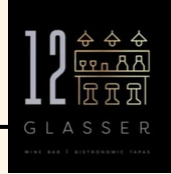


MENU



THE UNAVOIDABLE

CRYING TIGER 2 490F

120G of marinated and seared beef fillet, Asian fusion sauce, orange, coriander,

TENDER PORK 2 170F

Pork cooked at low temperature and grilled, Peking sauce, chili pepper, coriander, olive oil

MISS SALMON 2 350F

120G of Salmon gravlax with citrus fruits, lemon dill cream, crackers from 12

MINI BURGER YOU BOSS 2 250F

Beef, smoked eggplant mayonnaise, coslaw, paprika, tomato, onion chutney

Option truffade 990F

TARTAR DUO 2 470F

Salmon gravlax, marinated tuna, capers, parmesan, lemon, basil, olive oil)

FOIE GRAS WITH COGNAC FROM 12 2 990F

THE PLATES

Served with toast, butter and pickles

IBERIAN SERRANO HAM 2 900F

2 540F

THE VEGANS

ASIAN TOFU 1990F

Grilled tofu with sesame, soy, honey, rice vinegar, garlic, green onion, tomato

NEWS

THE DUCK & CRÊPES PEOPLE 2 690F

6 slices of Peking duck, pancakes, green onion, cucumber, Peking duck sauce

THE BRISQUETTE OF 12 2 490F

Beef cooked at low temperature, coriander, vegetable mousseline, chili, pickles

TOTO'S SARCIVES 2 350F

Lacquered pork loin cooked at low temperature, soy, pastis, lili pepper, fine vegetable mousseline, pickles)

GLASSER TENTACLES 2 590F

Local octopus, SWEET chili, bacon, fine red cabbage mousseline with parmesan, lemon, herbs, shallots

VEGETARIANS

VELVET GNOCHI 2 470F

potato and red cabbage gnocchi, cream, hazelnuts, coriander, pickles, MISTÈRE sauce

GYOZAS 2 470F

Mushroom Gyozas, Asian Lemongrass Consommé

ASPERGES&GLUTENFREE 2 350F

Red cabbage mousseline, parmesan, lemon, roasted asparagus, hazelnuts, pickles
Option bacon 700F

ROASTED PEARS POLFFETTE WITH BLUE BLUE & WALNUTS 1 950F

ROASTED CAMEMBERT WITH HONEY ROSEMARY AND BACON 2 280F

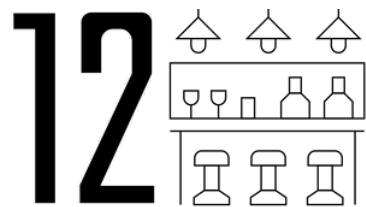
CLUBS OF 12

GOURMAND 1 690F

Bacon club sandwich, wazabi sauce, cheese, eggs, avocado

Option GLUTEN FREE 1 790F

SNACK



GLASSER

WINE BAR & BISTRONOMIC TAPAS

CLUBS OF 12

GOURMAND 1 690F

Bacon club sandwich, wazabi sauce, cheese, eggs, avocado

Option GLUTEN FREE 1 790F

Option truffade 300F

"ON THE GO"

Dry sausage board

Dried sausage, butter, bread, pickled gherkins 1 690F

RACLETTE 2 900F

TRADITIONAL

(cold meats, cheeses, salad, potatoes, pickles, chutney)

VEGETARIAN 2 900F

(Vegetables, cheeses, salad, potatoes, pickles, chutney)

THE SAVOYARD 2 900F

(Baked wholemeal bread garnished with 3 raclette cheeses, tomme, emmental, white wine, nutmeg, garlic)

GOURMET PLATE

(5 mini desserts of the moment)

1 350F

FRITES

Sweet potato fries 1 050F

Fries and smoked eggplant sauces

12 Glasser french fries

Fîtes , parmesan , truffade 1 050F

MENU

SIDE

1 050F

RISOTTO champignon SALAD PARMESAN HAZELNUTS
BUTTERED MASHED POTATO SWEET POTATO FRIES
PARMESAN AND TRUFFLE ALLUMETTE FRIES

THE SUGGESTIONS

CAVIAR spoon of 1G SHOOTER 2 000F

OF VODKA AND 1 G OF CAVIAR 2 850F

BOARDS

THE 12 GLASSER BOARD 4 200F

150G of cheese, 150G of cold meats, fruits, dried fruits, breads, crackers, butter, pickles, chutney, cashews, peanuts, olives, honey, pickles

THE SEA BOARD 4 900F

120G of Asian fusion tuna, 120G of tuna tartare duo, 2 seafood burgers, coconut combawa risotto)

THE FESTIN DES FINS GOURMETS 5 900F

(200G grilled flank steak, 150g shredded beef cooked at low temperature, cute Thai crispy, sweet potato fries, homemade buttery mash, mustard, pickles, bread)

DESSERTS

LOST BRIOCHE FROM 12 1 500F

Cinnamon brioche, salted butter caramel, RUM, whipped cream, chocolate)

VEGAN PAVLOVA 1 750F

Meringue, vegan, vegan whipped cream, vanilla, seasonal fruits, fruit chutney

ICONIC PROFITEROLLE 1 500F

Choux with praline, strawberry compote, whipped cream, vanilla, hot chocolate

CREPE SUZETTE 1 750F

Crêpe, butter, orange, cane sugar, cointreau

GOURMET PLATE 1 350F

Assortment of 5 mini homemade desserts

ICE TRILOGY 1 350F

3 sorbets of the moment

Option chantilly 350F

THE FOLIES OF 12

IRISH DU 12 EXPRESSO 2 300F

MARTINI AFFOGATO 2 000F

CHAMPAGNE GOURMAND 2 000F

3700F



GLASSER

WINE BAR & BISTRONOMIC TAPAS