

BRASSERIE

DE LA GARE

Welcome to the Brasserie de la Gare, An emblematic place in the heart of Angers where railway history meets refined gastronomy. Specializing in seafood, our brasserie offers a unique culinary experience, combining the freshness of seafood with French tradition. Immerse yourself in a warm and friendly atmosphere where the charm of the past blends with the modernity of French cuisine, all in an elegant and refined Art Deco style decor.

Whether you are visiting the city, a seafood lover or a regular, the Brasserie de la Gare invites you to discover and satisfy your taste buds.

Connect with our gourmet interactions

 BrasserieDeLaGareAngers

 BrasserieDeLaGare_Angers

HOT DRINKS

Espresso.....	2.30
Decaffeinated.....	2.50
Café Crème.....	3.30
Hot chocolate.....	3.60
Teas.....	3.90
<i>Request the selection of teas from our teams</i>	
Infusions.....	3.90
<i>Request the selection of infusions from our teams</i>	
Cappuccino.....	5.10
Viennese Coffee or Chocolate.....	6.10
Latte Macchiato.....	5.50
Irish Coffee.....	9.50

DIGESTIVES

Menthe-Pastille.....	8.00
Cointreau.....	8.00
Limoncello.....	8.00
Gauloise verte.....	10.00
Gauloise jaune.....	10.00
Belle de Brillet <i>pear and cognac</i>	11.00
Pear brandy.....	10.00
Pedro Ximenez 15 years.....	10.00
Baileys, Amaretto.....	9.00

COGNAC

VSOP.....	11.00
Park Mizunara Single Cru.....	18.00
Park XO Grande Champagne.....	20.00

BAS-ARMAGNAC

Domaine de Joy XO.....	16.00
Domaine de Paguy 2005.....	20.00

ARMAGNAC

Jean Cavé 4 years.....	9.00
Jean Cavé 8 years.....	11.00

COCKTAILS

Spritz Angevin.....	10.00
Guignolet, Lime juice, Gin, Ginger beer, Pétillant de Loire	
Cointreaupolitain.....	9.00
Cointreau, Lemon juice, Cranberry juice	
Le Saint-Laud.....	10.00
Cointreau, Menthe-Pastille, Apricot syrup, Pétillant de Loire	
Le Saint-Germain.....	10.00
Rum, Saint-Germain liquor, Cranberry juice, Pétillant de Loire	
Mojito de la BRASSERIE.....	9.00
Rum, Mint, Lime, Brown sugar, Perrier, Rosemary honey	
Mojito Royal.....	14.00
Caribbean rum Saison, Champagne Devaux	
French Kentucky.....	9.50
Bourbon, Chambord liquor, Lemon juice, Rosemary honey	
Americano Maison.....	8.50
Martini rouge, Martini Extra Dry, Campari, a dash of Gin	
Vanillaroska.....	9.00
Vodka, Mint, Vanilla syrup and Lime	

MOCKTAILS

Green Garden.....	7.50
Djin Passion (herbal non-alcoholic spirit), cucumber syrup, fresh mint, lime juice	
Rubis.....	7.50
Djin Immunité (fruity non-alcoholic spirit), cranberry juice, lemon juice, violet syrup	
Virgin Mojito.....	7.50
Virgin Pina Colada.....	7.50

APPETIZERS

Kir White Wine.....	5.00
Kir Royal	11.50
<i>Our creams: blackcurrant, blackberry, raspberry, cherry, wild strawberry, peach or violet</i>	
Kir Amarena	7.00
Kir Saint-Germain.....	9.00
Ricard 2cl	5.00
Pastis Artisanal <i>Henri Bardouin 2cl</i>	6.00
Martini white or red 6cl.....	6.00
Porto white or red 6cl.....	6.00

DRAFT BEERS

	25 cl	33 cl	50 cl
Carlsberg	5.00	6.30	8.90
Grimbergen Blonde.....	5.30	6.80	9.10
Brooklyn IPA	5.30	6.80	9.10
Seasonal beer.....	5.60	7.20	9.50

BOTTLED BEERS

Brooklyn Special Effects 33cl (<i>Non-alcoholic</i>)...	6.20
Liefmans 25cl	6.20
Desperados, Barbe Bleue 33cl.....	6.20
La Piauxtre Blonde or White 33cl.....	6.20

SOFT DRINKS

Coca-Cola, Coca-Cola Zéro, 33cl	4.10
Fuze Tea, Orangina 25cl.....	3.90
Perrier 33cl	4.10
Schweppes Tonic or Agrum' 25cl.....	3.90
Fruit juices Granini 25cl	3.90
<i>Pineapple, Orange, Apricot, Grapefruit, Strawberry, Apple, Tomato</i>	
Ginger Beer Bundaberg 37,5cl	6.00
Schorle, artisanal sodas 33cl	6.00
<i>Ask our team for the selection</i>	

MINERAL WATER

Vittel, Eau de Perrier, San Pellegrino 50cl	4.50
Vittel, Eau de Perrier, San Pellegrino 100cl	6.50
Chateldon 75cl.....	9.00

CHEESES

Per piece.....	4.50
Plate of three cheeses.....	11.50
<i>Comté 12 months, Camembert et S^e-Maure-de-Touraine</i>	
<i>Selected by Master Refiner Xavier Thuret MOF</i>	

PASTRIES

Chocolate mousse A,C,G.....	7.00
<i>Cocoa streusel with fleur de sel</i>	
Panna Cotta G.....	7.00
<i>Strawberries with verbena-flavored syrup</i>	
Île flottante	8.50
Lemon meringue pie A,C,G.....	8.50
Vanilla crème brûlée C,G.....	8.50
Raspberry financier.....	9.50
<i>Financier cake, raspberry cream, tangy lemon gel, and fresh fruit</i>	
Waffle from La BrasserieA,C,G,H.....	10.50
<i>Homemade Nocciolata, Madagascar vanilla ice cream, whipped cream, toasted hazelnuts</i>	
Profiteroles C,G.....	11.50
<i>Vanilla ice cream, hot chocolate, toasted almonds and whipped cream</i>	
Passion frozen mille-feuille	11.50
<i>Caramelized puff pastry, passion fruit parfait, white chocolate-vanilla cream, passion fruit coulis scented with tonka bean A, C, G</i>	
Gianduja & Macadamia A,C,G,H.....	11.50
<i>Soft cocoa biscuit, crunchy macadamia praline, gianduja cream and mousse</i>	
Gourmet coffee A,C,G,H.....	11.50
<i>Ask our teams for the selection of desserts</i>	

ICE CREAM CUPS

Cup 3 scoops C,G	8.00
<i>Our flavors: vanilla, chocolate, caramel, coffee, pistachio, strawberry, raspberry, apricot, pear, lemon, lime, Cointreau mint-chocolate, rum-raisin, Menthe-Pastille, of the day</i>	
Dame Blanche C,G.....	9.50
<i>Vanilla ice cream, meringue, hot chocolate and whipped cream</i>	
Liège coffee C,G.....	9.50
<i>Coffee ice cream, espresso coffee, whipped cream</i>	
Chocolate, Brownie & Caramel sundae C,G.....	10.50
<i>Chocolate and caramel ice creams, brownie, salted butter caramel and whipped cream</i>	
Nocciolata sundae.....	10.50
<i>Hazelnut ice cream, vanilla ice cream, homemade nocciolata, roasted hazelnuts and whipped cream</i>	
Raspberry meringue sundae.....	10.50
<i>Raspberry sorbet, vanilla ice cream, meringue, raspberry coulis, and whipped cream</i>	
Vallée de la Loire sundae C,G.....	11.50
<i>Pear sorbet, pear brandy</i>	
Menthe-Pastille sundae C,G.....	11.50
<i>Menthe-pastille ice cream and Menthe-pastille liquor</i>	
Colonel sundae C,G.....	11.50
<i>Lemon sorbet, vodka</i>	

FISH

Lightly seared tuna.....	22.50
<i>Zucchini caviar, crispy-creamy risotto, and roasted cherry tomatoes</i>	
Roasted sea bass fillet D, G, L	24.50
<i>Yellow carrot mousseline with turmeric and cardamom, baby fennel, lemon emulsion, olive oil, and dill</i>	
Bömlo salmon in crust A,D,G,H, L	23.50
<i>Parmesan and basil crust, piquillo pepper coulis, petit épeautre with pesto</i>	

MEATS

Rib of beef C,G,L.....	89.00
<i>Sauces and garnishes of your choice, Around 1.1 kg</i>	
Rib Steak approximately 300g French breed C,G,L	29.50
<i>Choice of side, béarnaise or roquefort sauce</i>	
Castilla Angus flank steak G,L.....	26.50
<i>"Miguel Vergara" beef, Pepper and bell pepper sauce, choice of side</i>	
Pressed free-range chicken A,G,H,L.....	26.50
<i>Mushroom (morel) sauce, baby spinach, hazelnut crumble, crushed potatoes</i>	
Veal sweetbreads with morel G,L.....	32.50
<i>Mashed potatoes</i>	
Cognac flambeed veal kidneys A,G,L.....	22.50
<i>Normandy sauce with mushrooms, Conchiglioni pasta</i>	
Hamburger de la BRASSERIE A,C,G,K.....	19.50
<i>Charolais minced steak, bacon, Comté cheese, caramelised onions, pepper cream, fries or green salad</i>	
Italian crispy chicken burger.....	21.50
<i>Panko-breaded chicken, red pesto, stracciatella, arugula, and pickled red onions, french fries</i>	
La Gouline Emblematic dish of Anjou A,C,G,J,L	19.50
<i>Puff pastry pie with rillauds, mushrooms, shallots, soft Anjou chenin, Angevine tomme & salad</i>	
Our "knife-cut" beef tartares.....	
<i>Homemade fries or green salad</i>	
· The Classic C,D,J,L.....	18.50
<i>According to your taste, prepared or not</i>	
· In White Clothes C,D,J,L,G.....	19.50
<i>Parmesan and balsamic cream</i>	
· Land & Sea C,D,J,L,N.....	22.50
<i>With Marennes oysters</i>	

SIDE DISHES

Green salad, pickles	3.00
Homemade French fries.....	4.00
Conchiglioni pasta	4.00
Mashed potatoes.....	4.00
Fresh green beans.....	4.50
Gratin dauphinois.....	4.50
Einkorn with pesto.....	4.50

SPIRITS

Tequila Olmeca	9.00
Vodka Eristoff.....	9.00
Vodka Greygoose.....	14.00

GIN

Gin Bombay Original.....	9.00
Gin Pink Pepper.....	12.00
Gin Wessex	11.50
<i>Alfred the great gin, Rhubarb & Ginger or Sicilian Lemon</i>	
Gin Wessex Wyvern's classic gin.....	12.50

RUM

Santa Teresa Vénézuéla.....	15.00
Montebello 8 years Guadeloupe	15.00
Admiral Rodney Princesa Sainte-Lucie.....	20.00
El Dorado 21 years Guyane.....	25.00

WHISKEYS

BOURBON

Four Roses Kentucky.....	10.00
Jack Daniel's Tennessee	10.00

BLEND

William Lawson's Scotland	10.00
Ballantines Scotland.....	10.00
Chivas Scotland.....	11.00

SINGLE SPOT STILL

Jameson Ireland.....	10.00
----------------------	-------

SINGLE MALT

Deveron 10 years Scotland.....	11.00
La Piautre France.....	12.00
La Piautre peaty.....	12.00
Craigellachie 13 years Scotland	15.00
Lagavulin 16 years Scotland.....	20.00

EXPRESS FORMULA

Only for lunch from Monday to Friday and excluding public holidays, up to 10 people.

Ask our team for the starter and the dish of the day.

Main Course	18.00
Starter, Main Course or Main Course, Dessert	20.90
Starter, Main Course and Dessert	23.90

CHILDREN'S MENU

Up to 10 years..... 13.50

Chopped steak or fish.....

fries, pasta, mash, gratin dauphinois or green salad

Choice of dessert.....

Chocolate mousse, panna cotta or scoops of ice cream

TO SHARE

Charcuterie platter L..... 15.50

Mixed platter L,G..... 21.50

Selection of artisan charcuterie and aged fine cheeses

Selection of 3 aged cheeses G..... 11.50

Comté 12 months, Camembert et S^{te}-Maure-de-Touraine

STARTERS

Homemade terrine of the moment C,G,L.... 8.00

Lamb's lettuce salad, pickles and gherkins

Creamy burratina A,G,K 9.50

Hummus, marinated artichokes, arugula, sun-dried tomatoes and olive oil croutons

Grilled octopus N,L..... 14.50

Iberian morcilla with squid ink tagliolini

Homemade duck foie gras A,L..... 16.50

Chutney, fig gel & homemade brioche

Salmon gravlax D,L,G..... 17.50

Lemon and mint cream, crunchy vegetables, lime gel

VEGETARIANS

Veggie Salad & Falafels A,G,J,L,K 16.50

Avocado, chickpeas, cucumber, radish, chia seeds, sun-dried tomatoes, seed crackers, Vegan lemon and fresh mint sauce

Vegetable noodles and fried tofu A,C,F,K,... 16.50

Smoked tofu, carrots, pak choi, shimejis mushrooms, coriander and sesame

ALLERGENS

A - Cereals ; B - Crustaceans ; C - Eggs ; D - Fish ;

E - Peanuts ; F - Soya ; G - Milk ; H - Nuts ;

I - Celery ; J - Mustard ; K - Sesame seeds ;

L - Sulphur dioxide ; M - Lupin ; N - Molluscs

For any allergy, please inform our team.

SEAFOOD

6 Madagascar prawns 13.00

Bowl of baby shrimps..... 13.50

Langoustines 9 pieces..... 23.00

Plate of whelks..... 12.00

Winkles..... 12.00

Clams 12 pieces 12.00

Half Crab 14.50

OYSTERS FROM BASSIN MARENNES-OLÉRON

6 Fines de Claire n°3..... 13.50

6 Spéciales de Claire n°2..... 18.60

SEAFOOD PLATTERS

Méli-Mélo..... 15.00

2 Madagascar prawns , 3 langoustines, and bowl of baby shrimps

Plate of seafood 1 person..... 23.00

3 Oysters fines de claire n°3, 2 langoustines, 6 whelks, 2 Madagascar prawns, winkles

Le Mareyeur 1 person 39.50

4 Oysters fines de claire n°3, langoustines, clams, baby shrimps, 2 Madagascar prawns, winkles and whelks

Assortment of oysters & crustaceans 1 person. 41.50

4 oysters n°3, 4 oysters n°2, bowl of baby shrimps, 2 Madagascar prawns, 3 langoustines

Le Brasserie de la Gare 2 persons 99.50

18 oysters n°3, 6 langoustines, clams, baby shrimps, 6 Madagascar prawns, winkles and whelks

Half Crab extra for any platter..... 14.50

PREPARED SALADS

Veggie Salad & Falafels A,G,J,L,K  15.50

Avocado, chickpeas, cucumber, radish, chia seeds, sun-dried tomatoes, seed crackers, arugula, Vegan lemon and fresh mint sauce

Fried chicken Caesar salad 18.50

Panko-breaded chicken, baby gem lettuce, bacon sun-dried tomatoes, Taggiasca olives, pickled red onions, Parmesan shavings, and Caesar dressing

Signature Brasserie Salad H 19.50

Salmon gravlax with burratina, mango, avocado, cucumber, radish, confit tomatoes, and basil pesto

Rich Land & Sea salad A,B,C,D,G,J,L 23.50

Duck foie gras, artisanal smoked breast, salmon gravlax, langoustines, Madagascar shrimp, radish warm homemade brioche, lemon and fresh mint cream