

Menu of the Day
From Tuesday to Saturday Lunch 12:00-14:30

Menu of the Day 2 Courses 26 €
Starter of the day / Dish of the day
or
Dish of the day / Dessert of the day

Menu of the Day 3 Courses 29 €
Starter of the day/ Dish of the day/ Dessert of the day

33 **Cité** – Restaurant

No : 04 37 45 45 45

Open Tuesday to Saturday

Lunch 12:00 – 14:30
Dinner 19:00 – 22:00

Starters

Gilthead Seabream Ceviche 18 €
*Coconut Milk, Thin Slice of Green Apple
Lemon, Coriander*
Served as Main Course, with Fries 28 €

Chicken Caesar Salad From 33 14,50 €
*Crisp Romaine Lettuce, Grilled Chicken Grilled Bacon Hard Boiled Eggs
Caesar Dressing, Tapenade Toast*
Served as Main Course 20 €

The « Pâté-Croûte » du 33 19,50 €
*Rabbit, Veal and Duck Foie Gras
Condiments*

« Iberico » Egg Casserole With Ham 12,50 €
*Eggs cooked with Cream, Diced Tomatoes
and Chorizo Espuma Cream*
A 33 Classic

Salmon Sashimi 16 €
*Sliced Salmon, Soya, Olive Oil, Arugula Salad
Wasabi dressing, Ginger and Sesame*
Served as a Main Course 23 €

Starter of the Day 9,50 €

Fish

Fillet of Sea Bream with Lemon Confit 22 €
*Lemon, Ginger, Shallot Marinade
Mashed Potatoes*

Bouchot Mussels From the Bay of Saint-Brieuc 25 €
*Poulette Sauce, Fresh Cream, Parsley
French Fries*

Grilled Lean Back Fish 27 €
Aubergine Caviar, Chorizo Petals, Chorizo Emulsion

Fish of the Day 19,50 €

Pasta and Risotto

Mushrooms Risotto 26 €
Arborio Risotto, Girolles, Morels, Mushrooms

Risotto and Grilled Prawn Tails 26 €
Arborio Risotto, Prawns, Zucchini, Shells Juice

Penne Rigate Pasta 21 €
Tomato Sauce, Straciatella Cheese and Pesto Sauce

Children's Menu 15 €
1 Dish, 1 Drink, 1 Dessert

Meats

« Vitello Tonnato » 29 €
*Sliced Veal garnished with a Creamy Mayonnaise, Sliced Tuna
Sucrine Lettuce and Capers, Sauteed Potatoes on the Side
Served Cold*

Grilled Veal Kidneys 23 €
Mushrooms, Potatoes, Red Porto Sauce

Roasted Pork Filet Mignon in a Casserole 25 €
Fricassee of Girolles Mushrooms, Mashed Potatoes

Argentina Beef Steak 34 €
Approximately 240 grams
Potatoes an « Gratin » with cheese, Red Wine Sauce

Milanese Veal Cutlet 29 €
Gratined Gnocchi Pasta

Steak Tartare 21 €
Prepared by the Kitchen or by yourself
Classic or Half Cooked
220 grams, French Fries and Salad

Meat of the day 19,50 €

Cheeses

	Entier	½
Saint Marcellin "R. Richard"	7 €	5 €
White Cheese « Faisselle »	4,50 €	
<i>Natural, Cream, Honey or Coulis of Red fruits</i>		

Desserts

« Strawberry Vanilla » Iced Vacherin 9,50 €
*Vanilla Ice-Cream, Red-Berry Sorbet
Fresh Seasonal Fruits, Whipped Cream, Meringue, Coulis*

Fresh Fruits Salad 10 €
Fresh Seasonal Fruits, Honey Madeleine

Honey Madeleines Served Warm 8 €
Bitter Orange Coulis, Vanilla Ice Cream

Half Chocolate Caramel Crispy 9 €
With its Vanilla Milk

Café Gourmand 7 €
Expresso Coffee served with 3 Sweets

Café Gourmand du "33" 8 €
*Expresso Coffee served with 3 Sweets
And one Honey Madeleine*

Dessert of the Day 8 €