

RESTAURANT MENU



BRASSERIE
— du —
COMMERCE

SAINT RÉMY DE PROVENCE



KIDS' MENU	UP TO 12 YEARS OLD	€14
Flavored water (<i>syrup & water</i>)		
Breaded chicken fillet or Fresh ground beef patty		
Fries or Mashed potatoes		
Drinkable fruit compote or Choice of a scoop of ice cream		

TAPAS		
Mussels au Gratin		€8.50
Mussels (x8) - garlic - parsley - breadcrumbs - butter		
Marseille-Style Panisses		€8
Fried chickpea purée with paprika and sea salt flakes		
Provençal Tapenade with garlic-rubbed croutons		€8
Bone Marrow with Sea Salt Flakes		€12
Bone marrow - persillade (<i>parsley & garlic</i>) - olive oil - toasted bread (<i>15 min. cooking time</i>)		
Cheese Board		€16
Crottin de chèvre (goat cheese) - Morbier - Cantal - Tomme de brebis (<i>sheep's milk cheese</i>)		
Charcuterie Board		€18
Ibérico cebo lomo (cured pork loin) - Spianata (<i>spicy Italian salami</i>) - Serrano ham - Coppa		

STARTERS		
Classic Eggs Mimosa		€9
Hard-boiled eggs - English mustard mayonnaise - egg yolk «dust»		
Tuna Tataki		€16
Raw tuna tataki (<i>150g</i>) - mandarin ponzu sauce - spring onions and olive oil		

SALADS		
Caesar		€18
Breaded chicken - romaine lettuce - hard-boiled egg - parmesan - croutons - cherry tomatoes - Caesar dressing - red onions		
The Provençal		€18
Crunchy Italian bread - goat cheese - dry-cured Serrano ham - tapenade toast - cherry tomatoes - red onions - pine nuts - fig vinaigrette		
Burrata Salad		€16
Cow's-milk burrata (<i>125g</i>) - heirloom tomatoes - black olives - grissini breadsticks		
Veggie Buddha Bowl		€17
Grated carrots with mint - avocado - cucumber-mint tzatziki - quinoa - radishes - purple cabbage - with sesame seeds - pumpkin seeds and mint - coriander veggie falafels		



MEATS		
Beef Tartare, prepared		€19
Beef (<i>150g</i>) - shallots - gherkins - capers - egg yolk - mayonnaise - fries - salad		
Commerce Burger		€20
Brioche bun - ground beef (<i>150g</i>) - homemade cheddar sauce - caramelized onions, gherkins - fries - salad - Veggie option available: <i>wheat and pea protein steak</i>		
Homemade Chicken Cordon Bleu		€22
Chicken escalope - Emmental cheese - ham - mashed potatoes with olive oil - seasonal vegetables		
Duck Breast		€26
Approx. 300g - red berry reduction - olive oil mashed potatoes		
Beef Ribeye		€28
300g - fries - seasonal vegetables - choice of sauce		
Beef Fillet Rossini		€31
Toasted bread - pan-seared foie gras - olive oil mashed potatoes - red port wine reduction		

FISH		
Smoked Salmon Bun		€20
Smoked salmon - herbed chantilly cream - bun bread - lemon-ginger zucchini «tagliatelle» - fries		
Tuna Tartare		€21
Confit tomatoes - ginger - sesame - soy - Espelette pepper guacamole - fries		
Gilt-Head Sea Bream Fillet		€21
Seared sea bream - olive oil - cherry tomatoes - capers - anchovies - ginger - olive oil		
Choice of Sauce		€2
Pepper - Roquefort - Cheddar		
Side Dish		€4
Fries - Seasonal vegetables - Salad - Mashed potatoes		

DESSERTS		
Troprovençal		€9
Artisanal Tropicézienne (<i>cream - filled brioche</i>) from St Rémy de Provence		
Vanilla Crème Brûlée		€8
Cheese Plate		€8
Tiramisu		€8
Vacherin with Red Berries		€8
Profiteroles		€8
Café Gourmand		€10
(<i>Coffee served with an assortment of mini desserts</i>)		

