

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. The restaurant is open every day from noon to 2.30 pm and from 7.00 pm to 10.30 pm.

Our entire team wishes you a pleasant tasting!

Our trilogy of tapas €15

Cucumber gazpacho
Black mullet carpaccio
Dry-aged beef

Our snacks

Croque-monsieur €13
French fries and mixed salad

Croque-madame €14
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



De-Light dish (low in calories)

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

Marinated salmon with citrus fruits  **196 kcal** €13
Avocado and mascarpone cream, lime jelly

Velvety yellow carrot soup with caraway  €10

Grilled duck liver cutlet €16
Toasted carrot loaf with sage, balsamic sauce

Beetroot carpaccio  **156 kcal** €12
Scamorza mozzarella foam, toasted pine nuts, nut oil dressing 

Breaded veal sweetbread €15
Mesclun salad, elderberry dressing

OUR MAIN COURSES

8h braised beef cheek €27
Creamy polenta with rosemary, sautéed Grenailles potatoes, Piedboeuf sauce

Steamed sea bass  **184 kcal** €29
Coriander crust, fumet infused with vanilla gingerbread aromas, Enoki mushrooms and Chinese artichokes

Sautéed fillet of turbot "meunière" €32
Butternut muslin, braised endive, young pattypan squash and snow peas

Leg of Guinea fowl  **232 kcal** €30
Poached pear, shiitake mushrooms, broccoli and sauce with Muscat de Valence

Seasonal sautéed young mushrooms  €21
Buckwheat seeds with walnut cream

Grilled beef rib steak 240g – Argentina €37
Fresh French fries, Mesclun salad, homemade Bearnaise sauce

OUR CHEESES €15

Trilogy of ripened cheeses by Pierre Houtain

OUR DESSERTS €10

Chocolate fondant
Blood orange sorbet

Speculoos and pears tiramisu

Belgian apple pancakes

Fruit plate  **67 kcal**

Seasonal pie

OUR FOOD PRODUCTS HAVE THE LOCAL ACCENT

At the Be Café Marché Jourdan we prefer local products. Our cheeses are refined by Pierre Houtain, master- cheesemaker at Waremme, our honey is produced on the roof of the hotel, and our eggs are organic, from Belgian free-range chickens.

