


LA BASILIQUE



..... OPEN FROM TUESDAY TO SUNDAY .....

Since 1954 

# LA BASILIQUE

## APÉRITIF

<b>Olives to share</b>	<b>4.50</b>
<b>Slate to share</b>	<b>18.00</b>
Olives, selection of cold cuts and cheeses	

## SALADS

<b>Warm Goat Cheese Salad</b>	
salad, warm goat cheese on toast, smoked bacon vinaigrette with cream and chives	
as a starter	8.00
as a main course	15.00

<b>Gourmet Salad</b>	
salad, Foie gras, smoked bacon, vinaigrette with cream and chives	
as a starter	12.00
as a main course	19.50

<b>Ocean Salad</b>	
salad, salmon, apple, tomato, vinaigrette with cream and chives	
as a starter	9.00
as a main course	17.00

*Current suggestions on the slate*

*"Happiness is in the kitchen"*  
*Paul Bocuse*

## STARTERS

<b>Oysters</b>	
origin, see suggestions	
the 3 oysters	8.00
the 6 oysters	14.00

<b>Scallop Tartare</b>	<b>12.00</b>
Atlantic White Scallops seasoned with citrus, basil, and olive oil	

<b>Salmon Gravlax Fillet</b>	<b>10.00</b>
Homemade Salmon Gravlax, lemon butter with dill and Guérande salt	

<b>Plate of cold cuts</b>	<b>8.00</b>
Selection of cold cuts with condiments	

<b>Pan-Seared Foie Gras</b>	<b>20.00</b>
Pan-seared Foie Gras escalopes with spring honey syrup and gingerbread	

<b>Homemade Foie Gras with Figs</b>	<b>15.00</b>
Semi-cooked Foie Gras with fig confit flavored with Monbazillac	

<b>Grandmother's baked egg</b>	<b>8.00</b>
the egg, bacon, fresh cream, emmental, baked.	

<b>Homemade Ficelle Picarde</b>	<b>8.00</b>
filled crepe with ham, mushroom duxelles and fresh cream, baked au gratin, regional specialty	

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## ... THE DISHES ...

**Vegetable Risotto** 15.50

Risotto cooked in olive oil without cream,  
with seasonal vegetables  
*vegan*

**Ficelle Picarde and salad** 15.50

2 pieces as a main course, filled crepe with  
ham, mushroom duxelles, sour cream,  
baked au gratin, regional specialty

**Omelette of your choice** 15.00

Omelette with four eggs, to be composed,  
plain, cheese, bacon

*All dishes, meats, and fish are served with the  
garnish of the moment*

vegetables or fries extra 3.00

sauce extra 1.00

## ... PETIT GASTRONOME MENU 14€ ...

### Choice of

**Grilled Butcher-style Hamburger Steak**

**Three-eggs Omelette**

**Ficelle Picarde**

**and choice of**

**One scoop of Ice Cream**

**Dame Blanche**

**Apple Compote**

*Children's menu - under 12 years old*

## ... THE MEATS ...

**Sliced roasted duck breast,** 18.00  
Griottes sauce

**Chicken breast gratin** 15.90  
with Maroilles sauce

**Grilled Rumsteak Filet,** 18.90  
**minimum 200 g**  
béarnaise, pepper, Maroilles or maître  
d'hôtel butter sauce

**Grilled 300g ribeye steak** 25.00  
béarnaise, pepper, Maroilles or maître  
d'hôtel butter sauce

**Grilled Beef Fillet** 30.00  
200g of tender meat with Béarnaise sauce,  
pepper, Maroilles or maître d'hôtel butter

**Filet of Beef Rossini** 39.00  
200g of tender meat with Périgourdine  
sauce, Pan-seared Foie Gras Escalope

## ... THE FISH ...

**Roasted Salmon fillet** 19.00  
garden salt, Béarnaise sauce

*Suggestions for fish of the  
moment on the slate*

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## DESSERTS

<b>Selection of 3 cheeses</b>	7.00	<b>Dame Blanche</b>	7.00
		vanilla ice cream, hot chocolate, whipped cream	
<b>Homemade Chocolate Mousse</b> Cacao Barry	7.00	<b>Café Liégeois</b>	7.00
<b>Gourmet coffee</b> (coffee or tea and 3 small desserts)	9.00	coffee ice cream, espresso coffee, caramel, whipped cream	
<b>Homemade Rum Baba</b> and whipped cream	7.50	<b>Homemade iced nougat</b>	7.00
<b>Homemade French toast</b> custard sauce	7.00	custard sauce	
<b>Homemade crème brûlée</b> flambé with Grand Marnier	8.00	<b>Sorbet &amp; Alcohol</b>	9.00
<b>Homemade chocolate fondant</b> with a choice of ice cream scoop	8.50	-exotic fruits and strawberry liqueur -blackcurrant soaked in vodka -lemon and vodka (Colonel)	
<b>The Chocolate Profiterole</b> homemade choux, vanilla ice cream, hot chocolate and whipped cream	9.50	<b>Ice cream sundae</b>	1 scoop 3.50 2 scoops 6.00 3 scoops 8.00
		vanilla, chocolate, coffee, pistachio, strawberry, blackcurrant, raspberry, passion fruit, coconut, rum raisin, salted caramel, lime	

## *the heating still*

		Alcools 4 cl	
<b>The little gourmet</b>	12.50	<b>Old Armagnac Bas Armagnac</b>	12.00
the gourmet coffee with a digestive Armagnac, Cognac, Calvados, Get 27 or 31, Bacardi Amber Rum, flavored rum, Baileys, pear or raspberry eau de vie		<b>Armagnac 10 years old</b>	8.00
<b>Gourmet Champagne</b>	18.50	<b>Cognac île de Ré</b>	8.00
the gourmet coffee and a glass of Champagne		<b>Old Plum from Souillac</b>	8.00
<b>Irish Coffee</b>	10.00	<b>Old Calvados</b>	8.00
4 cl of whisky, coffee, whipped cream		<b>Pear or Raspberry Eau de vie</b>	6.00
<b>Rum Coffee</b>	10.00	<b>Get 27 - Get 31</b>	6.00
4 cl of Bacardi rum, coffee, whipped cream		<b>Baileys</b>	6.00
<b>French Coffee</b>	10.00	<b>Green Chartreuse 55°</b>	8.00
4 cl of Cognac, coffee, whipped cream		<b>Pineapple Flavored Rum</b>	6.00
		<b>Vanilla Passion Flavored Rum</b>	6.00
		<b>Don Papa</b>	8.00
		<b>Diplomatico</b>	8.00
		<b>Zacapa xo</b>	12.00

All prices are in Euros including taxes, service included, excluding drinks.  
Our cuisine is homemade, we can advise you in case of allergy or food intolerance.