

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.

All our team wishes you a pleasant tasting!

Menu – Good France

2-course menu: €44 (a glass of wine 12cl per meal included)*

3-course menu: €59 (a glass of wine 12cl per meal included)**

STARTERS

Camembert cheese in a beggar's purse 

Flamed apples with calvados, green salad

MAIN COURSES

Burgundy-style beef stew

Cooked during 8h at low temperature, mashed potatoes with olive oil, icy small onions

Or

Sea fish casserole (Bouillabaisse style) with Rouille

DESSERTS

Pear Tarte Tatin with Isigny cream

Or

Café gourmand

* 2-course menu without beverage: €36

** 3-course menu without beverage: €48



De-Light dish (low in calorie)

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

Winter citrus marinated salmon  196 kcal €13
Avocado and mascarpone cream, lime jelly

Velvety yellow carrots soup with caraway  €10

Escalope of duck foie gras €16
Toasted carrots bread with sage, balsamic sauce

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

Breaded calf sweetbread €15
Mesclun salad, elderberry dressing

OUR MAIN COURSES

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

Lean steam  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
Pear poached, 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

Apple Bouquettes Liégeoises

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.

