

CHILDREN'S MENU

— • —
14 €

Beef burger patty
or fish fillet

Fresh French fries
or vegetables

One scoop of ice cream



TODAY'S SPECIALS

— • —
Please see our daily specials boards.

Starter + Main Course
or
Main Course + Dessert

16,50 €

— • —
Starter + Main Course + Dessert

21,50 €



Brasserie du Vieux Marché

— • —
Since 1912



All our dishes are prepared on the premises using fresh ingredients.

Our oysters, snails, artisan ice creams and sorbets are carefully selected from producers renowned for their expertise.

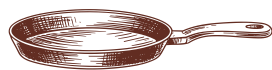
Prices include taxes and service - Clic et Copie rouen @

(Information regarding allergens is available upon request)

MENU des MARAÎCHERS

Starter + Main Course
or
Main Course + Dessert

26,90 €



Starter + Main Course + Dessert

29,90 €

STARTERS

Salmon gravlax tartare, avocado and pomegranate, lemon and chive cream

Homemade fish soup, rouille sauce and croûtons
Our historic recipe for over 40 years

Homemade duck terrine with condiments

Six oysters from the English Channel, supplied by Mme Liron, served on a bed of ice

Beef carpaccio with Parmesan shavings

Six Burgundy snails

Homemade foie gras with mango chutney (€10 supplement)

MAIN COURSES

French sirloin steak with crispy French fries
Choice of peppercorn, blue cheese or Bordelaise sauce

Corn-fed chicken supreme, Normandy cream sauce and homemade mashed potatoes

Sea bass fillet with sweet potato purée

Fisherman's stew with white Mâcon wine and crème fraîche sauce

Steak tartare prepared to order, fresh French fries and baby leaves

Veal head casserole with ravigote sauce, *our signature dish*

DESSERTS

Choice of our homemade desserts

A LA CARTE

OUR SPECIALITIES SINCE 1912



Homemade
fish soup



Veal head
casserole
ravigote sauce



Veal
sweetbreads
flambéed
with Cognac

For over a century, Les Maraîchers has upheld the tradition of generous market-inspired cuisine, prepared with fresh produce and Normandy specialities.

STARTERS

Homemade foie gras,
mango chutney 21,50 €

Oysters supplied by Mme Liron, 6 11,50 €

9 17 €

12 22 €

SALADS

Caesar salad with roasted chicken, Parmesan,
hard-boiled egg, tomatoes and croûtons ...15 €

Beef carpaccio with Parmesan shavings
and mixed leaves.....15,50 €

Melon and watermelon, smoked ham
and mozzarella pearls 16 €

CHEESE

Selection of three Normandy
cheeses 9 €

CLASSIC MAIN COURSES

French beef ribeye steak,
fresh French fries — 350 g 29,50 €
Choice of peppercorn, blue cheese or Bordelaise sauce

Centre-cut French beef fillet
with gratin dauphinois.....34 €

One-kilogram French rib of beef to share
Choice of peppercorn, blue cheese or Bordelaise sauce... 35 €/pers

Veal sweetbread casserole flambéed with Cognac,
mushrooms, baby potatoes
and Normandy cream 30,50 €

Vegetarian option:

Summer vegetable and Parmesan risotto 16,50 €

FRESH MARKET FISH

Sea bass fillet with sweet potato purée 18 €

Fisherman's stew with white Mâcon wine
and crème fraîche sauce 18 €

Whole oven-roasted sea bass, seasonal vegetables
and Carapelli olive oil 24 €

Whole Dover sole meunière,
cooked in lemon butter 42 €

(Subject to availability and prepared to order)

OUR HOMEMADE DESSERTS

Warm chocolate fondant,
black cherry coulis and whipped cream 9 €

French toast-style brioche *with vanilla ice cream..* 9 €

Tart of the day 9 €

Floating island, *crème anglaise*
and toasted almonds..... 9 €

Apple sabayon *flambéed with Calvados* 9 €

Tuile basket with three scoops
of artisan ice cream or sorbet 9 €

Pineapple carpaccio
with mint and coconut ice cream..... 9 €

Gourmet coffee with a selection of miniature desserts.... 11 €
€2 supplement when ordered as part of the set menu