

Welcome to the BE Café Marché Jourdan

This summer, discover the fresh and varied recipes imagined by our chef Romain ABEILLE. The sun is everywhere in this light and tasty menu, where seasonal fruits and vegetables perfectly blend with the flavors of aromatic herbs.

At BE Café Marché Jourdan, discover a bistronomic cuisine, with a focus on quality and authenticity. We aim to feature fresh, seasonal, and when possible, local products.

All our team wishes you 'bon appétit'!

Our trilogy of tapas €15

Cucumber gazpacho

Black mullet carpaccio

Dry-aged beef

Our snacks

Seasonal salad €19

Mixed salad and prawns marinated with lemongrass, tomato, cucumber

Classic club sandwich €19

Chicken breasts, eggs, bacon, tomato, fresh French fries, mayonnaise, mixed salad

Classic hamburger €23

Soft bread roll with sesame seeds, Beef-steak, cheese or bacon, fresh French fries, mixed salad

Beef tartare on the demand €19

Mixed salad, fresh French fries

De-Light

De-Light promises an enjoyable reprieve from your diet with a blend of pleasure and healthy eating. Each meal invites you to rediscover the pleasure of gourmet dishes that are low in calories and gluten free.

A concept developed by Patrick JARNO, Chef at Sofitel Quiberon Diététique, and available in every Sofitel worldwide.

We offer a Children Menu (-12 years old). Feel free to ask for it.

 Vegetarian Meal

A la carte

OUR STARTERS

Tomatoes and prawns €19

Dry-aged Chianina beef carpaccio €15

Eryngii mushrooms marinated in balsamic vinegar, crispy baked bread

Declination of tomatoes   €10

In aspic, marinated and in sorbet

Cucumber gazpacho  €11

With chive oil

Black mullet carpaccio €12

Sanshō and lime, avocado cream, mixed salad and salmon eggs

OUR MAIN COURSES

Quinoa with cepe mushrooms oil   €19

Eryngii mushrooms, tomato preserve

Pan-fried or grilled rump steak €26

Fresh French fries caviar, mixed salad, veal juice

Steamed salmon  €28

Spinach coulis, enoki mushrooms, fried capers, young beets leaves, carrots, hibiscus emulsion

Poultry breast fillet €25

Stuffed with ginger, fine mousse of sweet potato, duet of young squash, coffee & speculoos sauce

Duck breast fillet €25

Cooked at low temperature, Apicius, rosemary polenta, fresh spinach leaves, yellow carrots and mini beetroot, licorice sauce

OUR CHEESES €15

Trilogy of ripened cheeses by Pierre Houtain

OUR DESSERTS €10

Strawberries

With balsamic vinegar sauce, green pepper

Seasonal fruit tart

Chocolate Fondant

Served with a vanilla ice cream

Ice cream and sorbet

Seasonal fruits salad 