

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

**2-course menu: €35 (excluding beverages)**

**3-course menu: €45 (excluding beverages)**

### STARTERS

#### Cannelloni of beef carpaccio

Stuffed with Russian salad, pickle jelly

Or

#### Eggplant with Parmesan cream sauce

Souffléed bulgur, basil oil

### MAIN COURSES

#### Roasted ray wing

Sweet onions cream, zucchini in declination

Or

#### Pan-sautéed beef hanger steak

Cauliflower in remoulade sauce, parsley roots purée

### DESSERTS

#### Belgian strawberry salad

Crumble, homemade vanilla ice cream

Or

#### Café gourmand



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 (beer) sauce

**Lean steam**  **184 kcal** €29  
Coriander crust, fumet infused with vanilla gingerbread aromas, Enoki mushrooms and Chinese artichoke

**Flour-milling turbot fillet** €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.

