



AU BUREAU®

PUB & BRASSERIE

Since 1989

ENJOY & SHARE
BEERS
BURGERS
COCKTAILS
AFTERWORKS
& HAVE A
GOOD TIME!

ÉPINAL

SHARING PLATTERS

Deli meat and cheese board _____

Selection of delicatessen and cheeses

Cheesy platter _____

Cheddar sticks, Camembert crunches,
spicy Cheddar potatoes, goat's cheese crunches,
Cheddar chips

Selection of finger food _____

Cheddar sticks, vegetable fritters,
Roman-style calamari fritters, onion rings,
French fries, tortillas chips, guacamole

Au Bureau quesadillas _____

Tortillas, tandoori chicken, Cheddar, guacamole, tomato,
red onion compote, coriander, salsa sauce

Flammekueche au gratin _____

Thin crispy crust with diced bacon, onions,
grated cheese and sour cream



MEDITERRANEAN SALAD

FINGER FOOD

Cheddar sticks _____

Melt-in-your-mouth Cheddar fritters, BBQ sauce

Onion rings (fried onions, BBQ sauce) _____

Vegetable fritters _____

Béarnaise sauce

Crispy chicken _____

Crispy chicken fritters, BBQ sauce

Roman-style calamari fritters _____

with tartare sauce

Fried avocado _____

with tartare sauce

STARTERS

Hot Munster cheese crunch _____

Boiled egg _____

With pan-fried mushrooms and bread fingers

Pan-fried foie gras _____

served with cherry jelly

Snails _____ 12 pieces

SALADS

CLASSICS

Crispy Chicken Caesar _____

Crispy chicken, shavings of Grana Padano, croutons, romaine lettuce, Caesar dressing

Queen Victoria _____

Diced bacon, poached egg, croutons, grenaille bite-size potatoes, mixed salad leaves, balsamic dressing

Hot goat's cheese _____

Warm toasted brioche bread with goat's cheese, French beans, honey, walnuts, grenaille bite-size potatoes, mixed salad leaves,
fresh fine herbs, balsamic dressing

King Prawns Citrus fruit _____

King prawns, smoked salmon, avocado, grapefruit, preserved tomatoes, fennel, rocket salad, citrus fruit sauce

SEASONAL DISHES

Mediterranean Salad _____

Tandoori chicken, crispy poached egg, avocado, tabouleh, virgin sauce, tomato, mixed salad leave, balsamic dressing

Villa Romana _____

Mozzarella, grilled aubergine, vegetable tartare, sun-dried tomatoes, Grana Padano, tomato, tapenade, creamy pesto-ricotta,
grissini, rocket salad, balsamic dressing

Italian Salad _____

Vegetable fritters, Serrano ham, Grana Padano, cherry tomatoes, Buratta cheese, rocket salad, balsamic dressing

Prices are net in euros and include service – We do not accept cheques – Photos are not binding

Excessive drinking is dangerous for your health. Drink in moderation.

PUB GRUB

Pub Platter

Half baked camembert, half classic club sandwich, mini c sar salad, French fries

Baked Camembert

Whole baked Camembert, deli meats, grenaille bite-size potatoes, salad

Fish & Chips

Fillet of fried cod, tartare sauce, French fries

Chicken fricasse with beer

Chicken leg, courgette, carrot, mushrooms, fennel, blond beer sauce

Chicken roma

Breaded chicken escalope, mozzarella, tomato sauce, fried egg, French fries, salad

Royal Welsh

Melted Cheddar cheese with beer, ham, bread, mustard, fried egg, French fries

English platter

Slices of roasted beef, tandoori chicken, french beans, potatoes and tomatoes salad, hard-boiled egg, b arnaise sauce, mayonnaise

Cod steak

with pan-saut ed vegetables and virgin sauce



CHICKEN FRICASSEE



ENGLISH PLATTER

TODAY'S SPECIAL

Stir-fried vegetables

Choice of chicken or king prawns, courgette, sweet pepper, carrot, bean sprouts, spices, soy sauce

Veal escalope

Mushroom cream or Milanese-style

Carbonara or Summer-style tagliatelli

pan-saut ed vegetables with pesto and slices of poultry

Duck breast

with green pepper

Spanish Pluma

Grilled pork with chorizo



BEER SUGGESTIONS

Au Bureau recommends the following beers to accompany your meals:

Leffe Ruby • Leffe Blonde • Leffe Royale
Stella Artois • Hoegaarden Blanche
Hoegaarden Ros e

Prices are net in euros and include service – We do not accept cheques – Photos are not binding
Excessive drinking is dangerous for your health. Drink in moderation.

BURGERS

Beef patties (~150 g) served with French fries and green salad

Beefburger
• (coarsely minced) (approx. 150 g) •
of French origin

simple
steak

double
steak

Original Au Bureau burger

Beef patty, smoked streaky bacon, Cheddar, red onions, tomato, lettuce, burger sauce, bun's

Royal potatoes burger

Beef patty, fried egg, potato pancake, Cheddar, red onions, tomato, lettuce, burger sauce

Welsh burger

Beef patty, fried egg, melted Cheddar with beer, lettuce, tomato, onion jam, mustard, bun's

Comté burger

Beef patty, smoked streaky bacon, Comté, potato pancake, red onion jam, tomato, mustard sauce, bun's

Blue cheese burger

Beef patty, smoked streaky bacon, red onions, tomato, salad, blue cheese sauce, bun's

Colossal burger

Three beef patties, three slices of Cheddar, three servings of smoked streaky bacon, onion jam, tomato, lettuce, burger sauce, bun's

Veggie burger

Crispy mozzarella, eggplant, courgette and marinated sweet pepper, cheddar, tomato, onion jam, burger sauce, bun's



VEGGIE
BURGER



CLASSIC
CLUB

CROQUE-MONSIEUR

Served with French fries and green salad

Veggie croque-monsieur

Preserved tomatoes, artichoke, creamy ricotta, aubergine caviar, preserved shallots, pesto sauce, rocket, rustic bread with melted cheese

Classic Club

Marinated chicken, smoked belly of pork, hard-boiled egg, tomato, salad, mayonnaise, toasts

Pub croque-monsieur

Rustic bread with melted cheese, ham, mushrooms, béchamel (white sauce) with Cheddar, fried egg

Summer Club

Fresh cream, chicken fillet, fresh goat's cheese, honey, sesame seeds, rustic bread with melted cheese

Prices are net in euros and include service – We do not accept cheques – Photos are not binding
Excessive drinking is dangerous for your health. Drink in moderation.

MEAT

Served with French fries and green salad

Entrecote steak

Cut of beef (~ 300 g), marbled and full of flavour, Béarnaise sauce

Tandoori skewer

Tandoori marinated chicken (~ 280 g), red onion, sweet pepper

Au Bureau steak topped with a fried egg

Beef patty (~150 g), fried egg, potato pancake, Béarnaise sauce

Beef skewer

Confit duck leg, grenaille bite-size potatoes, mushrooms, fresh fine herbs

Mixed Grill

Small skewer of Tandoori marinated chicken, Iberian pluma with chorizo, small skewer of beef, BBQ sauce, Béarnaise sauce

Grilled Charolais beef back steak

Piece of beef (~ 200 g)

Beef carpaccio

Beef carpaccio (~130 g), pesto, Grana Padano, grissini, rocket salad

Tartare Duo

Two Beef patty (~90 g each), goat's cheese, chorizo, Serrano ham, Grana Padano

Classic beef Tartare

Minced meat (~180 g), house seasoning

Two salmon Tartare

Raw and smoked salmon, avocado, mango fruit

SIDE DISHES

French fries, seasonal vegetables, sautéed potatoes, mashed potatoes, home-made grated fritter, rice, salad leaves, pastas, penne au gratin

SAUCES

Pepper, barbecue, tartare, shallot, Béarnaise, gorgonzola



FLAMMEKUECHES...

Flammekueche au gratin

Bacon, onion jam, grated emmental, sour cream

Chorizo Flammekueche

Chorizo, Buratta cheese, rocket salad, pesto, onion jam, sour cream

Summer Flammekueche

Guacamole, vegetable tartare, onion jam, tapenade, Serrano ham, rocket salad

Goat's cheese and honey Flammekueche

Fresh goat's cheese, honey, marinated courgette, walnuts, red onions, Espelette hot pepper, onion jam, rocket, grated emmental, sour cream

Grilled vegetables Flammekueche

Marinated courgette and eggplant, mustard, pesto, onion jam, preserved tomatoes, black olives, basil, sour cream, grated cheese

Italian Flammekueche

Mozzarella, diced bacon, cherry tomatoes, Grana Padano, black olives, onion jam, sour cream, rocket salad

Prices are net in euros and include service – We do not accept cheques – Photos are not binding
Excessive drinking is dangerous for your health. Drink in moderation.

SET MENUS

AU BUREAU SET MENU

Only at lunchtime during the week,
excluding bank holidays

Selection of dishes:
Au Bureau Steak topped with a fried egg
or Queen Victoria
or Classic Club
+

Selection of drinks:
Coca-Cola 33 cl - Fanta 33 cl - Orangina 25 cl
Mineral water 50 cl
Stella Artois 25 cl
Leffe blonde 25 cl (1,00 € extra charge)



QUEEN VICTORIA



Little Boss set menu

Beefburger or Crispy chicken
or carbonara pasta
+
Side dish of your choice
+
Fruit salad or Crêpe with Nutella®
or Push-up Haribo ice cream
+

Vittel 25 cl
or Oasis Tropical 33 cl
or Capri Sun 20 cl



Prices are net in euros and include service – We do not accept cheques – Photos are not binding
Excessive drinking is dangerous for your health. Drink in moderation.

GOURMET COFFEE OR TEA

Gourmet coffee served with mini desserts _____

Gourmet tea served with mini desserts _____

DESSERTS

Banana Nutella® bun's _____

Flaky bun's, banana, Nutella®, caramelized hazelnuts

Oreo® Tiramisu _____

White chocolate mousse and mango _____

White chocolate mousse, mango, mango coulis, crumble, speculoos

Chocolate soft cake _____

With intense vanilla ice cream and whipped cream

Classic cheesecake _____

Red fruit coulis

Hot crumble red fruit _____

Red fruit purée, crumble, speculoos, vanilla ice cream

Fresh Fruits _____

Fresh fruit salad, lime sorbet

Lemon meringue tart _____

Strawberry declination _____

Strawberry carpaccio, strawberry gaspacho, strawberry sorbet

Chocolate mousse _____

CREPES

Au Bureau crêpe _____

Nutella®, shavings of chocolate, a scoop of intense vanilla ice cream, slivered almonds, chocolate sauce, whipped cream

Sugar _____

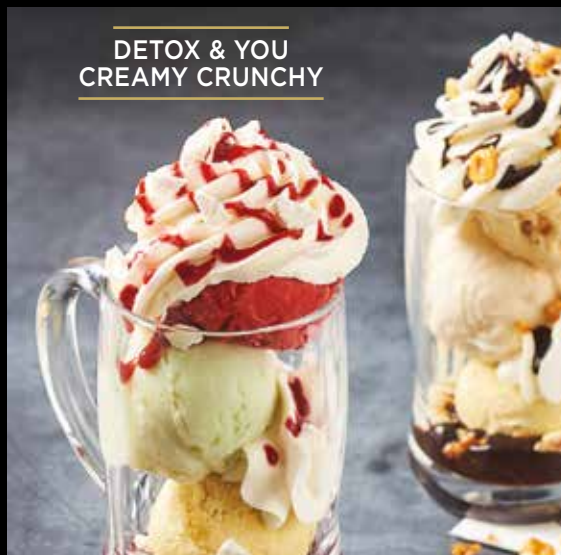
Nutella® _____

Exotic crêpe _____

Creamy lemon, mango, mango coulis, passion fruit sorbet



DETOX & YOU CREAMY CRUNCHY



ICE CREAM

Creamy Crunchy _____

Vanilla, nougat and caramel ice cream, chocolate coulis, caramelized hazelnuts, whipped cream

Berry Me _____

Vanilla ice cream, blackcurrant sorbet, red berries coulis, caramelized hazelnuts, whipped cream

Chocolate Lover _____

Black, milk and white chocolate ice cream, chunks of Granola®, chocolate coulis, whipped cream

Frozen Tiramisu _____

Vanilla ice cream, Tiramisu ice cream, coffee coulis, chunks of Oreo®, whipped cream

Detox & You _____

Lime, passion fruit and raspberry sorbets, red fruit coulis meringue, whipped cream

Sweetie Fruity _____

Raspberry and red fruit sorbets, white chocolate ice cream, red fruit, whipped cream

Choc' Au Bureau _____

Milk chocolate and stracciatella ice cream, chocolate coulis, Mikado®, whipped cream

My Colonel or After Eight _____

Lime sorbet and shot of vodka - or Mint chocolate ice cream and Get 27 liquor

White Lady _____

Intense vanilla ice cream, chocolate sauce, chocolate shavings, whipped cream

Sundae Liège style _____

Pure arabica coffee or chocolate and hazelnut cluster style or salted butter caramel ice creams, intense vanilla ice cream, chocolate or coffee or caramel sauce, whipped cream

DESIGN YOUR OWN PLATTER

2 scoops of ice cream _____

3 scoops of ice cream _____

Extra toppings _____

Mikado®, Chunks of Oreo® or Granola®, chunks of caramelized hazelnuts, meringue, whipped cream,

Ice cream

Nougat, caramel, vanilla, black chocolate, milk chocolate, white chocolate, tiramisu, stracciatella, mint-chocolate

Sorbet

Passion fruit, lime, raspberry, blackcurrant, red fruit, strawberry

www.au-bureau.fr

Prices are net in euros and include service – We do not accept cheques – Photos are not binding
Excessive drinking is dangerous for your health. Drink in moderation.

WINES

OUR RED WINES

Alsace - Rouge d'Ottrott _____
 Beaujolais - Brouilly _____
 Bourgogne - Rully _____
 Bourgogne - Côtes de Beaune village _____
 Languedoc Roussillon - Faugères _____
 Languedoc Roussillon - Côtes du Roussillon _____
 Bordeaux - Côtes de Bourg _____
 Bordeaux - Haut Médoc cru bourgeois _____
 Bordeaux - Lalande de Pomerol _____
 Côtes du Rhône - "Parallèle 45" _____
 Vallée du Rhône - Crozes Hermitage _____
 Vallée du Rhône - Gigondas _____
 Vallée du Rhône - Saint-Joseph _____
 Vallée du Rhône - Côte Rôtie _____
 Loire - Sancerre _____
 New Zeland - "Pinot noir" _____

12 cl 37,5 cl 75 cl

OUR WHITE WINES

Alsace - Pinot Blanc _____
 Alsace - Gewurztraminer _____
 Alsace - Gewurztraminer "Vendanges Tardives" _____
 Alsace - Pinot Gris _____
 Bourgogne - Montagny 1^{er} cru _____
 Bourgogne - Saint-Véran _____
 Bourgogne - Chablis _____
 Languedoc Roussillon - Chardonnay Antique _____
 Languedoc Roussillon - Muscat Rivesaltes _____
 Loire - Sancerre _____

12 cl 37,5 cl 75 cl

OUR ROSÉ WINES

Côtes de Provence - Cuvée du Bailli _____
 Côtes de Provence - "By Ott" _____
 Côtes de Provence - Minuty - Cru classé _____
 Languedoc Roussillon - Côtes Catalanes _____

12 cl 50 cl 75 cl

OUR WINES BY THE CARAFE

Vin de Pays d'Oc - "Merlot" Rouge _____
 Vin de Pays d'Oc - Rosé _____
 Alsace - Edelzwicker Blanc _____

25 cl 50 cl

OUR CHAMPAGNES

Champagne Nicolas Feuillatte "Brut Réserve" _____
 Champagne Nicolas Feuillatte "Brut Rosé" _____

12 cl 75 cl

HOT DRINKS & DIGESTIFS

Coffee _____
 Decaffeinated or White coffee _____
 Long coffee _____
 Long coffee with cream _____
 Hot chocolate _____
 Cappuccino _____
 Viennese coffee or viennese chocolate _____
 Tea "Compagnie Coloniale" _____
 Earl Grey, Darjeeling, Green tea, Green tea with mint, red berries,
 caramel, lemon
 Herbal tea "Compagnie Coloniale" _____
 Verbena, verben/mint, sweet night
 Irish Coffee _____ 18 cl
 Whisky, cane sugar, coffee, whipped cream

Rhum Bacardi Carta Oro _____
 Rhum Bacardi Ocho _____
 Rhum Diplomatico _____
 Vodka Smirnoff _____
 Gin Gordon's _____
 Tequila El Jimador _____
 Cognac Hennessy VS _____
 Baileys _____
 Get 27 _____
 Malibu - Manzana - Amaretto _____
 Armagnac _____
 Brandy : pear - mirabelle plum - raspberry _____

4 cl

Prices are net in euros and include service – We do not accept cheques – Photos are not binding
 Excessive drinking is dangerous for your health. Drink in moderation.