THÉODOR
BRASSERIE

PETIT-DÉJEUNER
MON–FRI: 09:00–12:00 /
SAT & SUN: 09:00–13:00

LE DOUX THÉODOR 9,5
Butter croissant, baguette, a homemade Madeleine, served with butter, jam or honey

LE GRAND THÉODOR one / two people 18,5 / 35
Selection of cold meats and cheeses, smoked salmon, herb cream cheese, and fresh fruit salad with berries, served with butter, jam, honey, butter croissant and bread rolls, plus one soft-boiled egg per person

YOGHURT & FRUIT
Plain yoghurt
with honey and granola 10,5
with honey and fresh fruit 10,5
Fresh fruit salad with berries 11,5
Also available vegan with coconut yoghurt

ŒUFS BROUILLÉS – Scrambled Eggs 10,5
Creamy scrambled eggs made with three eggs, fresh herbs and baguette

ŒUFS BÉNÉDICTE SUR CROISSANT 11
Butter croissant with baby spinach, bacon, two poached eggs and hollandaise sauce

TARTINE À L'AVOCAT – VEGAN 12,5
Homemade toast with aubergine cream, fresh avocado, sun-dried cherry tomatoes, cress
add a poached egg 2,5

BAGEL AU SAUMON FUMÉ – Bagel with salmon 12,5
Toasted sesame bagel with cream cheese, smoked salmon, marinated cucumber, dill and lemon

BRIOCHE PERDUE – French Toast 11,5
Light and airy brioche fried in butter, served with berry compote and maple syrup quark foam

EXTRAS

Butter Croissant	3
Pain au Chocolat	3,5
Freshly baked homemade Madeleine	2,5
Jam / Honey	2
Herb Cream Cheese	3,5
Boiled Egg	2,5
Two Fried Eggs	10
Crispy Bacon (3 slices)	5,5
Smoked Salmon (3 slices)	6,5

DÉJEUNER
11:30–17:30

STARTERS

HUÎTRES FINES — à la pièce / 6 / 12 5,5 / 30 / 55

ESCARGOTS DE BOURGOGNE – 12 pieces 24

CROQUE MONSIEUR / MADAME 18 / 22

CREVETTES COCKTAIL – 5 pieces 4,5 a piece / 21

FOIE GRAS AU CALVADOS 29
Homemade foie gras with Calvados, brioche and seasonal preserve

SOUPS

BOUILLABAISSE THÉODOR 24

SALADS

SALADE CÉSAR 18
add grilled chicken breast +7
add grilled prawns +12

SALADE THÉODOR – PETITE / GRANDE VEGAN 8 / 14

MAINS

TARTARE DE BŒUF 120 g 23
Supplément Frites +6

POITRINE DE POULARDE RÔTIE AU JUS 24
Chicken breast with thyme jus and seasonal vegetables

STEAK FRITES (Entrecôte 180 g) 29
with Béarnaise or pepper sauce

MOULES MARINIÈRES AVEC FRITES 24

CHAMPIGNONS BOURGUIGNONNE VEGAN 29
Mushroom stew with pearl onions, slowly braised in a rich red wine sauce

DESSERTS

MOUSSE AU CHOCOLAT 14

SORBET DU JOUR VEGAN 12
Supplément Vodka +6
Supplément Champagne +8

CRÈME BRÛLÉE 12

SÉLECTION DE FROMAGES 19

PLATS DU JOUR
MON–SUN
Daily from 11:30–15:30
FORMULE – ENTRÉE + PLAT + DESSERT

Weekly changing dishes comprising a starter, main course, and dessert – available individually or as a set menu.

Vegetarian or vegan options are always available

WINE
(100 ml | 750 ml)

Sparkling

Bouvet Brut, Crémant de Loire	9 | 50
Jean Sandrin Brut, Champagne	13 | 89
Ruinart Brut, Champagne	21 | 142

White

Weingut Jülg, Grauburgunder 2025	7 | 47
Nicolas Gauffroy, Chardonnay 2023	9 | 55
Roc de l'Abbaye, Sancerre 2025	11 | 70

Rosé

Château Minuty, Cuvée M 2025	10 | 70

Red

Château Guiot, Syrah 2023	7 | 44
Nicolas Gauffroy, Pinot Noir 2023	10 | 69
Château Giscours, Margaux 2018	16 | 109

We would also be happy to bring you our extensive wine list.

WATER
(330 ml | 750 ml)

Still	3,5 | 7,5
Sparkling	3,5 | 7,5

SPRITZES

St-Germain Spritz	12,5
Martini Bianco Spritz	12,5
Aperol Spritz	12
Yuzu Spritz	12,5

SOFT DRINKS

Fritz Apfel, Rhubarb, Kola Kola Superzero, Lemon	4,5
Thomas Henry Ginger Ale, Tonic, Soda Water, Spicy Ginger, Citrus Jalapeño Lemonade	4,5

COFFEE & TEA

Espresso / Double Espresso	3,2 | 4,7
Americano	3,7
Café Crème	3,7
Cappuccino	4,7
Café Latte	4,9
Latte Macchiato	4,9
Flat White	4,9
Matcha Latte	6
Green, Black or Fruit tea	4,5
Fresh ginger or Mint	4,5

Milk alternative: Oat milk