

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

**3-course menu: 37€ (excluding beverage)**

### STARTERS

#### Gilt-head bream carpaccio

Leek cream, lemon bread crumbs

Or

#### Crispy ARBORIO rice risotto with a creamy mozzarella heart

Crispy vegetables salad

### MAIN COURSES

#### Chicken breast with verbena

Fleurette sauce, small chanterelle mushrooms confit with rosemary butter

Or

#### Red mullet

Lettuce heart sauce, escabeche of courgettes

### DESSERTS

#### Caramelised fig

Homemade almond ice-cream, reduction of brown beer

Or

#### Trilogy of desserts



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€



All our eggs originate from organic culture.

## À la carte

### SANDWICHES AND SNACKS

#### Classic Hamburger

23€

Ground beef, small soft buns topped with sesame seeds, tomato, cheese or bacon or eggs, French fries, and mixed salad

#### Classic Club Sandwich

19€

Chicken breast, eggs, bacon, tomato, salad, mayonnaise, French fries and mixed salad

#### Focaccia all'italienne

14€

Virgin olive oil focaccia, tomato, mozzarella, oregano

### OUR STARTERS

#### Warm thin tart

17€

Fillet of mackerel, San Marzano compote, mizuna

#### Egg 63°

13€

Garden peas cream, Colonnata PGI bacon puffed rice

#### Turnip marinated with citrus fruits 190 kcal 18€

Crab salad from the North Sea, avocado, sea lettuce

#### Beef Carpaccio matured 'Holstein' slightly smoked

16€

White celery jelly, egg yolk 'façon poutargue'

### OUR MAIN COURSES

#### Lamb Shoulder

29€

Low heat cooking garlic cured, white kidney bean mousse, tapioca krapak, lamb sauce

#### Rib steak "Blanc bleu belge" (BBB) matured 39€

Unpasteurized butter pan-sautéed, Belgian cow fat fries, Cévennes sweet onions PDO, baby leaves salad and gravy

#### Roast turbot from Brittany

34€

Baby spinach leaves wilted with lemon, « bagna cauda » sauce

#### Purple eggplant 180 kcal 25€

Reduced leek sauce, nasturtium seeds, Pachino tomato confit PGI

### OUR CHEESES

15€

#### Trilogy of ripened cheeses – Belgian and French

### OUR DESSERTS

#### Thin speculoos tart

11€

Menton lemon PGI, coconut meringue

#### Rhubarb in a sugar crust

8€

Foamy cream of low-fat yogurt « Beillevaire », Belgian Wépion Strawberries

#### Pineapple carpaccio 200 kcal 10€

Lovage, lime sorbet

#### Shortbread tart of cardamom and caramel 12€

Dark chocolate Neuhaus 72% ganache cream

OUR FOOD PRODUCTS HAVE THE LOCAL ACCENT

At the BE Café Marché Jourdan, we prefer local products. Our honey is produced on the roof of the hotel, and our eggs are organic, from Belgian free-range chickens.

