



BABETTE

La carte

Bon appétit !



Daily menu

AVAILABLE
from Monday to Friday

With today's slate, discover succulent seasonal dishes, homemade, generous and gourmet.

100% homemade dishes created by the talented chef Nabil Naili and his team.

Lunchtime

Main	19€
Starter + Main	25€
Main + Dessert	25€
Starter + Main + Dessert	29€

Dinner

Starter + Main + Dessert	35€
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Board to share

Vegetarian	15€
Cheese	16€
Charcuterie	18€
Mixed (cheese & charcuterie)	20€

Children's menu

Choice of main course + a la carte dessert + Drink

For those aged up to 12 15€

Crispy Chicken

Babette Burger

Fish & Chips

Side options : homemade fries or seasonal vegetables

Starters

Gravelax	11€
Sea bream gravlax with fresh herbs and crispy beetroot	
Roasted Camembert	10€
Roasted Camembert with thyme and honey, served with toasted bread fingers	
Velouté	9€
Butternut velouté with roasted hazelnuts and goat cheese cream	
Perfect Egg	9€
Perfect egg, wild mushroom fricassee, and reduced veal jus	
Quiche	8€
Quiche of the moment, inspired by seasonal flavors	

Main courses

Pasta	16€
Cacio e Pepe : pasta with creamy pepper sauce, rich stracciatella, and pecorino	
Veal	26€
Veal chop with mushroom cream and pilaf-style rice	
Cod	26€
Cod fillet with vegetable tian and Nantais beurre blanc	
Risotto	19€
Butternut and mimolette risotto	
Caesar Salad	21€
Romaine lettuce, cornflake-cruste chicken fillet, sun-dried tomatoes, parmesan, and anchovy Caesar dressing	
Niçoise Salad	19€
Seared fresh tuna, green beans, hard-boiled egg, cherry tomatoes, spring onions, radishes, anchovies, mesclun salad, and herb mix	
Croque-Monsieur	18€
Sourdough bread, truffled ham from Olivier Brosset, Comté cream, and mesclun	
Babette Burger	22€
Brioche bun, 180g Limousin beef patty, farmhouse Saint-Nectaire cheese, homemade Béarnaise sauce, tomatoes, salad, and homemade spiced fries	
Butcher's Cut	26€
Homemade spiced fries or green beans	
Fish & Chips	19€
Tartar sauce and homemade fries	

All our products are fresh and 100% homemade

Desserts

Cheese Selection 9€

Flan 9€
Parisian flan with New Guinea vanilla

Profiteroles 9€
Light choux pastries filled with pastry cream, drizzled with hot chocolate sauce

The Chestnut 9€
Mont Blanc with chestnut cream

Vanilla 9€
Tanzanian vanilla crème brûlée

Lemon 9€
Lemon meringue tart

Apple 9€
Tarte Tatin

Gourmet Coffee 10€

See you soon !




 [babette_restaurant](https://www.instagram.com/babette_restaurant)

www.babette-restaurant.com



Alcohol abuse is dangerous for your health, consume in moderation

All our prices are in euros, taxes and service included.

Please note that cheques are not accepted.

BABETTE une marque  **NAOS HÔTEL**
GROUPE