

MIDI WE  
BRUNCH

BEAUCOUR   
à la folie

 7J/7  
BRUNCH LE WKD  
KAROKÉ ALL TIME !



# Brunch

## BRUNCH BENE OU BG ?

**Hot drink** (expresso, americano, latte, tea)

**Fresh Orange juice**

**Mini Pastries**

**Verrine orange and grapefruit and mint**

**verrine granola bowl & honey**

**Sweet dessert** (chocolate mousse or pancakes (chocolate or caramel))

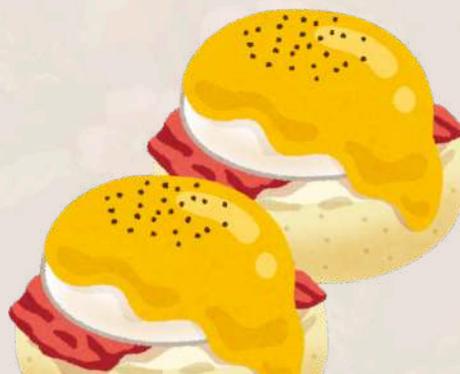


### BRUNCH BENE 32€

Plate of toasted brioche with eggs benedict, guacamole, salad,  
Choose : jambon serrano ou salmon gravlax ou tomme à la  
truffe (truffed cheese)

### BRUNCH BG 34€

Cheese burger ou chicken burger, ou Veggie burger,  
french fries & salad



ALL OF OUR DISHES ARE HOMEMADE USING FRESH, SEASONAL INGREDIENTS.  
FEEL FREE TO LET US KNOW ABOUT ANY ALLERGIES OR DIETARY RESTRICTIONS YOU MAY HAVE.

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## TAPAS FOR SHARING & APPETIZERS

- Ossau Iraty cheese croquettes infused with Espelette pepper €13
- Iberian ham croquettes €10
- Cuttlefish ink croquettes 12€
- Burrata from Puglia with truffles, served with toasts €11
- Tempura prawns accompanied by Thai sauce €12
- Nachos 12€  
guacamole, cheddar cheese, jalapeño peppers, pico de gallo
- Vegetable gyozas €10
- Crispy Chicken €12
- Crispy Camembert €8  
Lamb's lettuce and mesclun salad
- Feta and onion tart, thin crust €8  
Lamb's lettuce and mesclun salad
- Carrot and ginger cream soup €8
- Salad featuring a poached egg, smoked duck breast, and garlic croutons €9
- Pâté en croûte €9
- Guinea fowl accompanied by morels and black mushrooms.  
Salmon gravlax beetroot €11

## PLAT

- BENEDICTE PLATE 22€
- BLACK ANGUS RIBEYE STEAK (400G) €31  
Béarnaise sauce - French fries, salad
- VERY TENDER SIRLOIN STEAK (280G) €29  
Pepper sauce - French fries, salad
- BEEF CHEEK ACCOMPANIED BY CARROTS AND CREAMY MASHED POTATOES €22
- VEGETABLE LASAGNA WITH MOZZARELLA €19  
Salad
- CHICKEN TAGINE €21  
semolina with petite vegetables
- VEGGIE TAGINE €19  
semolina with petite vegetables
- ANGUS BEEF PARSLEY TATAKI €24  
CRYING TIGER SAUCE, FRENCH FRIES, SALAD
- SALMON TARTARE €25  
SALMON, MANGO, AVOCADO, SWEET CHILI SAUCE, FRENCH FRIES, SALAD
- CATCH OF THE DAY, LEMON BUTTER €25  
Roasted vegetables, including carrots, squash, and celery.
- FLANK STEAK €24  
shallot sauce - French fries, salad
- TARTIFLETTE (POTATOES, REBLOCHON CHEESE, BACON, ONIONS) €20  
Salad
- PORK SPIDER STEAK ACCOMPANIED BY THAI SAUCE AND MASHED POTATOES €21
- EXTRA TOPPINGS €6  
French fries, roasted vegetables, salad, puréed potatoes

OUR DISHES ARE CRAFTED FROM HOMEMADE RECIPES UTILIZING FRESH, SEASONAL INGREDIENTS.

PLEASE FEEL FREE TO NOTIFY US OF ANY ALLERGIES OR DIETARY RESTRICTIONS YOU MAY POSSESS.



## Charcuterie and Cheese Platters

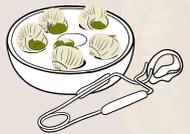
OLIVERAS RESIDENCE

- PLATE OF TRUFFLED SHREDDED HAM €12
- SERRANO HAM CHIFFONADE PLATTER €13
- PLATE OF PATA NEGRA HAM €18
- PLATE OF TOMME CHEESE, WILD GARLIC, AND TRUFFLE €14

## SNAILS

- 6 Burgundy snails €10
- 12 Burgundy snails €19

Classic recipe: butter, garlic, parsley



## THE BEEF RIB

1,2KG

Mature, of Norman lineage  
85€

With three side dishes:  
French fries, vegetables, and salad

And three sauces:  
Béarnaise, pepper, and Thai

## THE BURGERS

ARTISAN BUN, CARAMELIZED ONIONS, COCKTAIL SAUCE, ARUGULA, PICKLES, AND RED ONIONS. ACCOMPANIED BY FRIES AND A SALAD.

Cheeseburger with Cheddar 23€  
Aubrac beef 150g

DOUBLE!! Cheeseburger 28€

Veggie Burger 23€  
Steak, vegetable medley, green bell pepper, cheddar cheese, guacamole

Chicken Burger 23€  
crispy chicken, cheddar cheese



## DESSERTS

APPLE, PINEAPPLE, AND COCONUT CRUMBLE €8 WITH COCONUT ICE CREAM

CHOCOLATE MOUSSE €7

LARGE PROFITEROLE WITH HOT CHOCOLATE €9

BOURDALOUE PEAR TART €8

WARM COOKIE, FROZEN YOGURT, WHIPPED CREAM €8

CHOCOLATE FONDANT, VANILLA ICE CREAM, WHIPPED CREAM €8

BIG TIRAMISÙ 9€

NET PRICES, INCLUDING SERVICE. ALLERGEN INFORMATION AVAILABLE UPON REQUEST.

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## BRUNCH BENE OU BG ?



**Bebida caliente** (expreso, americano, latte, té)

**Zumo de naranja natural**

**Mini pasteles**

**Verrine de naranja, pomelo y menta**

**Verrine de granola con miel**



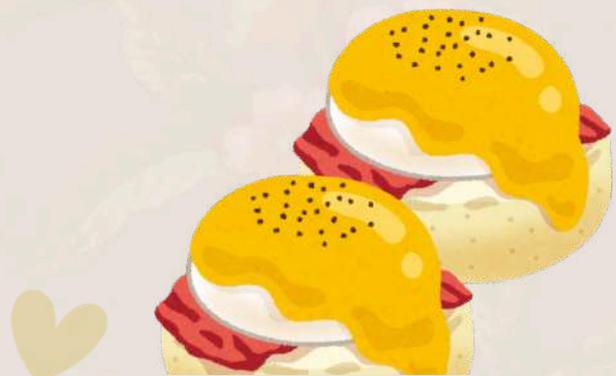
**Postre dulce** (mousse de chocolate o panqueques de chocolate o caramelo)

### BRUNCH BENE 32 €

Plato de brioche tostado con huevos Benedict, guacamole y ensalada.  
A elegir: jamón serrano, gravlax de salmón o tomate trufado.

### BRUNCH BG 34 €

Hamburguesa con queso, hamburguesa de pollo o hamburguesa vegetariana.  
Papas fritas y ensalada.



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## TAPAS PARA COMPARTIR Y APERITIVOS

Croquetas de queso Ossau Iraty infundionadas con pimiento de Espelette 13 €

Croquetas de jamón ibérico 10 €

Croquetas de tinta de sepia 12 €

Burrata de Puglia con trufas, acompañada de tostadas 11€

Langostinos en tempura servidos con salsa tailandesa 12€

Nachos 12€ guacamole, queso cheddar, pimientos jalapeños, pico de gallo

Gyozas de verduras 10€

Pollo crujiente 12 €

Camembert crujiente 8 €

Ensalada de canónigos y mezcla de hojas verdes

Tarta de queso feta y cebolla con masa fina 8€  
Ensalada de canónigos y mezcla de hojas verdes

Sopa crema de zanahoria y jengibre 8€

Ensalada con huevo escalfado, pechuga de pato ahumada y crutones de ajo 9€

Paté en croûte 9 €

Pintada acompañada de colmenillas y setas oscuras.  
Salmón gravlax con remolacha 11 €

## Plats

BENEDICT PLATO 22€

CHULETÓN DE BLACK ANGUS (400 G) 31 €  
SALSA BEARNESA - PATATAS FRITAS, ENSALADA

SOLOMILLO EXTREMADAMENTE TIERNO (280G) 29€  
SALSA DE PIMIENTA - PATATAS FRITAS, ENSALADA

CARRILLERA DE TERNERA SERVIDA CON ZANAHORIAS Y PURÉ DE PATATAS CREMOSO 22€

LASAÑA DE VERDURAS CON MOZZARELLA 19 €  
ENSALADA

TAJÍN DE POLLO 21 €  
SÉMOLA CON VERDURAS PICADAS

TAJÍN VEGETARIANO 19 €  
SÉMOLA CON VERDURAS PICADAS

TATAKI DE TERNERA ANGUS CON PEREJIL 24€ SALSA CRYING TIGER, PATATAS FRITAS, ENSALADA.

TARTAR DE SALMÓN 25€ SALMÓN, MANGO, AGUACATE, SALSA DE CHILE DULCE, PATATAS FRITAS, ENSALADA.

PESCA DEL DÍA, MANTEQUILLA DE LIMÓN 25 €  
VERDURAS ASADAS, QUE INCLUYEN ZANAHORIAS, CALABACINES Y APIO.

FILETE DE FALDA 24 €  
SALSA DE CHALOTA - PAPAS FRITAS, ENSALADA

TARTIFLETTE (PATATAS, QUESO REBLOCHON, PANCETA, CEBOLLA) 20€  
ENSALADA

FILETE DE CERDO ARAÑA CON SALSA TAILANDESA Y PURÉ DE PATATAS 21€

INGREDIENTES ADICIONALES 6€  
PAPAS FRITAS, VERDURAS ASADAS, ENSALADA, PURÉ DE PATATAS

NUESTROS PLATOS SE PREPARAN CON RECETAS TRADICIONALES QUE EMPLEAN INGREDIENTES FRESCOS Y DE TEMPORADA.

NO DUDE EN COMUNICARNOS CUALQUIER ALERGIA O RESTRICCIÓN DIETÉTICA QUE PUEDA TENER.



## Tablas de charcutería y quesos

RESIDENCIA OLIVERAS

PLATO DE JAMÓN DESMENUZADO CON TRUFA 12€

TABLA DE CHIFFONADE DE JAMÓN IBÉRICO 13 €

PLATO DE JAMÓN IBÉRICO DE BELLOTA 18€

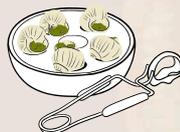
PLATO DE QUESO TOMME, AJO SILVESTRE Y TRUFA 14€

## CARACOLES

6 caracoles de Borgoña 10 €

12 caracoles de Borgoña 19 €

Receta clásica: mantequilla, ajo, perejil.



## LA COSTILLA DE CARNE

1,2 kg

Maduro, de ascendencia normanda  
85€

Con tres acompañamientos:  
Papas fritas, verduras y ensalada.

Y tres salsas:  
Béarnaise, pimienta y salsa tailandesa

## LAS HAMBURGUESAS

PAN ARTESANAL, CEBOLLA CARAMELIZADA, SALSA CÓCTEL RÚCULA, PEPINILLOS Y CEBOLLA MORADA. SE SIRVE CON PAPAS FRITAS Y ENSALADA.

Hamburguesa con queso cheddar 23€ Ternera Aubrac 150 g

¡DOBLE! Hamburguesa con queso 28 €

Hamburguesa vegetariana 23€ Filete de verduras, mezcla de vegetales, pimiento verde, queso cheddar, guacamole

Hamburguesa de pollo 23€ pollo crujiente, queso cheddar.



## POSTRES

CRUMBLE DE MANZANA, PIÑA Y COCO 8€ CON HELADO DE COCO

MOUSSE DE CHOCOLATE 7€

PROFITEROLES GRANDES CON CHOCOLATE CALIENTE 9 €

TARTA DE PERA BOURDALOUE 8 €

GALLETA CALIENTE, YOGUR HELADO, CREMA BATIDA 8€

FONDANT DE CHOCOLATE, HELADO DE VAINILLA, CREMA BATIDA 8€

TIRAMISÚ GRANDE 9 €