



LUNCH

FROM MONDAY TO FRIDAY (EXCLUDING PUBLIC HOLIDAYS)

MENU OF THE DAY

STARTER
MAIN COURSE
DESSERT **17€50**

STARTER
/ MAIN COURSE **15€90**
or
MAIN COURSE / DESSERT

MAIN COURSE
OF THE DAY **12€50**

EXPRESS
MENU **16€50**

MAIN COURSE OF THE DAY

With GOURMET COFFEE
or TEA (3 MINI DESSERTS)

SUBJECT TO AVAILABILITY

LUNCH / DINER

BRASSERIE
MENU **26€90**

Snails - 6 pieces
or Warm goat cheese salad
or Pink shrimp - 6 pieces

Grilled salmon steak with Aubance
wine sauce, pesto risotto
or Chicken supreme
or Pork tenderloin

French toast style brioche
or Chocolate mousse
or Crème brûlée of the moment

MENU
GOURMET **38€90**

Salmon gravlax carpaccio
or Homemade duck foie gras
or n°3 Hollow Oysters - 6 pieces

Sesame-breaded cod loin, ratatouille,
raspberry balsamic reduction
or Braised lamb shank
or Roasted duck breast

Choice of dessert
[GOURMET COFFEE OPTION AVAILABLE,
HOT DRINK SUPPLEMENT APPLIES]

SUBJECT TO AVAILABILITY

STARTERS / SALADS

SAUTÉED SWEETBREADS    **14€90**
Mushrooms sauce

GRAVLAX SALMON CARPACCIO      **14€90**
Lemon and dill

SNAILS    **9€90 - 14€50**
Garlic butter, spices, and sesame
6 pieces or 12 pieces

HOMEMADE DUCK FOIE GRAS   **15€90**
Fig jam and toasted gingerbread

COUNTRY PORK TERRINE **8€50**
Glazed onions and gherkins

WARM GOAT CHEESE SALAD     **9€90 - 16€90**
Mixed salad, cherry tomatoes, breaded Mayenne goat cheese, bacon bits, dried figs, cashew nuts
STARTER MAIN COURSE

SMOKED TROUT SALAD     **9€90 - 16€90**
Mixed salad, Grana Padano, piquillo peppers, cherry tomatoes, smoked trout from Parné, avocado, lemon and garlic cream with herbs, glazed onions

LANDAISE SALAD    **10€90 - 17€90**
Mixed salad, duck gizzards confit, potatoes, smoked duck breast, cherry tomatoes, glazed onions, shavings of foie gras

 **VEGETARIAN SALAD**     **8€90 - 14€90**
Mixed salad, dried figs, avocado, cherry tomatoes, glazed onions, cashew nuts, piquillo peppers, lemon garlic cream with herbs

PIZZAS

PIZZA    **15€90**
2M Tomato sauce, mozzarella, pesto, Spanish cured ham, Grana Padano, arugula

REINE   **13€90**
Tomato sauce, mozzarella, cooked ham, button mushrooms, Emmental cheese, oregano

MONTAGNARDE   **16€90**
Fresh cream, mozzarella, bacon, potatoes, glazed onions, Reblochon cheese, oregano

 **VEGETARIAN**     **14€50**
Tomato sauce, mozzarella, pesto, ratatouille vegetables, button mushrooms

TRUITE DE PARNÉ    **16€90**
Lemon-dill fresh cream, smoked trout from Parné, mozzarella, glazed onions, piquillo peppers, arugula

LA CHÈVRE MIEL MAYENNAISE    **15€90**
Tomato sauce, mozzarella, goat cheese, honey, bacon, thyme

SEAFOOD

OYSTERS N°3  **11€90 - 17€90**
6 or 12 pieces

PINK SHRIMP     **8€90 - 14€50**
Sauce tartare - 6 or 12 pieces

FISHMONGER'S PLATTER    **21€00**
6 Brittany oysters n°3, 6 pink shrimp, 6 whelks
per pers.

FISH

GRILLED SALMON STEAK WITH AUBANCE SAUCE     **17€50**
Pesto risotto

SESAME-BREADED COD LOIN   **19€90**
Ratatouille, raspberry balsamic reduction

ROASTED SEA BASS FILLET   **18€90**
Mushrooms sauce, Jerusalem artichoke purée

MEATS

One sauce and two sides of your choice

SAUTÉED SWEETBREADS   **27€50**

BRAISED LAMB SHANK  **22€90**

CHICKEN SUPREME  **15€90**

PORK TENDERLOIN  **16€50**
Marinated with lemon and dill

BEEF CUT OF THE MOMENT  **15€90**

BEEF RIB  **50€/kg**

CALF'S HEAD    **17€90**
Potatoes, tartare sauce

CLASSIC BEEF TARTARE    **16€90**
Raw minced beef, chopped eggs, capers, shallots, parsley, and condiments

GRILLED RIBEYE STEAK  **27€00**
300g minimum

HALF ROASTED DUCK BREAST  **19€50**

PASTA

TAGLIATELLES CARBONARA     **13€90**
Bacon bits, glazed onions, button mushrooms, fresh cream, Grana Padano, egg yolk

COCO CURRY SHRIMP WOK     **15€90**
Noodles, shrimp, coriander, Spanish peppers, fresh ginger, ratatouille vegetables, coconut cream with yellow or red curry  

BURGERS

One sauce and two sides of your choice

BURGER     **16€90**
2M Burger bun, minced beef steak, béarnaise sauce, candied tomatoes, bacon, glazed onions, arugula, Reblochon cheese

CRISPY CHICKEN BURGER     **16€90**
Burger bun, breaded chicken, tartare sauce, arugula, piquillo peppers

 **VEGETARIAN BURGER**     **14€90**
Burger bun, eggplant pavé, tartare sauce, ratatouille vegetables, arugula

Sauces

PEPPER  
BÉARNAISE    
MUSHROOMS  
TARTARE    
ROQUEFORT  

Sides

TAGLIATELLES   
JERUSALEM ARTICHOKE PURÉE 
PESTO RISOTTO 
RATATOUILLE
FRENCH FRIES

kids MENU

MAIN / DESSERT / DRINK **12€00**

Chopped steak or salmon or burger or ham or chicken or pizza bambino (no side for pizza)

Sides : French fries or tagliatelle

2 scoops or ice cream or Brookie or fruit salad

 Vegetarian dish

DESSERTS

CHEESE PLATE    **6€90**
Side salad

POACHED PEAR     **7€90**
In red wine and spices, streusel, madeleine ice cream

TIRAMISU    **7€50**
Chestnut cream, Oreo

BROOKIE GOURMAND    **7€50**
With cookie ice cream, whipped cream, chocolate sauce

FRENCH TOAST STYLE BRIOCHE    **7€90**
Salted butter caramel, caramel ice cream, whipped cream

PAVLOVA   **8€50**
With seasonal fruits

CHOCOLATE MOUSSE - Homemade   **7€00**

CRÈME BRÛLÉE OF THE MOMENT   **6€90**

“BIG” PROFITEROLE     **8€90**
Vanilla ice cream, chocolate sauce, whipped cream, flaked almonds

DESSERT OF THE DAY     **5€50**
[ASK FOR AVAILABILITY]

ICE CREAM

PASSION FRUIT SUNDAE    **8€90**
Vanilla ice cream, passion fruit sorbet, lime sorbet, red fruit coulis, whipped cream, chocolate shavings

GOURMET SUNDAE    **9€50**
Vanilla ice cream, cookie ice cream, pistachio ice cream, caramel sauce, brookie chunks, whipped cream, chocolate shavings

Gourmet COFFEE **9€50**

   

5 mini-desserts of the moment

OPTION TEA, CHOCOLATE OR DECAF
(SUPPLEMENT : 0€30)

CAFÉ douceur **5€00**

  

One macaron and another mignardise

ICE CREAM SUNDAES

1 scoop / 2 scoops / 3 scoops
3€50 / 6€00 / 7€50

Chocolate   Lime
Vanilla   Passion Fruit
Strawberry   Cookie  
Coffee   Madeleine  
Pistachio  
Rum and Raisin   
Salted Butter Caramel  

EXTRA TOPPING **1€00**

Whipped cream
Salted butter caramel sauce
or chocolate sauce
or red fruit coulis

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 Milk  Cereals containing gluten  Egg  Sesame seeds  Shelled fruits - Peanut  Crustaceans and molluscs  Fish  Soy  Sulphurous anhydride and sulphites  Mustard  Spicy

ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH, CONSUME IN MODERATION - PRICE INCLUDES SERVICE