

FRENCH CUISINE

## Soupes

**ONION SOUP/SOUBE À L'OIGNON (VGT) 11,9**

Onion soup in the style of Parisian market women with Gruyère cheese and baked bread.

**FISH SOUP/BOUILLABAISSSE Start. 18.9/Main. 29.9**

Fish soup with seasonal seafood, a hint of ocean freshness, and the aroma of saffron. Served with a baguette topped with melted cheese, accompanied by French aioli sauce.

## Entrées

**BEEF TARTARE/TARTARE DE BOEUF Start. 16,5/Main. 28,9**

Beef tartare (100 g) with capers, shallots, butter, mustard mayonnaise, and egg yolk, served with baguette. Optional with Black Tiger shrimp (+4.5).

**SNAILS/ESCARGOTS AU VIN ROUGE 16,5**

8 snails in Burgundy broth, tenderly gratinéed with herb butter, served with baguette.

**«DÉJÀ VU» GOAT CHEESE SALAD/CHÈVRE SALADE (VGT) 15,9**

Caramelized goat cheese on a bed of fresh salad, accompanied by seasonal fruits, beetroot, a nut mix, and a fig-Dijon vinaigrette.

**FRIED CALAMARI/CALAMARS FRITS 17,5**

Crispy fried calamari, coated in a delicate batter, accompanied by a delicious tartar sauce.

**HERB GARLIC BAGUETTE (VGT) 8,9**

Crispy herb garlic baguette slices with homemade Café de Paris butter, optionally topped with:

- Cheese (+2,5).
- Truffle pesto (+5,5).

**GARLIC SHRIMP/CREVETTES À L'AIL 4,5/pcs.**

Grilled Black Tiger prawns in tomato-garlic concassée, served with baguette.

Available from 4 pieces.

We charge €3.9 per person for cover.

Information about ingredients in our dishes that may cause allergies or intolerances is available upon request from our service staff.

All prices are in euros and include the statutory VAT.

LE PIC BRASSERIE  
LE PIC  
MENU

FRENCH CUISINE

*Les Plats Principaux*

**DRY AGED CÔTE DE BOEUF STEAK/35 MIN.** 75  
Approximately 450 g aged beef steak, served with a honey-rosemary jus.

**RIBEYE STEAK** 34,5  
Ribeye steak, served with homemade fries. Optional with 2 pieces of shrimp (+9).

**PEPPER STEAK/STEAK AU POIVRE/SURF & TURF** 38  
Beef steak with a pepper crust, served with creamy cognac pepper jus and homemade fries. Optional with 2 pieces of Black Tiger shrimp (+9).

**CHICKEN THIGHS IN BORDEAUX/COQ AU VIN** 21,5  
Chicken thigh braised in Bordeaux wine with pearl onions, mushrooms, and carrots, served with baguette.

**DUCK BREAST/CANARD À LA MANGUE** 32,9  
Tender grilled duck breast served on mango-chili risotto with spicy harissa.

**STEAK SANDWICH/CROQUE DELUXE** 28,9  
Butter toast with steak strips, cheese, mustard mayonnaise, and a fried egg, served with fries.

**BEEF BURGUNDY/BOEUF BOURGUIGNON** 24,9  
Braised beef shoulder in Bordeaux sauce with carrots, pearl onions, and mushrooms.

**WE ARE HAPPY TO RECOMMEND A SUITABLE SIDE DISH FOR EACH OF OUR MAIN COURSES.**  
HOMEMADE FRIES / MIXED SALAD / RISOTTO / GRILLED VEGETABLES / BAGUETTE

*Les Végétariens*

**RATATOUILLE RISOTTO (VGT)** 17,9  
Creamy risotto, refined with herbs de Provence. Optional with:

- Goat cheese (+4,9).
- 3 pcs. of Black Tiger shrimp (+13,5).
- Steak strips (+8,9).

**STEAK D'AUBERGINE FARCIE (VGT)** 19,9 Gratinated feta cheese (+2.5).  
Braised eggplant stuffed with ratatouille vegetables and chickpeas, garnished with leaf salad.

**TRUFFLE PASTA/PÂTES AUX TRUFFES (VGT)** 22,9  
Delicate linguini pasta enhanced with the unique aroma of black truffles and a wonderfully creamy Pinot Blanc Parmesan sauce.

LE PIC BRASSERIE  
LE PIC  
MENU

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*Les poissons*

**MEDITERRANEAN SALMON/SAUMON GRILLÉ** 28,9  
Salmon fillet coated with a Dijon-Parmesan herb crust, served on a bed of spinach.

**SEA BASS/LOUP DE MER** 31,5  
Freshly grilled sea bass fillet, perfectly cooked and served on a bed of Mediterranean ratatouille vegetables. Optionally fried in a crispy bread crouton coating (+4).

**MUSSELS/MOULES CLASSIQUES** 24,5  
Classic Chardonnay wine broth with julienne carrots and fennel, served with homemade fries.

Upon request, we also offer a special fish dish depending on availability.

*Side dishes*

**HOMEMADE FRIES**  
• Classic (6,9) • Truffle Parmesan (8,9)

**PARMESAN RISOTTO**  
• Classic (10,5) • Truffle Parmesan (12,5)

**SAUTÉED SPINACH** (6,5)

**RATATOUILLE VEGETABLES** (7,5)

**LEAF SALAD**  
• Small (5,9) • Large (7,9)

**MIXED SALAD**  
• Small (6,5) • Large (9,5) with Fig-Dijon mustard dressing.

**CHEESE PLATTER**  
• Small (16,9) • Large (24,9) with butter, fruits, nuts, jam, and baguette.

*Desserts*

**CRÈME BRÛLÉE** 11,9  
Bourbon vanilla egg cream with a crispy sugar layer.

**MOELLEUX AU CHOCOLAT** 11,9  
Chocolate soufflé with a molten chocolate center on a fruit coulis.

**SAN SEBASTIAN CHEESECAKE** 8,9  
Cheesecake on sponge cake. A creamy delight with the aroma of bourbon vanilla.

**CRÊPE SUZETTE** 32  
Tender crêpes, flambéed at the table with butter and cognac, enhanced with freshly squeezed orange - an unparalleled dessert!