

Welcome to the BE Café Marché Jourdan.

Sunny days have just arrived... as well as our new spring menu, imagined by our Chef Romain ABEILLE.

At BE Café Marché Jourdan, discover a bistronomic cuisine, with a focus on quality and authenticity. We aim to feature fresh, seasonal, and when possible, local products.

All our team wishes you 'bon appétit'!

Our tapas

Choice of tapas per item

Crusty prawns	€7
Cream of white asparagus soup	€5
Assortiment of tomatoes	€5
Black Mullet carpaccio	€7
Coffee cured beef (Holstein)	€7
Beef cured with seven spices (Blonde de Galice)	€7
Plain cured beef in carpaccio (Chianina)	€7

Our snacks

'Classic' club sandwich	€19
Chicken breasts, eggs, bacon, tomato, fresh French fries, mayonnaise, mesclun salad mix	
'Classic' Hamburger	€23
Soft bread roll with sesame seeds, Beef-steak, cheese or bacon, fresh French fries, mesclun salad mix	

De-Light



De-Light promises an enjoyable reprieve from your diet with a blend of pleasure and healthy eating. Each meal invites you to rediscover the pleasure of gourmet dishes that are low in calories and gluten free.

A concept developed by Patrick JARNO, Chef at Sofitel Quiberon Diététique, and available in every Sofitel worldwide.

We offer a Children Menu (-12 years old). Feel free to ask for it.

 Vegetarian Meal

A la carte

OUR STARTERS

Crusty prawns	€19
Fennel comfit and coriander, lime gel, pickles of radish	
Assortiment of tomatoes  	€10
in aspic, marinated and in sorbet	
Maturated Chianina beef	€15
Eringuii mushrooms marinated in balsamic vinegar, crispy baked bread	
Creamy white asparagus soup 	€14
Asparagus chips, dried fruits, celeriac purée	
Black mullet carpaccio	€12
Sanshō and lime, avocado cream, mixed salad leaves and salmon eggs	

OUR MAIN COURSES

Millefeuille layering of sweet potatoes  	€19
Yellow zucchini, aubergines, eringuii mushrooms, leaves of swiss chard, trafles pistou	
Maturated Galice beef rib steak 220gr	€38
Aubergine caviar, white asparagus, Chiogia beets pills and celery chips, veal juice 'à la livèche'	
Steamed sole fish 	€28
Spinach coulis, enoki mushrooms, fried capers, young beets leaves, carrots and radish, hibiscus emulsion	
Veal tournedos	€37
Braised stuffed artichokes, coriander and green pepper crust, fine mousse of garden peas, young squash, sage sauce	
Duck breast fillet	€25
Cooked at low temperature, Apicius, polenta of rosemary, fresh spinach leaves, yellow carrots and mini beetroot, licorice sauce	

OUR CHEESES

Trilogy of affinated cheeses by Pierre Houtain

OUR DESSERTS

Nougatine, coco and lime mousse, with coco and two sesame lace biscuits	€10
Crumbly shortbread pastry with lemon	
Chocolate Fondant served with a vanilla ice cream	
Seasonal crème brûlée	
Ice cream and sorbet	
Seasonal fruits salad 	