

La Balancelle

BRASSERIE MAISON

SEASONAL STARTERS

Our selection of platters

Cold cuts	20€
Cheese	21€
Mixed	22€
Iberian ham croquettes	5€
Salmon gravlax, vegetable salad with herbs	12€
Chicken eggs, whole-grain mustard mayonnaise and mixed herbs	6€

Octopus, aubergine caviar, virgin oil with mixed herbs	14€
Andalusian salmorejo, Serrano ham	8€
Duck tataki 🇫🇷, guacamole, salad, walnuts and soya dressing	13€
Burrata, tomatoes and walnut pesto	12€

DELICIOUS MAIN COURSES

Burrata, tomatoes, Serrano ham and walnut pesto	21€
Burrata, tomatoes, salmon gravlax and walnut pesto	22€
House Brasserie salad crispy chicken 🇫🇷 with Cajun seasoning, butterhead lettuce, tomatoes, fennel, boiled egg and Grana Padano	20€
Griddled octopus, tomato coulis with Espelette pepper	30€
Roasted calamari 🇫🇷 and bell peppers with Espelette pepper	18€
Griddled salmon, delicious virgin oil	22€
Pork spider steak, 🇫🇷 onions and thyme	19€
Thyme-seasoned half roast chicken, 🇫🇷 Espelette pepper mayonnaise	22€
Griddled duck magret 🇫🇷 with olive gravy	22€

180 g Charolais raw beef tartar 🇫🇷	21€
'House Brasserie' griddled 180 g minced beef onglet steak	23€
House Brasserie Burger 150 g ground beef patty, 🇫🇷 Cheddar, bacon, onions, tomato and rocket	21€

*A choice of sides with
your main course**

**Potato chips, Smashed potatoes with
olives, Green salad, Penne with cream,
Seasonal vegetables, Tomato salad
(virgin oil and chives)**

*Extra side dish: + €4
Excluding 'astonishing dishes'

KID'S MENU 13€

*includes beverage, for children up to 12 years old (Syrup with water or lemonade, or
Soft drink, or Fruit juice)*

CHOICE OF MAINS : 150 g ground beef patty 🇫🇷 **or** Salmon escalope
or Penne with tomato

Choice of side dish : Potato chips **or** Penne with cream **or** Seasonal vegetables
or Smashed potatoes with olives

CHOICE OF DESSERT : Fred's half-profiteroles **or** Ice cream/sorbet (2 scoops)
or Seasonal fruit salad, badian syrup



In the kitchen...

Originally from Valenciennes,
Olivier is a true Ch'ti and is
proud of his region. You'll
discover emblematic products
of our region in his recipes.

LUNCH SET MENU

20€

Only served at lunchtime.

**Starter/main course
OR
Main course/dessert**

Discover
our astonishing
dishes



Regional products
Lucullus : Valenciennes Lucullus
Frédéric Dehaussy : Fresh potato chips

Delicious recipes that rewrite traditional codes

Discover vegetables under a different light with our tasty creations prepared from seasonal produce.

What if we reversed proportions?
Our astonishing dishes are reinventing

the gourmet delight! These delicious, surprising dishes are carefully prepared with seasonal vegetables.

A meat or fish can be ordered on the side if you wish.

You will be wowed by our vegetables!



✓ **Penne**, fresh herbs, mushrooms and Grana Padano
+ Side dish of Serrano ham

16€

+5€

VEGETARIAN

✓ **Oven roasted aubergine**, roasted seasonal vegetables and tomato coulis
+ Side dish of roasted calamari

16€

+5€

✓ **Grilled courgettes**, smashed potatoes with olives and virgin oil
+ Side dish of griddled salmon

16€

+5€

✓ **Roasted Romaine lettuce**, aubergine caviar and tomato coulis
+ Side dish of griddled duck magret

15€

+5€

GOURMET TREATS

Fred's profiteroles 11€

Chocolate-mascarpone pot,
dulce de leche 8€

Red fruit pavlova 11€

Seasonal fresh fruit salad,
badian syrup 8€

One scoop of sorbet from a
selection of flavours +3€

Café gourmand or Thé gourmand 12€
(Coffee or tea with a selection of sweet
petits fours)



Discover our chefs' recipe book



In this book our chefs have given vegetables a different signature, elevating them to more than a mere side dish. Simple, generous recipes to highlight seasonal vegetables.

On sale in your restaurant

For room service, flat rate extra charge of €8. Free jug or glass of water on request. All our prices are in euros and include VAT. Allergen list available on request. ✓ Vegetarian dish. 🇫🇷 French origin. Indicated meat weights are gross before cooking and may vary by +/-10%.