

# Formule du Midi

Snack Dish + Dessert 30

Starter + Main Course / Main Course + Dessert \* 32

Starter + Main Course + Dessert \* 40

The dishes included are indicated by a "\*"   
 Drinks are not included.



## Wine by the glass

### Red Wine

AOC MERCUREY 14  
Domaine du Meix- Foulot, Bourgogne, 2020

AOC SANCERRE 12  
Domaine la Mercy Dieu, Val de Loire, 2019

AOC BORDEAUX 7.5  
Les Mercadières, Bordeaux, 2020

AOC SAINT ÉMILION 12  
Thomas Barton Réserve, Bordeaux, 2020

IGP PINOT NOIR 8  
Barton & Guestier, Corse, 2021

AOP MALBEC 9  
Cahors, Jean-Luc Baldès, 2019

### White Wine

AOC CHABLIS 12  
Domaine Jean-Marc Brocard,  
Bourgogne, 2022

BYO BY UBY 8  
Côte de Gascogne (vin bio), 2021

AOC SANCERRE 12  
Domaine Bailly-Reverdy, Centre Val  
de Loire, 2020

IGP MAS DE LA TOUR 7.5  
IGP Pays D'Oc, Languedoc-Roussillon, 2022

IGP CHARDONNAY 8  
Pays D'Oc Barton et Guestier,  
Languedoc-Roussillon, 2021

### Rosé Wine

AOC CÔTES DE PROVENCE 10  
Château Roubine, La Vie en Rose, 2022

15cl

## STARTER

CHAROLAIS TARTARE 70G 13  
Egg yolk, chef's seasoning, condiments

PÂTÉ EN CROÛTE \* 14  
MAISON BROSSET

OEUF MOLLET \*  12  
Soft-boiled egg, grilled leek, horseradish and bell pepper vinaigrette

SALMON RILLETTE 13  
Cooked and smoked salmon, lime mousse

STARTER OF THE DAY \* 15

## MAIN COURSE

SEA BASS \* 33  
Black rice, fennel cream

DUCK MAGRET 32  
Round courgette stuffed with seasonal vegetables, sage jus

BEEF FILLET 180G 39  
Potato gratin with black garlic, morel sauce

COQUILLETES \*  25  
Pasta, asparagus, fresh peas, Cévennes onions, plant-based cream

DISH OF THE DAY \* 22

SIDE DISHES  
*Green salad - Basket of fries* +3  
*Potato gratin - Vegetables of the day* +6

## SNACK

BRASSERIE BURGER 25  
Bun Poilâne, 180g Charolais minced steak, camembert cream,  
red cabbage pickles, tomato, rocket, fried onions,  
red onion mayonnaise  
*Served with fries*

SEASONAL SALAD 14/22  
Smoked salmon, asparagus, peas, rocket, gala royal apple,  
roasted almonds, wild garlic, olive oil, lemon and honey vinaigrette  
*Served as a starter or a main course*

CLUB SANDWICH 23  
Bread, chicken, egg, tomato, bacon, mayonnaise  
*Served with fries*

CAESAR SALAD 22  
Chicken, romaine, tomato confit, croutons, anchovies, parmesan,  
Caesar dressing

 VEGAN  VEGETARIAN

Net prices, taxes and service included. Please note that cheques are not accepted.

Prices available for groups to up to 9 guests.

All our meat is 100% French. If you have any allergies or intolerances, please let us know. The full list of allergens is available on request.  
Tap water is available free of charge.

## Les Desserts

### MACARON

Pistachio

### CHOCOLATE TART

Gianduja

### PANNACOTTA \*

Wild berries and rhubarb

### APPLE CRUMBLE \*

Roasted hazelnuts

### ICE CREAM

Choice of 3 flavors

### CAFÉ GOURMAND

Coffee with a selection of sweets

### DESSERT OF THE DAY \*

-

12

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Renaissance Paris La Défense Hotel

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