



BRASSERIE ALMA

MENU À PRIX FIXE

Three-Course Set Menu

ENTRÉE

Starter

Foie Gras Crème Brûlée

Foie gras-infused creme brulée

Velouté de Champignons (V)

Wild mushroom soup, white truffle oil & black truffle

PLAT PRINCIPAL

Main Course

Poulet à la Crème

Seared chicken thigh in cream, leek & potato

Bar d'Atlantique Braisé

Roasted seabass, lemon cream, potato & french beans

Bavette à la Diane (~200g)

Black angus flank steak, sauce diane & thin-cut fries

Entrecôte à la Béarnaise (~200g) | (+30)

Hereford ribeye steak, béarnaise & thin-cut fries

DESSERT

A Sweet Finish

Crème Brûlée Au Citron

Lemon-infused crème brulee

Fruits Rouges Glacés

Frozen wild berries & hot white chocolate

Mousse Au Chocolate Noir

Le Guaya dark chocolate mousse & EVOO

138+ per person

Scan for



photo menu



BRASSERIE ALMA

VIN BLANC

White Wine

La Vieille Ferme Blanc

Grenache Blanc, Ugni Blanc, Vermentino, Bourboulenc

26/136

La Chablisienne "La Pierrelée"

Chardonnay. Crisp, mineral-driven, green apple, citrus & white flowers

288

Famille Perrin Reserve Blanc

Chardonnay. Stone fruit palate, crisp & mineral-driven texture

36/162

Chateau Roubine Cru Classe

Rolle, Sémillon. Bright citrus, white flowers & subtle minerality

344

Pascal Jolivet "Attitude"

Sauvignon Blanc. Crisp & vibrant, citrus & green apple

248

Viré-Clessé

Chardonnay. White flowers, white fruit, balanced & crisp

358

La Chablisienne "Saint Bris"

Sauvignon Blanc. Citrus, green apple, subtle floral notes

248

Chateau Peyredon Lagravette

Sauvignon Blanc, Sauvignon Gris, Sémillon. Citrus, exotic fruit

358

Chanson Bourgogne Chardonnay

Chardonnay. Crisp, mineral-driven citrus, green apple & white flowers

278

Famille Perrin "Les Sinards"

Roussanne, Grenache Blanc, Clairette. White flowers, honey

468

ROSÉ

Rosé

La Vieille Ferme

Cinsault, Grenache, Syrah

26/136

Whispering Angel

Cinsault, Grenache, Rolle

256

Chateau Roubine

Grenache, Cinsault, Tibouren

248

Rock Angel

Grenache

300

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

26/136

Pascal Jolivet "Attitude" Pinot Noir

Sauvignon Blanc. Crisp & vibrant, citrus & green apple

268

Famille Perrin Reserve Rouge

Grenache, Mourvèdre, Syrah. Ripe red berries, fruity & silky

36/162

Chateau Peyredon Lagravette

Cabernet Sauvignon, Merlot. Rich & elegant, black fruits & spice

294

Château Lafont Bordeaux

Merlot, Cabernet Sauvignon. Dark fruits, herbal notes & spice

36/162

Chanson Bourgogne Pinot Noir

Cabernet Sauvignon. Full & rich palate, balanced

298

Famille Perrin Côtes du Rhône Villages

Cabernet Sauvignon. Full & rich palate, balanced

234

Chateau Roubine Cru Classe

Syrah, Cabernet Sauvignon. Bold & refined, blackberry, plum, & spice

298

Chateau Moulin Des Moines

Merlot, Cabernet Sauvignon. Rich & structured, plum & spice

244

Chanson Mercurey

Pinot noir. Concentrated, balanced, cherry notes, subtle spice

458

BRASSERIE ALMA

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	Cuvee Jacquesson 746	700
Chardonnay, Pinot Noir, Meunier		Chardonnay, Meunier, Pinot Noir	
1531 Crémant De Limoux**	60/480	Moet & Chandon Imperial	84/720
Chardonnay, Chenin, Pinot Noir		Pinot Noir, Meunier, Chardonnay	
Ayala Brut Majeur	74/590	Ruinart Blanc De Blancs	890
Pinot Noir, Chardonnay		Chardonnay	
Veuve Clicquot Yellow Label	78/620	Bollinger Special Cuvée	900
Pinot Noir, Chardonnay, Meunier		Pinot Noir, Chardonnay, Meunier	
Veuve Clicquot Rose	76/700	Dom Perignon 2013	1590
Pinot Noir, Meunier, Chardonnay		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	36/350
Sémillon, Sauvignon Blanc	
Le Tertre Du Lys D'or '18	36/350
Sémillon, Sauvignon Blanc	

BRASSERIE ALMA

HORS D'OEUVRES

Starters

Olives Au Romarin (V)	14	Pâté de Foie de Volaille	18
Pitted olives in rosemary olive oil		Housemade chicken liver pate	
Mélange de Noix (N)	16	Velouté de Champignons (V)	28
Glazed pecan, walnut & almond		Wild mushroom soup, white truffle oil & black truffle	

À PARTAGER

To Share

Frites à la Truffle (V)	22	Carpaccio de Saumon Fume	50
Thin-cut fries & black truffle, housemade mayo		Smoked salmon carpaccio, EVOO & lemon	
Poulet Frit	24	Plateau de Charcuterie	48
Fried chicken thighs, cornichons & aioli		Beef salami, breasola & speck	
Poutine	28	Plateau de Fromages Affinés	72
Thin-cut fries, beef gravy & cheese curds		Selection of fine mature French cheeses	
Escargots (1/2 dozen)	28	Grand Plateau	110
Burgundy snails, garlic, parsley & butter		Charcuterie & fine French cheese platter	

LES DESSERTS

Desserts

Glace Maison	12	Beignet	20/38	Mousse Au Chocolate Noir	26
Housemade ice-cream		French doughnuts, Le Guaya & chantilly		Le Guaya dark chocolate mousse & EVOO	
(vanilla/chocolate/caramel)					
Crème Brûlée Au Citron	18	Fruits Rouges Glacés	28	Poire Belle Hélène (N)	28
Lemon-infused crème brulee		Frozen wild berries & hot white chocolate		Poached pear, Le Guaya, almond, vanilla ice cream	

CAFÉ ET THÉ

Coffee & Tea

Café Express	5	Cappuccino	12	Thé	12
Single shot coffee		Single shot coffee, steamed milk, milk foam		Breakfast, darjeeling, earl grey, jasmine, camomile, mint, red fruit	
Café Americain	10	Café Crème	12	Chocolat Chaud Traditionnel	22
Double shot coffee, added water		Single shot coffee, steamed milk		House-blend cocoa, fresh cream	