



GOUT DE FRANCE

21ST MARCH 2017

3 Course Menu - £29

STARTER

Gateau de foie de volaille a la lyonnaise, spicy tomato sauce

OR

Oeufs en Meurette on brioche toast

MAIN

Beef Bourguignon, buttered pomme puree, baby onion, carrot, lardons, Paris mushrooms

Or

Lemon sole Fernand Point style, squid ink tagliatelle, tomato, mushrooms

DESSERT

Pink lyonnaise pralines tart, lime sorbet

Or

Le Mont Blanc, chestnut cream, meringue

French cuisine executed by Head Chef Walter Ishizuka

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