBSTER* served cold	22 ⁵⁰
mayonnaise	
WHOLE LOBSTER* (approx. 500g) served cold	45 ⁰⁰
mayonnaise	

OYSTER BAR

	BY 6	BY 12
BRITTANY		
"CADORET" BRETON CUPPED OYSTERS NO. 3	13 ⁸⁰	27 ⁶⁰
NORMANDY		
"LA TATIHOU" SAINT-VAAST SPECIAL OYSTERS NO. 3	15 ⁶⁰	31 ²⁰
CHARENTE-MARITIME		
FINES DE CLAIRE OYSTERS NO. 3	16 ⁸⁰	33 ⁶⁰
GILLARDEAU OYSTERS		
"GILLARDEAU" SPECIAL OYSTERS NO. 3	23 ⁴⁰	46 ⁸⁰

SEAFOOD PLATTERS

THE OYSTER SHELLER (serves 1) 29⁵⁰ (serves 2) 59⁰⁰

3 no. 3 "Cadoret" Breton cupped oysters, 3 no. 3 "La Tatihou" Saint-Vaast special oysters, 3 prawns Label Rouge, whelks, mayonnaise

OYSTER TASTING PLATTER (serves 1) 33⁵⁰ (serves 2) 67⁰⁰

3 no. 3 "Cadoret" Breton cupped oysters, 3 no. 3 "La Tatihou" Saint-Vaast special oysters, 3 no. 3 Fines de Claire oysters, 3 no. 3 "Gillardeau" special oysters

ROSALIE (serves 1) 58⁵⁰ (serves 2) 117⁰⁰

2 no. 3 "Cadoret" Breton cupped oysters, 2 no. 3 "La Tatihou" Saint-Vaast special oysters, 2 no. 3 Fines de Claire oysters, 2 no. 3 "Gillardeau" special oysters, ½ lobster*, 5 Label Rouge prawns, whelks, shrimp, mayonnaise

LUNCH MENU

MONDAY TO FRIDAY FROM 11:30 AM TO 3 PM

HORS-D'ŒUVRE + MAIN DISH OR MAIN DISH + DESSERT 27⁰⁰
DRINKS NOT INCLUDED

HORS-D'ŒUVRE

- ✓ BUTTERNUT CREAM SOUP WITH CHESTNUTS
- OR ② LABEL ROUGE ROYANS RAVIOLI

MAIN DISHES

- MUSSELS IN WHITE WINE SAUCE
- OR TOULOUSE PORK SAUSAGE
- finely mashed potatoes with butter

DESSERTS

- CRÈME BRÛLÉE OR TARTE TATIN

KIDS MENU

UP TO 11 YEARS OLD

16⁰⁰

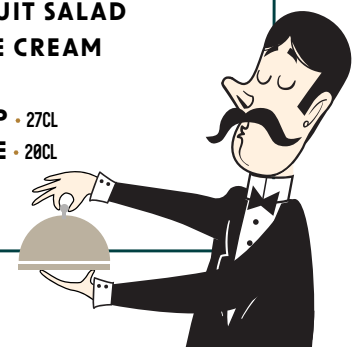
ROSALIE'S MUSSELS & FRENCH FRIES

- OR HAM COQUILLETES
- in a creamy Parmesan sauce
- OR CHICKEN NUGGETS, French fries

GRANNY'S CHOCOLATE MOUSSE

- OR SEASONAL FRUIT SALAD
- OR SCOOP OF ICE CREAM

- WATER SYRUP • 27CL
- OR APPLE JUICE • 20CL



HORS-D'ŒUVRE

BUTTERNUT CREAM SOUP WITH CHESTNUTS	10 ⁵⁰
PARISIAN-STYLE ONION SOUP AU GRATIN	11 ⁵⁰
LABEL ROUGE BURGUNDY SNAILS (by 12) 22 ⁰⁰ . . . (by 6) 11 ⁵⁰	
SOFT BOILED EGG WITH OYSTER MUSHROOMS , morel cream	12 ⁵⁰
DUCK PÂTÉ EN CROUTE WITH MUSHROOMS AND PISTACHIOS , gherkins, mesclun salad	14 ⁵⁰
AVOCADO AND SHRIMP COCKTAIL	15 ⁰⁰
CITRUS SEA BASS TARTARE , lime vinaigrette	16 ⁵⁰
SCOTTISH SMOKED SALMON , horseradish cream, toasted country bread	19 ⁵⁰



ROSALIE'S SPECIALITY

CREAMY LOBSTER* POT PIE, winter vegetables, seafood bisque 49⁵⁰

MEATS

TOULOUSE PORK SAUSAGE , finely mashed potatoes with butter	21 ⁵⁰
NORMANDY BEEF TARTARE , French fries	24 ⁵⁰
BRAISED BEEF , Parmesan rigatoni	27 ⁰⁰
GRILLED RIB STEAK (approx. 300g), béarnaise sauce, French fries	34 ⁵⁰
CHICKEN SUPREME WITH MOREL MUSHROOMS gratin dauphinois	25 ⁰⁰
ROSALIE'S SAUERKRAUT 28 ⁰⁰ Strasbourg sausage, white sausage, smoked sausage with cumin, smoked pork belly, pork loin, boiled potatoes, sauerkraut	
OLD-FASHIONED VEAL BLANQUETTE , pilaf rice	25 ⁰⁰

FISH

MUSSELS WITH CHABLIS 19 ⁵⁰ PDO Isigny cream, French fries	
SALMON FILLET WITH BEURRE BLANC SAUCE 27 ⁵⁰ roasted winter vegetables	
ROASTED SEE BASS FILLET WITH MARINIÈRE SAUCE 29 ⁰⁰ pan-fried fresh spinach and mushrooms	
CHAMPAGNE ROASTED SCALLOPS 32 ⁵⁰ creamy Parmesan risotto	
GRILLED LOBSTER* (approx. 500g) 48 ⁰⁰ béarnaise sauce, French fries	

. LARGE . PLATES

VEGAN LENTIL SHEPHERD'S PIE	18 ⁰⁰
LABEL ROUGE ROYANS RAVIOLI , PDO Comté cream	21 ⁰⁰
RISOTTO WITH MUSHROOM CREAM AND SUMMER TRUFFLE** , oyster mushrooms, Parmesan	24 ⁰⁰



CHEESE & DESSERTS

ASSORTMENT OF FRENCH CHEESES 11 ⁵⁰ Camembert, PDO Comté, Sainte-Maure-de-Touraine goat's cheese	
BOURBON VANILLA CRÈME BRÛLÉE 9 ⁵⁰	
FLOATING ISLAND , custard sauce, salted butter caramel 10 ⁵⁰	
EXOTIC FRUIT SALAD WITH VERBENA 11 ⁵⁰ lime sorbet	
SOUFFLÉED VALRHONA CHOCOLATE MOUSSE 12 ⁰⁰ served warm with Bourbon vanilla ice cream	
TARTE TATIN , PDO Isigny cream 12 ⁰⁰	
PROFITEROLES WITH WARM VALRHONA CHOCOLATE SAUCE 12 ⁵⁰	
NORWEGIAN OMELETTE 12 ⁵⁰	
RUM BABA , whipped cream 12 ⁵⁰	

ICE CREAMS

ARTISANAL ICE CREAMS AND SORBETS Ice creams : Madagascar Bourbon vanilla, Guanaja chocolate, Indian coffee, salted butter caramel, chestnut Sorbetes : Lime, Impala mango, Senga strawberry, pear	
2 SCOOPS 8 ⁵⁰	
3 SCOOPS 10 ⁵⁰	
COFFEE LIÉGEOIS 12 ⁵⁰	
CHOCOLATE LIÉGEOIS 12 ⁵⁰	
MONT BLANC SUNDAE 12 ⁵⁰ Bourbon vanilla and chestnut ice creams, chestnut cream, chestnut chips, whipped cream	
DAME BLANCHE SUNDAE 12 ⁵⁰ Madagascar Bourbon vanilla ice cream, chocolate sauce, whipped cream	

