



BABETTE
The menu

Enjoy your meal !



Daily menu

✿ All week except sunday lunch ✿

With today's slate, discover succulent seasonal dishes, homemade, generous and gourmet.
100% homemade dishes created by the talented chef Antoine Auber and his team.

Lunchtime

Main	18€
Starter + Main or Main + Dessert	23€
Starter + Main + Dessert	27€

Dinner

Starter + Main + Dessert	31€
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Board to share

Vegetarian	15€
Cheese	16€
Charcuterie	18€
Mixte (cheese & charcuterie)	20€

Children's menu

Choice of main course + Dessert + Drink

Up to 12 years old 15€

Main courses

Crispy Chicken

Babette's Burger

Fish & Chips

Side options : homemade fries or seasonal vegetables

Desserts

Flan

2 scoop of ice cream

Profiteroles

All our products are fresh and 100% homemade

Starters

Gravelax	11€
Herb-crusted trout gravlax with beetroot	
Saint-Marcellin	8€
Breaded Saint-Marcellin, served with an autumn salad	
Velouté	9€
Butternut velouté with roasted hazelnuts and goat cheese cream	
Boiled egg	10€
Boiled egg, wild mushroom fricassee, and reduced veal jus	
Bouillon Thaï	12€
Coconut red curry Thai broth and sautéed prawns	

Main courses

Pasta	16€
Cacio e Pepe : pasta with creamy pepper sauce, stracciatella and pecorino	
Poultry	21€
Farm chicken supreme, potato galette and forest mushroom sauce	
Cod	26€
Cod steak, celery risotto, and saffron jus	
Caesar Salad (original recipe)	19€
Romaine lettuce, cornflake-crusted chicken filets, sun-dried tomatoes, parmesan, anchovies, capers and Caesar dressing	
Croque-Monsieur	19€
Sourdough bread, truffled ham by Olivier Brosset, Comté cream, and mixed salad	
Babette's Burger	22€
Brioche bun, Normandiebreed minced beef with tartare sauce onion confit, tomatoes, arugula and Tome de Bray cheese homemade fries	
Fish & Chips	19€
Tartare sauce and homemade fries	
Butcher's Cut	26€
Homemade fries or seasonal vegetables and bearnaise sauce	
Beef rib to share (up to 2 people)	82€
1 kg Normandie Beef	
Home made Béarnaise sauce	
1 side per person : home made fries, grenailles potatoes or seasonal vegetables	

All our products are fresh and 100% homemade



Desserts

Cheese Selection	9€
Flan	9€
Pastry Flan of the Moment	
Profiteroles	9€
Light choux pastries filled with vanilla ice cream, chocolate sauce	
Crème	9€
Tonka Bean Crème Brûlée	
Tart	9€
Lemon meringue tart	
Cheesecake	9€
Tatin-style Cheesecake with apples	
Entremet	9€
Exotic entremet with coconut sorbet	

See you soon !





 [babette_restaurant](https://www.instagram.com/babette_restaurant)

www.babette-restaurant.com



Alcohol abuse is dangerous for your health, consume in moderation

All our prices are in euros, taxes and service included.

Please note that cheques are not accepted.

BABETTE une marque  **NAOS HÔTEL**
GRUPE