

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

OUR STARTERS

Warm thin tart

17€

Fillet of mackerel, San Marzano compote, mizuna

Egg 63°

13€

Wood mushrooms, Colonnata PGI bacon puffed rice

Crab salad from the North Sea



18€

Marinated turnip with citrus fruits, 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

T-bone steak "Blanc bleu belge" (BBB) matured

39€

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

Roast turbot from Brittany

34€

Spinach leaves wilted with lemon, « bagna cauda » sauce

Purple eggplant



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



10€

Lovage, lime sorbet

Dark chocolate Neuhaus 72% ganache cream tart

12€

Shortbread of cardamom and caramel

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.

