

Au Chien



Qui Fume

BRASSERIE CHIC

auchienquifume.fr  

SEAWARD SIDE

Mussels « A la marinière »,
french fries.....16,90 €

SEA FOOD

OYSTERS BY 6

- Fines de Claire n°2.....19,80 €
- Fines de Claire n°3.....16,90 €
- Bretonnes de Quiberon n°3.....16,50 €
- Bretonnes de Quiberon n°4.....12,90 €
- Spéciales Gillardeau n°3.....26,90 €
- Spéciales Gillardeau n°5.....16,90 €

SHELLFISH & CRUSTACEANS

- Spanish mussels , by 6.....5,20 €
- Sea almond clams, by 6.....5,50 €
- Large langoustines, by 6.....29,00 €
- Whelks, portion.....9,00 €
- Brown shrimps, portion.....11,00 €
- Rose shrimps, portion.....17,50 €
- Whole edible crab, piece of 500g approx.....18,90 €
- Cold half lobster, mayonnaise.....23,00 €
- Cold whole lobster mayonnaise.....45,00 €
- Sea urchins, depending on arrival

OUR PLATTERS

- **Tasting**
3 fines de Claire n°2, 3 Bretonnes de Quiberon n°3, 3 spéciales Gillardeau n°5.....24,90 €
- **Quiberon**
6 Bretonnes de Quiberon n°4, 3 Spanish mussels, 3 sea almond clams, whelks, brown shrimps, 3 rose shrimps.....34,00 €
- **Crustaceans**
1/2 Canadian lobster, 3 langoustines, 3 rose shrimps, 1/2 edible crab, whelks.....49,00 €
- **Saint Malo**
3 spéciales Gillardeau, 3 fines de Claires n°3, 3 Bretonnes de Quiberon n°4, 4 Spanish mussels, 4 sea almond clams, whelks, brown shrimps, 3 rose shrimps, 2 langoustines and 1/2 edible crab.....63,00 €
- **La Rochelle**
4 Bretonnes de Quiberon n°4, 4 Bretonnes de Quiberon n°3, 4 fines de Claire n°3, 4 spéciales Gillardeau n°5, 2 spéciales Gillardeau n°3, 6 Spanish mussels, 6 sea almond clams, whelks, winkles, brown shrimps, 6 rose shrimps, 4 langoustines and 1 edible crab.....110,00 €
- **Le Royal**
La Rochelle + 1 lobster.....145,00 €

TO START

BOARDS

- Cheese board.....17,90 €
- Cold cuts board.....18,90 €
- Cold cuts & cheese board.....21,00 €

ORGANIC EGGS

- « Organic » egg with mayonnaise.....6,90 €
- « Organic » baked egg and "Label Rouge" smoked salmon casserole.....15,00 €

OUR FAMOUS DISHES

- Country Terrine « Maison Mas ».....7,90 €
- French Onion soup au gratin from les Halles.....9,50 €
- Auvergne pie : potatoes, ham, green salad, cantal cheese.....13,90 €
- Cassolette of snails with oyster mushrooms, garlic cream.....14,90 €
- Homemade "Label Rouge" smoked salmon, chives, shallots, toast.....16,50 €
- Homemade duck foie-gras, onion jam and brioche bread.....19,50 €
- Botanic artichoke.....13,50 €
- Burgundy snails « Label Rouge »
by 6.....9,50by 12.....18,50 €

LARGE SALADS

- **Caesar**
Romaine salad, dried tomatoes, parmesan chips and croutons.....16,50 €
- **Roasted goat cheese with honey**
San Daniele ham and nuts chips.....16,90 €
- **Caprese**
Grilled eggplants, real burrata, San Daniele ham, pesto, arugula, parmesan.....17,50 €
- **Belle Mare**
Tuna, tomato, anchovies, green beans, olives, sweet peppers, organic egg.....16,50 €
- **Ocean Flavor**
Shrimps, smoked salmon "Label Rouge" (from Scotland), citrus and mesclun.....17,90 €

VEGETARIAN DISH

- Seasonal steamed vegetables with pesto, quinoa, organic bulgur and crispy vegetables.....14,90 €

PASTA

- Linguini with San Daniele ham, Mediterranean vegetables and parmesan chips.....14,90 €
- Linguini with fresh and smoked salmon.....16,50 €

TO FOLLOW

MEATS

- Roasted free range chicken, gravy, linguini.....16,90 €
- Flank steak with shallot sauce.....18,90 €
- Minced Charolais beef with «organic» egg on top.....19,50 €
- AAAAA andouillette, grainy mustard, french fries.....19,50 €
- French duck breast, honey, ratatouille.....26,00 €
- Hazelnut crusted rack of lamb, gravy, green beans.....26,00 €
- XL size Rib steak « vintage beef select », fleur de sel, green salad, french fries.....32,00 €
- Extra sidedish :
French fries or green salad.....6,00 €, vegetables.....6,50 €

CHAROLAIS TARTARS

- Classic : raw or half-cooked, green salad, french fries.....18,90 €
- Italian : raw or half-cooked, green salad, french fries.....21,00 €

BURGERS

- Crispy chicken : cheddar , french fries.....18,90 €
- Deluxe : Charolais beef, tartar sauce, cheddar, onion chutney , bacon, dried tomatoes, french fries.....21,00 €

POTS

- Free range chicken with chanterelles, « Grenaille » potatoes.....24,00 €
- Roasted suckling pig, steamed potatoe.....24,00 €

FISHES

- Fish and chips, tartar sauce.....18,50 €
- Gilthead sea-bream ceviche, peruvian way.....18,90 €
- Sea-bass filet, olive oil, lemon, green beans.....21,00 €
- Steamed salmon steak « Label Rouge », white butter mousse, combava leaves and vegetables22,50 €
- Half-cooked tuna steak, Teriyaki way , coconut and ginger rice, lemongrass.....26,00 €
- Grilled gilthead sea-bream with thyme, flambé with pastis, crispy vegetables.....34,00 €
- Grilled half-lobster with garlic butter, vegetables or french fries.....26,00 €
- Grilled lobster with garlic butter, vegetables or french fries.....48,00 €

CHEESES

- Camembert with raw milk, or Cantal « Entre-deux », or Saint-Nectaire, or Saint-Marcellin.....7,50 €
- Plate with 3 cheeses at your choice.....13,90 €
- Cheeses board.....17,90 €

DESSERTS

- Cottage cheese with red berries coulis or honey.....6,90 €
- French toast with prunes, raisins, custard.....7,50 €
- Crème brûlée with Tahitian vanilla.....8,50 €
- Lime cheesecake.....8,90 €
- Volcano chocolate cake, vanilla ice cream.....9,50 €
- Œufs à la neige, caramel praline, custard.....8,50 €
- «Au chien qui fume» Rum baba.....9,50 €
- Warm tarte tatin, salted butter caramel, vanilla ice cream or double cream.....10,50 €
- Gourmet coffee.....9,90 €
- Gourmet Tea, double espresso, coffee with milk, hot chocolate.....10,90 €
- Profiteroles with homemade chocolate sauce
.....2 pieces...9,50 €.....3 pieces...13,50 €

• Carl Marletti desserts (see the board)

ICE CREAMS « PEDONE » (master ice-cream maker)

- Coupe Colone.....11,00 €
- Coffee or chocolate liégeois ice-cream.....9,50 €
- Dame Blanch.....9,50 €
- **Ice creams :**
Coffee, chocolate, salted butter caramel, vanilla
- **Sorbets :**
Lime, raspberry, blackcurrant, strawberry, mango, vine peach
1 scoop.....3,90 €
2 scoops.....6,90 €
3 scoops.....8,90 €

CRÊPES

- Sugar.....5,00 €
- Jam (Strawberry or orange).....6,00 €
- Nutella.....7,00 €
- Suzette.....10,50 €

CHILDREN MENU (-12 ans) 12,50 €

Main dishes

- Classic burger
- Linguini with salmon
- Fried chicken with nuggets

Desserts

- Sugar , or jam or Nutella crepe
- Chocolate mousse
- 2 scoops of ice cream

Drinks

- Coca-cola, fruit juice, Ice Tea or water (30cl)