



HAUSSMANN

ALL DINING
6H30AM/22H30PM
AVAILABLE DAY AND NIGHT

BY YOURSELF OR TO SHARE

CAVIAR BAERI 30G LA MAISON NORDIQUE, RAW CREAM, BUCKWHEAT BLINIS
(SERVED WITH TWO GLASSES OF CHAMPAGNE TELMONT BRUT) 120€

BLACK TIGER PRAWNS IN TEMPURA, GRIBICHE SAUCE 18€
BAO BEEF BRAISED LIKE A BOURGUIGNON 18€
MINI TACOS WITH SALMON, CUCUMBER, RED ONION AND YOGURT 14€
BARBAJUANS WITH SPINACH AND ST-MAURE DE TOURAINE CHEESE 12€
TERRINE OF PIG'S SHOULDER WITH ESPELETTE PEPPER, GHERKIN CHUTNEY 12€
VEGETABLES OF OUR MARKET GARDENER 14€

STARTERS

GRAVELAX OF SCOTTISH SALMON, BUCKWHEAT BLINIS, HERBS YOGURT 19€ ☾
DUBARRY CREAM SOUP, WALNUTS AND SMALL CROUTONS 14€ ☾

MAIN COURSES

NORMAN BEEF FILET WITH PEPPER, FLAMBÉ WITH COGNAC (CHOICE OF GARNISH) 39€
TROUT GRENOBLOISE STYLE (CHOICE OF GARNISH) 28€
GRATIN OF COQUILLETES PASTAS WITH MUSHROOMS, PARMESAN AND JURA WINE 22€ ☾

CROQUE BARON: ☾
HAM WITH TRUFFLE, SHALLOT COMPOTE, BÉCHAMEL SAUCE AND COMTÉ AOP 14 MONTHS 24€
CROQUE BARONNE:
HAM WITH TRUFFLE, SHALLOT COMPOTE, BÉCHAMEL SAUCE, COMTÉ AOP 14 MONTHS AND FRIED EGG 25€

SIDES

HOMEMADE POTATOES 12€
STEAMED POTATOES 10€
VEGETABLES OF THE SEASON 12€ ☾

TO FINISH

ORGANIC MADAGASCAR VANILLA MILLEFEUILLE, SALTED BUTTER CARAMEL 14€
PROFITEROLES, VANILLA ICE CREAM, GRILLED ALMONDS AND CHOCOLATE SAUCE 15€
SELECTION OF FRENCH CHEESES 14€ ☾
FRESH FRUIT SALAD 14€ ☾