



Carte & Menus



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Prix nets en euros, taxes et services.
Liste des produits allergènes consultable à la réception.

Daily Menu

Starter + Main Course or Main Course +
Dessert 23€

Starter + Main course + Dessert 29€

Choice from the blackboard
Only during the week

Menu Express

Dish of the day or Beef tartare
+ Gourmet coffee 25€

Only at lunchtime

La Carte

While You Wait – To Share or Enjoy on Your Own

Mixed platter: cold cuts and cheeses	17€
Small roasted camembert with honey, toasted bread and cold cuts	17€
Sea board: duo of gravlax and homemade smoked salmon	20€

To Start

Plate « P'tet ben qu'oui P'tet ben qu'non » salmon and homemade foie gras	19€
Normandy-style boiled egg (cream, mussel and pont l'évêque)	13€
Puff pastry, gravlax and smoked salmon, fried egg, avocado and lemon dill cream	15€
Candied vegetable tatin with roasted goat cheese, honey and thyme 🌿	14€
Homemade foie gras with fig chutney	18€

From the Land

Norman-breed sirloin steak (300g) with pepper sauce, new potatoes 🍷	23€
Seven-hour slow-cooked lamb with spices and fondant potatoes	24€
Spanish-style pork pluma with chorizo pasta 🍷	21€
Beef tartare "le bistrot", fresh homemade fries and salad	18,50€
The Made in Pré Burger with Camembert, fresh homemade fries and salad	18,50€
Almost Flemish-style beef stew, fondant potatoes 🍷	20€
Veal kidneys with white balsamic cream, mashed potatoes with goat cheese	21€
Creamy mushroom risotto 🌿 🍷	19€

From the Sea (depending on availability)

Prawns from Madagascar "Label Rouge" with cognac and thyme and linguine 🍷	24€
Turbot fillet with Mediterranean sauce and risotto 🍷	29€
Cod fillet with bouillabaisse sauce and rouille, fondant potatoes 🍷	26€

Les Gourmandises 🌿 (to be ordered at the beginning of the meal)

Assortment plate of four cheeses	9€
Breton shortbread, salted butter caramel, chocolate and peanuts snickers style 🍷	10€
Pistachio macaroon, chocolate and caramel ganache, red fruit sorbet 🍷	10€
Revisited tarte tatin from Pré Saint Germain and its Isigny cream 🍷	10€
Seasonal fruit salad with Japanese plum wine (also alcohol-free)	9€
Caramelized French toast, banana flambéed with rum, Nutella, whipped cream	10€
The Profiteroles: Homemade choux pastry, ice cream, chocolate and whipped cream	10€
Gourmet coffee or tea from Pré	10€

🌿 Vegetarian version possible

🍷 New on the menu

** Extra sauce: €1.50

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