



La Brasserie
by Pierre Résimont

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The Belgian chef, Pierre Résimont, owner of the restaurant with two Michelin stars L'Eau - Vive, in Namur, and the brasserie Le comptoir de L'Eau - Vive, in Erpent, offers a selection of typical brasserie dishes adapted to today's tastes.



"Passion, creativity and flavours are the ingredients of my cuisine, I hope you enjoy it."

With the half board, you can choose one starter, one main course between meat, fish or speciality and one dessert.

Starters

€ | HB

Beef carpaccio cooked at low temperature,
tuna foam, capers and garlic bread powder

1 • 2 • 3 • 4 • 5 • 6 • 7 • 9 • 13

22,50 Incl.

Salmon, mixed vegetables,
watercress cream, quail egg

1 • 2 • 3 • 4 • 7 • 9 • 12 • 14

24,95 5,80

Seared langoustine, fish pie
and herb butter sauce

2 • 3 • 4 • 9 • 10 • 11

29,65 6,90

Pan-seared foie gras, spiced bread,
blackcurrant, beetroot and apple

1 • 2 • 3 • 4 • 5 • 6 • 7 • 13

23,80 5,40

Mixed vegetable tartlet,
burrata and pea foam

1 • 2 • 3 • 4 • 5 • 6 • 8 • 13

18,50 Incl.

Bourgogne snails, garlic butter,
confit tomato and hazelnuts

1 • 2 • 4 • 5 • 6 • 13

16,20 Incl.

Smashed Canarian potatoes,
heavy cream and smoked eel

2 • 9 • 14

19,25 Incl.

Parmesan cheese croquettes, tomato sauce, fresh salad and crispy Parmesan

1 • 2 • 3 • 4 • 5 • 6 • 7 • 12 • 13 • 14 15,95 Incl.

Asparagus cream soup, mollet egg, croutons and parsley cream

1 • 2 • 3 • 4 • 5 • 12 • 13 13,00 Incl.

Lobster, ricotta ravioli and bisque

1 • 2 • 3 • 4 • 5 • 6 • 7 • 9 • 10 • 11 • 12 • 13 32,00 7,90

Creamy rice with green asparagus, morels, avocado cream and mini vegetables

4 16,90 Incl.

Fish and meat

€ | HB

Turbot, shellfish ceviche and buckwheat soufflé

1 • 2 • 4 • 6 • 7 • 9 • 10 • 11 • 12 • 13 29,95 6,50

Sea bream, roasted peppers, squid, parsley gel and hazelnuts

2 • 4 • 6 • 7 • 9 • 13 24,60 Incl.

Veal stew, mushrooms, vegetables and Résimont-style purée

1 • 2 • 4 • 5 • 9 • 10 • 11 • 12 23,50 Incl.

Grilled lamb carré, walnut vinaigrette
and aubergine in textures

1 • 2 • 3 • 4 • 6 • 7 • 13

29,50 6,50

Veal tenderloin, asparagus,
olives and confit tomato

2 • 4 • 7 • 14

29,85 6,50

Parmentier with duck, caramelised
onion and fresh salad

2 • 4 • 5 • 14

25,50 Incl.

Specialities

€ | HB

Confit lobster, brandade foam,
zucchini and parsley oil

2 • 4 • 9 • 10 • 11 • 12

48,85 13,00

Sole Meunière, Résimont-
style purée and salad

1 • 2 • 4 • 6 • 7 • 9 • 13 • 14

31,50 9,00

Chateaubriand, Béarnaise sauce and
garnish

(minimum 2 people • price per person)

1 • 2 • 3 • 4 • 6 • 7 • 13 • 14

32,00 10,20

Meatballs with tomato sauce,
french fries and mayonnaise

1 • 2 • 3 • 4 • 5 • 12 • 13

18,10 Incl.

Bread and butter

1 • 2 • 5 • 6 • 13

3,10 Incl.

Taxes are included

- * We would like to inform you that we offer a specially designed menu for vegans. Please ask our staff for more details.
- * We only collaborate with suppliers who have the certification of traditional and sustainable fishing.
- * The oils used are olive, sunflower and 100% vegetable fat.
- * If you have any questions, please contact our staff.
- * At Bahía del Duque, we serve certified organic coffee.

In accordance with European Regulation (EC) No. 1169/2011 on the proper labelling of food allergens, this menu includes a numerical guide corresponding to each allergen.

Our establishment cannot guarantee the total absence of any allergen traces not described as ingredients of our dishes. Therefore, if you are allergic or intolerant to any ingredient, please be so kind to contact our staff for more detailed information.

Thank you.

[1] Gluten

[2] Milk

[3] Eggs

[4] Sulphite and sulphur dioxide

[5] Soybeans

[6] Tree nuts

[7] Peanuts

[8] Lupins

[9] Fish

[10] Crustaceans

[11] Molluscs

[12] Celery

[13] Sesame seeds

[14] Mustard

[*] Consult allergens
with our staff.

BAHIA DEL DUQUE

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