

DADI BRASSERIE

PETIT DEJEUNER

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9 AM-5 PM

DADI
Brasserie



PETIT DEJEUNER

▼ CROISSANT	3.20
Freshly baked croissant	
▼ CROISSANT AU CHOCOLAT	3.70
Freshly baked chocolate croissant	
▼ VIENNOISERIE	3.90
Fresh french pastries	
▼ EXTRAS	1.50
A portion of butter and jam	



DES CHOSES SUCRÉES

▼ GÂTEAU DU JOUR	4.50
Fresh cake of the day	
▼ GÂTEAU DU WEEK-END	4.50
Fresh cake of the weekend (only on weekends)	
▼ VIENNOISERIE DU WEEK-END	3.90
Fresh french pastries (only on weekends)	

MENU DE JOUR

12-5 PM

SOUPE

SOUPE À L'OIGNON GRATINÉE	7.50
Gratinated onion soup in a cocotte	

POMMES FRITES

POMMES FRITES VEGETARIAN ON REQUEST	6.50
Pommes Frites fried in beef dripping	

POMMES FRITES AU PARMESAN & TRUFFE VEGETARIAN ON REQUEST	8.50
Pommes Frites fried in beef dripping with parmesan and truffle, truffle mayonnaise	

SALADE

✓ SALADE DE CHÈVRE CHAUD AU MIEL	13.90
Leaf salad with thyme honey, goat's cheese and bread	

SALADE NIÇOISE	17.50
Leaf salad with tuna, peppers, potatoes and olives	



EGG DROP SANDWICH

EGG DROP SANDWICH DE LARD 9.50

Egg drop sandwich with brioche, creamy scrambled eggs, crispy bacon, camembert and frisée salad

TARTE FLAMBÉE

TARTE FLAMBÉE ELSÄSSER ART 13.90

Tarte flambée with french crème fraîche, bacon, onions and spring onions

TARTE FLAMBÉE SAUMON ET RAIFORT 15.90

Tarte flambée with french crème fraîche, smoked salmon and fresh horseradish

TARTE FLAMBÉE AUX GIROLLES 15.90

Tarte flambée with french crème fraîche, chanterelles, bacon and onions

▼ TARTE FLAMBÉE AU FROMAGE DE CHÈVRE 14.90

Tarte flambée with french crème fraîche, goat's cheese, fresh fig and thyme

DESSERT

▼ CAFÉ MACARONS 7.80

Espresso with 3 different macarons

▼ CHOCOLATE MARQUISE 6.50

Chocolate dessert with sour cream ice cream

MENU DE SOIR

5-10 PM

ENTRÉE

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- ▼ **ARTICHAUT** 17.50
Artichoke cooked whole with garlic bread and vinaigrette
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- ▼ **CRÈME BRÛLÉE AU CHÈVRE ET PASTÈQUE MARINÉE** 13.90
Goat's cheese crème brûlée with marinated watermelon and frisée salad with house dressing

SALADE

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- ▼ **SALADE DE CHÈVRE CHAUD AU MIEL** 13.90
Leaf salad with thyme honey, goat's cheese and bread
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- SALADE NIÇOISE** 17.50
Leaf salad with tuna, peppers, potatoes and olives



SOUPE

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- ▼ **SOUPE À L'OIGNON GRATINÉE** 7.50
Gratinated onion soup in a cocotte

LE RELEVÉ

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- ▼ **COQUILLETES AUX GIROLLES** 16.90
French croissant pasta with chanterelle cream sauce, Comté cheese and arugula

POMMES FRITES

POMMES FRITES VEGETARIAN ON REQUEST 6.50
Pommes Frites fried in beef dripping

POMMES FRITES AU PARMESAN & TRUFFE VEGETARIAN ON REQUEST 8.50
Pommes Frites fried in beef dripping with parmesan and truffle,
truffle mayonnaise

TARTE FLAMBÉE

TARTE FLAMBÉE ELSÄSSER ART 13.90
Tarte flambée with french crème fraîche, bacon, onions and
spring onions

TARTE FLAMBÉE SAUMON ET RAIFORT 15.90
Tarte flambée with french crème fraîche, smoked salmon and
fresh horseradish

TARTE FLAMBÉE AUX GIROLLES 15.90
Tarte flambée with french crème fraîche, chanterelles, bacon
and onions

✓ **TARTE FLAMBÉE AU FROMAGE DE CHÈVRE** 14.90
Tarte flambée with french crème fraîche, goat's cheese,
fresh fig and thyme



VIANDE, VOLAILLE ET FRUITS DE MER

STEAK FRITES	180G 35.90
Entrecôte with truffle fries fried in beef fat truffle fries, truffle mayonnaise, anchovy butter, béarnaise sauce and leaf salad	250G 43.90
COQ AU VIN ROUGE	27.90
Braised black-feathered chicken in red wine with root vegetables and sourdough bread	
MOULES FRITES	24.90
Mussels in white wine and herb broth with french fries	

RATATOUILLE

✓ RATATOUILLE PROVENÇALE	14.60
Ratatouille layered in a cocotte with baguette	

DESSERT

✓ TARTES AUX BAIES	5.80
Tart with seasonal fruit and crème patisserie	
✓ CAFÉ MACARONS	7.80
Espresso with 3 different macarons	
✓ CHOCOLATE MARQUISE	6.50
Chocolate dessert with sour cream ice cream	

