Le French Club
ISLAMABAD

# LA BRASSERIE

CUISINE FRANÇAISE AUTHENTIQUE

## MENU

## COLD SOUPE

### VICHYSOISE

*A silky, smooth and refreshing chilled soup made with potatoes, creamy coconut, leeks gently cooked and finished with chicken stock, seasoned delicately with sea salt and white pepper.*

€ 5 | PKR 1,495

Allergens:
Celery, Milk, Sulphites (Milk, Coconut), Sulphites

### GAZPACHO

*A vibrant and refreshing cold soup with ripe tomatoes, cucumber, onion, garlic and capsicum blended with torn bread, a splash of vinegar and extra virgin olive oil. Light, fragrant and full of summer flavors.*

€ 4 | PKR 1,395

Allergens:
Gluten (Wheat), Sulphites

## ENTREES

### BEEF CARPACCIO

*Thinly sliced raw beef tenderloin, topped with crispy fried capers, peppery baby rocket leaves, shaved Parmigiano cheese, a pinch of sea salt and a drizzle of extra virgin olive oil.*

€ 14 | PKR 4,485

Allergens:
Milk (Parmigiano), Sulphites

### SALMON TARTARE

*Finely diced salmon mixed with capers, shallots and a touch of olive oil, served with crispy toasted bread and finished with a rich egg yolk for a creamy texture.*

€ 12 | PKR 3,995

Allergens:
Fish (Salmon), Egg, Gluten (Wheat). Sulphites

### SALADE NIÇOISE

*A classic French salad with tuna, green beans, cherry tomatoes, tender baby potatoes, Niçoise olives, blanched green beans and seared tuna, lightly dressed for freshness.*

€ 9 | PKR 2,995

Allergens:
Fish (Tuna), Eggs, Olives, Sulphites

### SALADE ARTICHOUÉ

*Delicate artichoke hearts tossed with baby rocket leaves, shaved Parmigiano cheese, roasted nuts and a zesty lemon mustard dressing for a perfect balance of flavors and textures.*

€ 8 | PKR 2,495

Allergens:
Milk (Parmigiano), Nuts (Almonds), Mustard, Sulphites

## MAINS

### COTELETTE D'AGNEAU

*Tender New Zealand lamb chops, chargrilled to perfection, topped with sweet garlic carrots, crispy fried artichokes and a zesty lemon mustard sauce.*

€ 45 | PKR 14,495

Allergens:
Mustard, Sulphites

### FILLET DE BOEUF

*Premium tenderloin steak, grilled to your liking, topped with herb and anchovy butter, served with truffle mash*

€ 26 | PKR 8,495

Allergens:
Milk, Fish (Anchovy), Sulphites

### DORADE GRILLÉE

*Whole grilled red snapper, crispy skin and tender flesh, served with a fresh sauce vierge (tomato, shallots, herbs, capers, olive oil) and a side of seasonal greens.*

€ 22 | PKR 6,995

Allergens:
Fish (Sea Bream), Sulphites

### POULET RÔTI JUS DE VOLAILLE

*Succulent roasted chicken breast with creamy pomme purée, mussel greens and rich chicken jus made from slow-cooked bones and herbs.*

€ 15 | PKR 4,995

Allergens:
Milk (Butter, Cream), Shellfish (Mussels), Sulphites

## SIDES

### CREAMY SPINACH

*Fresh spinach leaves cooked gently with shallots and garlic, finished in a rich cream sauce and topped with melted cheese.*

€ 3 | PKR 945

Allergens:
Milk

### SAUTEE MUSHROOMS

*Fresh bottom mushrooms, lightly sautéed in butter and olive oil with garlic and fresh herbs, then finished with cracked black pepper and parsley. Rich, earthy, and full of flavor.*

€ 6 | PKR 1,995

Allergens:
Milk (Butter). Sulphites

### HARICOTS VERTS

*Crisp green beans sauteed with shallots and garlic in butter until tender, seasoned simply with sea salt and cracked black pepper.*

€ 4 | PKR 1,395

Allergens:
Milk (Butter). Sulphites

### POMMES ALLUMETTES

*Crispy shoestring fries, golden and perfectly seasoned with sea salt.*

€ 3 | PKR 995

Allergens:
None

## DESSERTS

### CRÈME BRÛLÉE

*Classic French vanilla custard made with rich cream, egg yolks and real vanilla bean, caramelized with a thin layer of crisped sugar for the perfect contrast of creamy and crunchy.*

€ 3 | PKR 1,045

Allergens:
Egg, Milk

### MOUSSE AU CHOCOLAT

*Light and airy chocolate mousse made with indulgent dark cocoa cream, blended with premium dark chocolate and a touch of fleur de sel, indulgently rich.*

€ 4 | PKR 1,345

Allergens:
Milk, Egg

### TARTE CITRON MODERNE

*A modern take on the classic lemon tart, with a lemon curd and cream, baked in a crisp cocoa-sable shell and topped with toasted meringue for a light, refreshing and perfect balance of tart and sweet.*

€ 4 | PKR 1,345

Allergens:
Milk, Egg, Glaten (Wheat)

### CHERRY CRUMBLE

*Warm cherry compote baked under a buttery crumble topping, served with vanilla cream or ice cream.*

€ 4 | PKR 1,345

Allergens:
Gluten (Wheat), Milk

*If you have any food allergies or dietary restrictions please inform our staff before ordering.*
***We will do our best to accommodate your needs.***

Gluten | Milk | Egg | Fish | Shellfish | Nuts | Celery | Mustard | Sulphites

**BON APPETIT + BON VIN + BONS MOMENTS**