

Welcome to BE Café Marché Jourdan

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.

We are open every day from noon to 2.30 pm and from 7.00 pm to 10.30 pm.

All our team wishes you 'bon appétit'!

Our trilogy of tapas €15

Wild mushrooms cream
Caramelized pears on toast
Homemade smoked salmon

Our snacks

- Croque-monsieur** €13
French fries and mixed salad
- Croque-madame** €14
Egg, french fries and mixed salad
- 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



Low calorie dish

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.



Vegetarian dish



Kindly inform us about any food intolerance



We offer a Children Menu (-12 years old). Feel free to ask for it. Price: €18

A la carte

OUR STARTERS

- Wild mushrooms cream**  €10
Hazelnut oil, butternut mousseline
- Goat cheese éclair**  €13
And candied figs in Port
- Caramelized pears on toast**  170 kcal €15
And ham from the Ardennes
- Mesclun salad, Chimay croquettes**  €14
With pumpkin and chesnuts
- Homemade smoked salmon** €16
Quinoa tabbouleh, young shoots


OUR MAIN COURSES

- Cod cooked under vacuum**  150 kcal €30
With spiced basil coulis, declination of beets
- Coucou de Malines breast fillet** €29
Stuffed with mushrooms, chesnuts and chanterelles cream
- Argentine beef ribsteak (250g)** €37
Unctuous black rice, carrots and Chioggia beads, sage sauce
- Arborio risotto with wild mushrooms**  €25
Parmesan and unctuous cream
- Arctic char roasted on skin** €33
Baby carrots, butternut mousseline, mandarin emulsion

OUR CHEESES €15

Trilogy of ripened cheeses by Pierre Houtain

OUR DESSERTS €10

- Chocolate fondant**
Coconut flowing heart, Indian lemon sorbet
- Fig tart**
- Ice cream and sorbet, orange biscuits**
- Bourbon vanilla flavoured crème brûlée**
- Seasonal fruits farandole**  140 kcal
- Homemade coffee 'Merveilleux'**

HERE, OUR INGREDIENTS ARE LOCALLY SOURCED

At BE Café Marché Jourdan, we aim to offer local products.

Our cheeses are from Pierre Houtain, cheesemaker at Waremme, our honey is made in the 6 beehives installed our hotel rooftop, and our eggs are certified "bio" from Belgian chicken.

