



LA BRASSERIE

FRENCH RESTAURANT & BAR

MENU

— 22 —

## ENTRÉES/ STARTERS

SALADA NIÇOISE: \$60.00

*Greens, Green Beans, Potatoes, Eggs, Tomatoes,  
Anchovies, Capers, Tuna*

MIXED VEGETABLE SALAD: \$50.00

HOMEMADE FOIE GRAS: \$68.00

*Mango Chutney, Brioche*

CHEESE SOUFFLÉ: \$40.00

*(\*\*allow 20 mins to be prepared)*

LOBSTER BISQUE: \$40.00

*Croutons, Shredded Emmentaler Cheese,  
Rouille Sauce*

FRESH TOMATO GAZPACHO: \$38.00

FRESH TARTAR: \$65.00

*Tomato, Zucchini, Avocado Crab*

TERBINE DE CAMPAGNE: \$38.00

*With Pistachio and Nuts*

MAHI MAHI CÉVICHE: \$50.00

TABOULÉ & CRISPY GOAT CHEESE BALLS: \$38.00

### SPECIAL RUSSIAN CAVIAR

DISCOVER TRADITIONAL WAY 5 GR.  
\$30.00

DEGUSTATION TRADITIONAL WAY 25 GR.  
\$150.00

CAN AVAILABLE FOR TAKEAWAY 125 GR  
\$400 USD



## PLATS/MAIN COURSES

HOMEMADE BURGER POIS GRAS: \$90.00

MAHI MAHI \$78.00

*Red Pepper Cream Sauce*

SEARED TUNA \$80.00

*With Cajun Spices*

GRILLED LOBSTER: \$98.00 HALF / \$148.00 WHOLE

*White Wine Butter Sauce*

GRILLED PRIME RIB: \$148.00

*Bernaise Sauce*

ROASTED RACK OF LAMB: \$108.00

*Truffle Jus*

FILET OF BEEF: \$105.00

*With Pepper Sauce*

DUCK BREAST À L'ORANGE: \$78.00

*Creamy Mushroom Sauce*

FISH CHOUCROUTE: \$92.00

*Select One Side with your Main Course:  
French Fries, Ratatouille, Green Salad,  
Pomme Dauphine, Mashed Carrots Puree,  
Mash Potatoes Puree "Robuchon",  
or Veggie of the Day*

*Additional Sides \$20.00 each*

ALL MENU ITEMS SUBJECT TO SEASONAL  
AVAILABILITY  
CURRENCY LISTED IN XCD  
YOUR TOTAL MEAL RECEIPT WILL INCLUDE



## PIZZA

MARGHERITA: (tomato sauce, fresh mozzarella, basil):  
\$30.00

FOUR CHEESE: (tomato sauce, fresh mozzarella, blue  
cheese, parmigiana, ricotta): \$40.00

AL AMERICAN: (tomato sauce, fresh mozzarella,  
pepperoni, Italian sausage, onion, pepper): \$40.00

NAPOLI: (tomato sauce, fresh mozzarella, onions,  
anchovies ): \$35.00

REGINA: (tomato, fresh mozzarella, ham, mush-  
rooms): \$40.00

ORIENTALE: merquez, spicy meatball, onion, peppers,  
egg ): \$45.00

BIANCA: (tomato sauce, fresh mozzarella, chicken,  
bacon, garlic cream sauce): \$40.00

VEG: (tomato sauce, fresh mozzarella, peppers,  
mushrooms, onion, basil): \$35.00

LA BRASSERIE : (fresh mozzarella, smoked salmon,  
cream): \$45.00

TRUFFLE : (tomato sauce, fresh mozzarella,  
truffles): \$125.00

CAVIAR : (parmesan cream, mozzarella, Russian  
Caviar- 40 gr.): \$220.00

## RISOTTO

SHRIMP RISOTTO IN GARLIC CREAM SAUCE: \$65

LOBSTER RISOTTO : \$80.00

POIE GRAS RISOTTO: \$85.00

VEGGIE RISOTTO: \$55.00

## PASTA

LINGUINE WITH LOBSTER : \$75.00

LINGUINE WITH SALMON & CREAM SAUCE:  
\$65.00

## DESSERTS

PASSION TARTE A LA BRASSERIE: \$28.00

TARTE TATIN : \$35.00

Apple Tart, vanilla ice cream

TRADITIONAL MILLEPEUILLE: \$35.00

CRÊPES SUZETTES: \$35.00

Flambé in Grand Marnier

ICED RASPBERRY MACARON: \$32.00

HOMEMADE PROFITEROLES : \$35.00

CRÈME CARAMEL: \$22.00

COLONEL: \$30.00

Lemon ice cream & vodka

CAPÉ GOURMAND: \$35.00

Espresso with Selection of Mini Desserts

Slipway, English Harbour

Antigua, West Indies

Telephone: (268) 721-9420

E-Mail: labrasserieantigua@gmail.com

*Merci Beaucoup!*

Thank you for dining with us.

We hope you'll join us again

very soon!



## BREAKFAST & SPECIAL SNACKS

FRESH CROISSANT: \$10.00

PAIN AU CHOCOLAT: \$10.00

SCRAMBLED EGGS: \$20.00

SCRAMBLED EGGS AND BACON : \$25.00

SCRAMBLED EGGS AND CHEESE: \$25.00

SCRAMBLED EGGS WITH BACON AND CHEESE : \$30.00

SCRAMBLED EGGS WITH TRUFFLES: \$60.00

\*GALETTE COMPLETE: \$35.00

*Buckwheat flour galette with cheese, ham, egg*

\*CLUB SANDWICH: \$40.00

*Chicken or smoked salmon*

\*CROQUE MONSIEUR: \$30.00

*Toasted ham and cheese sandwich*

\*CROQUE MADAME: \$35.00

*Toasted ham, cheese sandwich topped with egg*

LOBSTER SANDWICH: \$36.00

HAM, BUTTER, CHEESE SANDWICH: \$22.00

CHICKEN, MAYO, TOMATO, LETTUCE SANDWICH: 25.00

FOCACCIA SANDWICH: \$30.00

*Avocado or sour cream, bacon, egg*

\*QUICHE DU JOUR: \$35.00

\* AVAILABLE FOR BREAKFAST AND LUNCH ONLY

*Free Water Taxi from Nelson's Dockyard*

*Free delivery to Nelson's Dockyard,  
Falmouth Harbour, Galleon Beach*

## OPENING HOURS

## RESERVATIONS & SPECIALS

**Breakfast—Lunch—Dinner**

HAPPY HOUR 5:00 PM TO 6:00 PM:

*\$5.00 (soda/beer)*

*\$10.00 (glass of wine, rum or French prosecco)*

HAPPY HOUR

*Margarita pizza from 5:30 pm to 6:00 pm: \$25*

2-4-1 PIZZA TUESDAYS

*Get 2 pizzas for the price of 1*

*\*Some conditions may apply, please ask our team*

BAKERY FRESH - DAILY DELIVERY AVAILABLE

*Every morning, during the season, croissants,  
pain au chocolat, baguettes and more fresh  
from our bakery ... please ask.*

HOLD YOUR EVENT HERE!

*Ask us about our special packages for your party,  
meeting or fundraiser. We can tailor an event to  
suit your needs in our unique location.*



La brasserie d'antigua



La brasserie d'antigua



La brasserie d'antigua  
TripAdvisor Travelers' Choice





## BY THE GLASS

## WHITE

<i>Chardonnay Calvet Vin de France</i>	\$18
<i>Sauvignon Soupeçon de Fruits</i>	\$18
<i>Muscat de St Jean de Minervois, Vin doux (Sweet)</i>	\$25

## ROSÉ

<i>Du Kif</i>	\$18
<i>Emotion</i>	\$18

## RED

<i>Cabernet Sauvignon Vin de France</i>	\$18
<i>Merlot Vin de France</i>	\$18

## LA BRASSERIE WINE LIST



## RED WINES

## RHONE VALLEY

<i>Côtes Du Rhone "Parallele 45" Paul Jaboulet-Aine Organic Wine</i>	\$120
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## BOURGOGNE

<i>Brouilly, Chateau de Pierreux</i>	\$145
<i>Saint Amour, Mommessin 2019</i>	\$165
<i>Beaune 1er Cru "Clos du Roy" Domaine Doudet 2018</i>	\$240
<i>Mercurey "Domaine de la Bressande" 2015/2016</i>	\$170

## BORDEAUX

<i>Chateau Sissan, Cadillac — Cotes de Bordeaux 2018</i>	\$ 95
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## MEDOC

<i>Diane de Belgrave, 2<sup>nd</sup> Wine from Chateau Belgrave Cru Classe 2012</i>	\$210
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## ST ESTEPHE

<i>Chateau la Commanderie, Cru Bourgeois 2016</i>	\$280
<i>Frank Phelan, 2<sup>nd</sup> Wine from Chateau Phelan Segur, Cru Bourgeois 2018</i>	\$320

## MARGAUX

<i>Les Hauts du Tertre, 2nd Wine from Cru Classe Chateau du Tertre 2016</i>	\$320
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## ST EMILION

<i>Chateau Tour Puy-Blanquet, 2019</i>	\$145
<i>Angelique de Monbousquet, Grand Cru 2014</i>	\$270

## WHITE WINES

## LANGUEDOC

<i>Picpoul de Pinet, Gerard Bertrand</i>	\$ 95
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## LOIRE VALLEY

<i>Sancerre "Les Baronness"</i>	\$215
<i>Pouilly Fume "la Moynerie"</i>	\$185

## ALSACE

<i>Gewurztraminer Domaine Andre Lorentz</i>	\$205
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## BOURGOGNE

<i>Macon Villages Clos de Montrachet 2018/2019 Cave de Prisse</i>	\$145
<i>Chablis "Les Venerables Vieilles Vignes" 2017/2018 La Chablisienne</i>	\$195
<i>Meusault Doudet Naudin, 2017</i>	\$360

## ROSÉ WINES

<i>Love by Leoube, Cotes de Provence 2020/2021 Organic</i>	\$ 98
<i>Le Secret de Leoube 2019 Organic</i>	\$170
<i>Rosé by Ott, Cotes de Provence 2018/2019</i>	\$150
<i>Source of JOY by Gerard Bertrand, Languedoc Organic</i>	\$120

## CARTE APERITIFS

### BY THE GLASS

<i>Coupe de Champagne Laurent Perrier</i>	\$ 45
<i>Kir Royal</i>	\$ 45
<i>Kir Vin Blanc</i>	\$ 20
<i>Spritz (apéro/Prosecco/Soda)</i>	\$ 25
<i>Spritz de La Brasserie (Aperol/Champagne)</i>	\$ 52
<i>Sparkling Wine (French Prosecco)</i>	\$ 20 / \$80
<i>JP Chenet Ice (White or Rose)</i>	\$ 20 / \$80
<i>Cider from Normandie</i>	\$ 18 / \$70
<i>Pastis</i>	\$ 20
<i>Espresso Martini</i>	\$ 22

### WINE BY THE GLASS

#### WHITE

<i>Chardonnay Calvet Vin de France</i>	\$18
<i>Sauvignon Soupçon de Fruits</i>	\$18
<i>Muscat de St Jean de Minervois, Vin doux (Sweet)</i>	\$25

#### ROSÉ

<i>Du Kif</i>	\$18
<i>Emotion</i>	\$18

#### RED

<i>Cabernet Sauvignon Vin de France</i>	\$18
<i>Merlot Vin de France</i>	\$18

### BEER

<i>Wadadli / Carib</i>	\$10
<i>Corona / Heineken</i>	\$12

### ALCOHOL

<i>Vodka / Rhum / Gin / Whiskey</i>	\$15 / \$25
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CURRENCY LISTED IN XCD  
YOUR TOTAL MEAL RECEIPT WILL INCLUDE 15% ABST

## CARTE COCKTAILS

### RHUM \$18

*Mojito / Pina Colada / Daiquiri / Mai Tai*  
*Cuba Libre / Punch*

### VODKA \$18

*Sex on the Beach / Blue Lagoon / Vodka Martini*  
*Bloody Mary / White Russian*

### TEQUILA \$18

*Margarita / Tequila Sunrise / Tequila Sunset*

### GIN \$18

*Gin Fizz / Negroni / Singapore Sling*  
*Gin & Tonic*

### THE ISA COCKTAIL \$25

*The ONLY and BEST Cocktail in ANTIGUA*

### ALCOHOL FREE \$10

*Virgin Mojito / Virgin Colada / Virgin Mary*

### SODA & JUICE \$8

*Coke / Diet Coke / Ginger Ale / Tonic Water*  
*Soda Water / Orange, Cranberry, Apple or*  
*Pineapple Juice / Fruit Punch*

### HOT BEVERAGES

<i>Café Espresso</i>	\$10
<i>Double Espresso</i>	\$15
<i>Cappuccino</i>	\$12
<i>Irish Coffee</i>	\$22
<i>Tea</i>	\$8
<i>B52 Coffee</i>	\$22

### DIGESTIFS \$22

*Calvados / Shrub / Cognac / Bailey's*





Enjoy our French menu with Harbour view  
Free water taxi service from Nelson's Dockyard

WE CAN HOST YOUR SPECIAL EVENT. WE CAN GIVE YOUR DAY THAT... "JE NE SAIS QUOI"



### OPENING HOURS & RESERVATIONS

- ◇ **Happy Hour from 5:00 pm to 6:00 pm:**
- ◇ **\$5ec (soda/beer)**
- ◇ **\$10ec (glass of wine/rhum/glass of French prosecco)**
- ◇ **Happy Hour Margarita pizza from 5:30 pm to 6:00 pm: \$25ec**

Every morning, during the season DAILY delivery of croissants, pains au chocolat, baguettes and more! In the meantime, Mac is waiting to greet you!

**FREE DELIVERY** to Nelson's Dockyard, Falmouth Harbour, Galleon Beach & Pigeon Point Beach

**Pizza, Club Sandwich, Salad, Sandwiches, Roasted Chicken "à la brioche", Fries, Macarons and more ...**

### Connect

labrasserie'd'antigua 
 labrasserie'd'antigua 
 La brasserie d'antigua

Slipway, English Harbour  
Antigua, West Indies  
Telephone: (268) 721-9420  
E-Mail: labrasserie'd'antigua@gmail.com



Open Breakfast, lunch and dinner All prices in EC  
BREAKFAST / BAKERY

- ◇ **Healthy loaf (whole wheat & multi grain flour + chia seeds + linen seeds)**  
Individual : \$5\*      Regular : \$15\*
- ◇ **Healthy loaf & dry fruits (cranberries + apricots)**  
Individual : \$7\*      Regular : \$20\*
- ◇ **Regular French baguette : \$8\***
- ◇ **Croissants /chocolate croissants : \$10\***  
(made with French butter)
- ◇ **Pains au raisins/chuassons aux pommes : \$10\***
- ◇ **Brioche : \$5\***
- ◇ **Brioche (filled home made jam/Nutella) : \$7\***
- ◇ **Pies : apples\*, multi fresh fruits, lemon chocolate\*, fresh raspberry : \$15**
- ◇ **Whole pie (8 to 10 ppl) : \$ 100**  
(Fresh Raspberry pie : \$120)
- ◇ **Chocolate moelleux (70% cacao) : \$20**
- ◇ **Macaron : \$5\***
- ◇ **Coconut rocher : \$5\***
- ◇ **Madeleine : \$5\***
- ◇ **Mini cannelé : \$2**
- ◇ **Mini financier (almond cake) : \$3\***
- ◇ **Mini chocolate cake : \$3\***



\*= can be frozen

### SAVORY SNACKS FOR APPETIZERS :

*Cheese pastry, herb pastry, anchoiade, tapenade.... \$2 each*



## DELI

*Croque Monsieur : \$30\**

*Club sandwich - chicken/bacon: \$40*

*Club sandwich - smoke salmon: \$45*

*Baquette Sandwiches -*

◊ *Lobster: \$36*

◊ *Ham, butter, cheese: \$22*

◊ *Chicken, mayo, tomatoes, lettuce: \$25*

◊ *Country Paté and pickles: \$25*

◊ *Veggie, mayo: \$25*

*Focaccia Sandwich - Sour cream or avocado, bacon and egg: \$25*

*Fresh gazpacho (13 oz) : \$12\**

## SOUPS

*Cauliflower soup (13 oz) : \$12\**

*Veggie soup (13 oz) : \$12\**

*Lobster bisque (13 oz) : \$16\**

## QUICHE

*Quiche veggie/ leeks/ ham & cheese : \$15\**

*Quiche lobster : \$25\**

*Whole quiche (8 people) : \$100\**

*Whole lobster quiche (8 people): \$160\**

## OTHER DELIGHTS

*Jars /slice of terrine de campagne ( 200gr) : \$40\**

*Jars/slice of foie gras (200gr) : \$70*

*Seared tuna, mashed carrots purée : \$40\**

*Mahi mahi brandade : \$35\**

*Lobster Thermidor : \$50\**

*(Bechamel sauce, mushrooms, cheese)*

*Chicken & veggies 'n couscous : \$35*

*Ground beef filet parmentier pie : \$35\**

*Meat stuffed tomatoes, rice : \$35*

*Roast chicken filet, creamy sauce, rice : \$40*

*Meat or Veggies lasagna : \$40\**



## PIZZA -

*FRESH OR \*FROZEN TO GO*

*MARGHERITA: (tomato sauce, fresh mozzarella, basil): \$30.00*

*FOUR CHEESE: (tomato sauce, fresh mozzarella, blue cheese, parmigiana, ricotta): \$40.00*

*ΔL ΔMERICAN: (tomato sauce, fresh mozzarella, pepperoni, Italian sausage, onion, pepper): \$40.00*

*NAPOLI: (tomato sauce, fresh mozzarella, onions, anchovies) : \$35.00*

*REGINA: (tomato, fresh mozzarella, ham, mushrooms): \$40.00*

*ORIENTALE: merquez, spicy meatball, onion, peppers, egg) : \$45.00*

*BIANCA: (tomato sauce, fresh mozzarella, chicken, bacon, garlic cream sauce): \$40.00*

*VEG: (tomato sauce, fresh mozzarella, peppers, mushrooms, onion, basil): \$35.00*

*LA BRASSERIE : (fresh mozzarella, smoked salmon, cream): \$45.00*

*TRUFFLE : (tomato sauce, fresh mozzarella, truffles): \$125.00*

*CAVIAR : (parmesan cream, mozzarella, Russian Caviar- 40 gr.): \$220.00*

**EACH TUESDAY-SPECIAL 2•4•1 PIZZA (DINE-IN ONLY)**

**\*= can be frozen**

**Pre order 1 day before for the deli**

