



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 ARTICHAUT

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, Gluten (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, please inform our staff before ordering.
We will do our best to accommodate your needs.



Gluten



Milk



Egg



Fish



Shellfish



Nuts



Celery



Mustard



Sulphites