BRASSERIE ALMA

MENU À PRIX FIXE
Three-Course Set Menu

ENTRÉE
Starter

Velouté de Panais et Poire (V)
Parsnip & pear velouté with Roquefort cream

Salade Parisienne
Turkey ham, emmental, potato, tomato & egg

PLAT PRINCIPAL
Main Course

Bœuf Braisé au Vin Rouge
Slow-braised beef short ribs, red wine jus, potato puree

Sole Meunière
Pan-fried sole in butter, finished with lemon and parsley

Roulade de Poulet
Chicken roulade, porcini stuffing & jus

Raclette au Fromage Fondu
Melted raclette cheese, smoked turkey, bresaola, gherkins & new potatoes

DESSERT
A Sweet Finish

Beignet
French doughnuts, Le Guaya & chantilly

Pavlova aux Fruits Frais et à la Crème Chantilly
Pavlova with chantilly cream & fresh seasonal fruit

158+ per person

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BRASSERIE ALMA

VIN BLANC
White Wine

La Vieille Ferme Blanc *Grenache Blanc, Ugni Blanc, Vermentino, Bourboulenc*	32/146
Famille Perrin Reserve Blanc *Chardonnay. Stone fruit palate, crisp & mineral-driven texture*	38/180
Pascal Jolivet "Attitude" *Sauvignon Blanc. Crisp & vibrant, citrus & green apple*	252
La Chablisienne "Saint Bris" *Sauvignon Blanc. Citrus, green apple, subtle floral notes*	296
Chanson Bourgogne Chardonnay *Chardonnay. Crisp, mineral-driven citrus, green apple &white flowers*	286
La Chablisienne "La Pierrelée" *Chardonnay. Crisp, mineral-driven, green apple, citrus & white flowers*	296
Chateau Roubine Cru Classe *Rolle, Sémillon. Bright citrus, white flowers & subtle minerality*	360
Viré-Clessé *Chardonnay. White flowers, white fruit, balanced & crisp*	358
Chateau Peyredon Lagravette *Sauvignon Blanc, Sauvignon Gris, Sémillon. Citrus, exotic fruit*	358
Famille Perrin "Les Sinards" *Roussanne, Grenache Blanc, Clairette. White flowers, honey*	560

ROSÉ
Rosé

La Veille Ferme *Cinsault, Grenache, Syrah*	32/146
Chateau Roubine *Grenache, Cinsault, Tibouren*	248
Whispering Angel *Cinsault, Grenache, Rolle*	256
Rock Angel *Grenache*	300

SANS ALCOOL
Non Alcoholic Wine

French Bloom Blanc* *Dealcoholised Chardonnay*	360
French Bloom Le Rosé* *Dealc. Chardonnay, Pinot Noir*	360

VIN ROUGE
Red Wine

La Vieille Ferme Rouge *Carignan, Cinsault, Grenache Syrah. Balanced, fruity & earthy*	32/146
Famille Perrin Reserve Rouge *Grenache, Mourvèdre, Syrah. Ripe red berries, fruity & silky*	38/180
Château Lafont Bordeaux *Merlot, Cabernet Sauvignon. Dark fruits, herbal notes & spice*	38/180
Famille Perrin Côtes du Rhône Villages *Cabernet Sauvignon. Full & rich palate, balanced*	238
Chateau Moulin Des Moines *Merlot, Cabernet Sauvignon. Rich & structured, plum & spice*	270
Pascal Jolivet "Attitude" Pinot Noir *Sauvignon Blanc. Crisp & vibrant, citrus & green apple*	268
Chateau Peyredon Lagravette *Cabernet Sauvignon, Merlot. Rich & elegant, black fruits & spice*	322
Chanson Bourgogne Pinot Noir *Cabernet Sauvignon. Full & rich palate, balanced*	322
Chateau Roubine Cru Classe *Syrah, Cabernet Sauvignon. Bold & refined, blackberry, plum, & spice*	310
Chanson Mercurey *Pinot noir. Concentrated, balanced, cherry notes, subtle spice*	458

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BIERRE
Beer

Heineken 26
Lager, 5%, Netherlands

Kronenbourg 1664 32
Lager, 5%, France

EAU
Water

Nordaq Still / Sparkling 3/5
Bottle, 750ml

Evian/Perrier 22
Bottle, 750ml

SODA / JUS
Soda/Juice

Coke/Sprite/Ginger Ale 8
Can, 320ml

Fresh Juice 12
Orange/watermelon/apple

COCKTAILS
Cocktails

Sidecar 42
Cognac, Cointreau, lemon

French Martini 42
Vodka, Chambord, pineapple

Vesper 42
Gin, vodka, Lillet Blanc, lemon oil

Kir Royal 46
Chandon, Crème de Cassis

Watermelon Lime* 18
Watermelon, lime, mint, soda

Berry Lemon* 18
Raspberry, strawberry, lemon

*(Sans Alcool / Non-Alcoholic)

Framboise 46
Chandon, gin, raspberry, lemon

T-75 46
Chandon, cognac, grapefruit

Bourdonner 46
Chandon, rum, lime, honey

Hugo 46
Chandon, soda water, elderflower

CHAMPAGNE / VIN MOUSSEUX
Champagne & Sparkling Wine**

Chandon Brut ** 38/300
Chardonnay, Pinot Noir, Meunier

1531 Crémant De Limoux** 60/480
Chardonnay, Chenin, Pinot Noir

Ayala Brut Majeur 74/590
Pinot Noir, Chardonnay

Veuve Clicquot Yellow Label 78/620
Pinot Noir, Chardonnay, Meunier

Veuve Clicquot Rose 76/700
Pinot Noir, Meunier, Chardonnay

Cuvee Jacquesson 746 700
Chardonnay, Meunier, Pinot Noir

Moet & Chandon Imperial 84/720
Pinot Noir, Meunier, Chardonnay

Ruinart Blanc De Blancs 890
Chardonnay

Bollinger Special Cuvée 900
Pinot Noir, Chardonnay, Meunier

Dom Perignon 2013 1590
Chardonnay, Pinot Noir

COGNAC
Cognac

Delord Fine Armagnac 32
40%, France

Hennessy VSOP 38
40%, France

DIGESTIFS
Digestifs

Pernod 26
40%, France

D.O.M. Benedictine 36
40%, France

VIN DOUX
Dessert Wines

Castelnau De Suduirat '08 40/350
Sémillon, Sauvignon Blanc

Le Tertre Du Lys D'or '18 44/396
Sémillon, Sauvignon Blanc

*(Sans Alcool / Non-Alcoholic)

HORS D'OEUVRES
Starters

Olives Au Romarin (V) 14
Pitted olives in rosemary olive oil

Mélange de Noix (N) 16
Glazed pecan, walnut & almond

Pâté de Foie de Volaille 22
Housemade chicken liver pate

Velouté de Champignons (V) 28
Wild mushroom soup, white truffle oil & black truffle

À PARTAGER
To Share

Frites à la Truffle (V) 22
Thin-cut fries & black truffle, housemade mayo

Poulet Frit 24
Fried chicken thighs, cornichons & aioli

Poutine 28
Thin-cut fries, beef gravy & cheese curds

Escargots (1/2 dozen) 36
Burgundy snails, garlic, parsley & butter

Croquettes de Fromage (V) 22
Deep-fried comte croquettes

Plateau de Charcuterie 48
Beef salami, breasola & speck

Plateau de Fromages Affinés 72
Selection of fine mature French cheeses

Grand Plateau 110
Charcuterie & fine French cheese platter

LES DESSERTS
Desserts

Glace Maison 12
Housemade ice-cream (vanilla/chocolate/caramel)

Crème Brûlée Au Citron 18
Lemon-infused crème brulee

Beignet 28/38
French doughnuts, Le Guaya & chantilly

Fruits Rouges Glacés 28
Frozen wild berries & hot white chocolate

Mousse Au Chocolate Noir 26
Le Guaya dark chocolate mousse & EVOO

Poire Belle Hélène (N) 28
Poached pear, Le Guaya, almond, vanilla ice cream

CAFÉ ET THÉ
Coffee & Tea

Café Express 5
Single shot coffee

Café Americain 10
Double shot coffee, added water

Cappuccino 12
Single shot coffee, steamed milk, milk foam

Café Crème 12
Single shot coffee, steamed milk

Thé 12
Breakfast, darjeeling, earl grey, jasmine, camomile, mint, red fruit

Chocolat Chaud Traditionnel 22
House-blend cocoa, fresh cream

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