

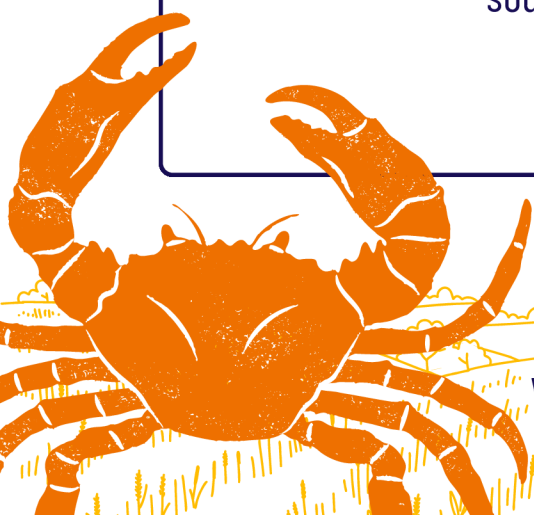


## *Family bistro celebrating local produce*

La Brasserie Galinette is a genuine family affair, celebrating a deep-rooted passion and history tied to the saltwater lagoon, the Étang de Thau. Founded by Claudia Azaïs—a fisherwoman, daughter of a fisherman, and shellfish farmer who grew up along the shores of Marseillan—the bistro embodies her long standing connection to maritime traditions and local produce.

Joined by her son Nicolas and Marlène, both professional fishermen, alongside her other children, Claudia is supported by a friendly, dynamic team. Alongside her head chef, they bring to each dish a love for authenticity and simplicity.

Through close collaboration with local producers, they ensure a farm-and-sea-to-table experience, with fresh, seasonal ingredients sourced directly from both sea and land.



# *Our local producers*

## **Fishers and Shellfish Farmers:**

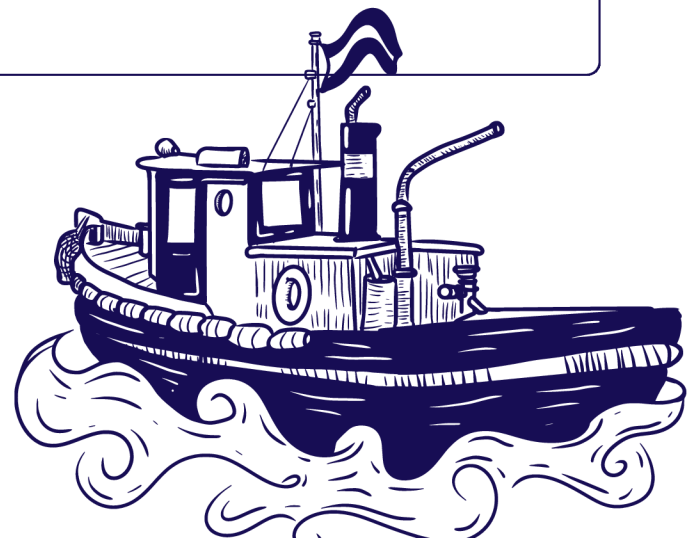
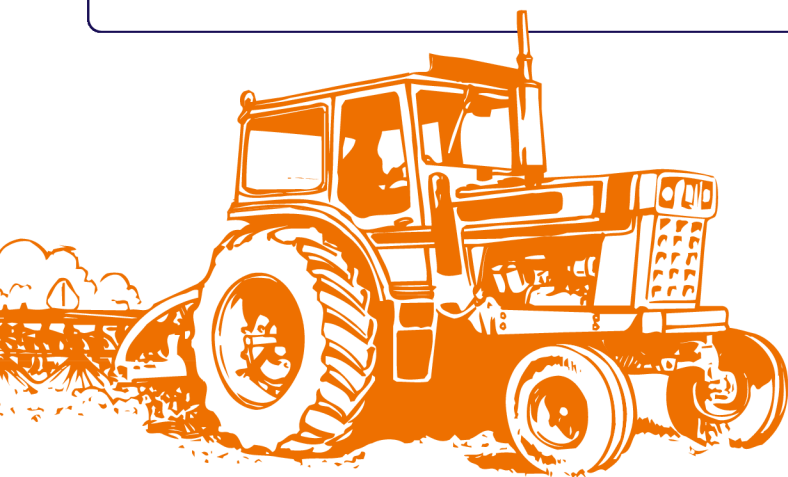
- Julie and Valentin – Fishers (Sea)
- Nicolas, Marlène, and Claudia – Fishers (Thau Lagoon)
- Nathalie and Mouss – Oyster Farmers
- The Négrou Family – Mussel Farmers
- Audrey and Cédric – Traditional tielle (seafood pie), homemade with mediterranean octopus

## **Livestock Farmers:**

- Luc and Florence – Pig Farmers
- Mathieu – Pig Farmer
- Pierryick – Cattle Farmer
- Olivia and Jean-Pierre – Cattle Farmers

## **Agriculture and Winemaking:**

- Michel – Arborist
- Yannick – Olive grower
- Drisse – Brewer
- L'Hermitage de Combas, La Madeleine Saint-Jean, Le Domaine de la Fadèze, Les Caves Richemer – Winemakers
- La Maison Noilly Prat – Aperitifs and Local Craftsmanship



## Starters

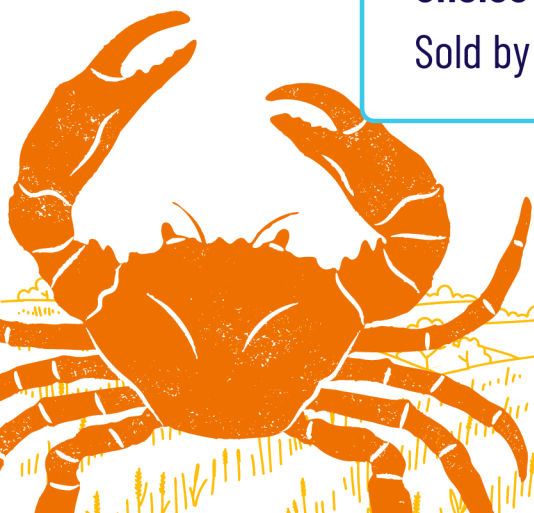
<b>Crab soup with rouille sauce and croutons</b>	<b>11€</b>	<b>Charcuterie platter</b>	<b>14€</b>
<b>6 oysters (from Thau lagoon)</b>	<b>11€</b>	<b>House-made terrine</b>	<b>8€</b>
<b>6 grilled oysters</b>	<b>14€</b>	<b>Serving of wild prawns (x8)</b>	<b>11€</b>
In leek and white wine sauce			

## Mains

Served with house fries or scalloped potatoes

<b>Fried Red Mullet</b>	<b>20€</b>	<b>Pork</b>	<b>20€</b>
<b>Sea Bream</b>		<b>Beef</b>	
<b>Sole</b>		<b>Veal</b>	
(Depending on the Catch of the Day)		<b>Poultry</b>	
		(Based on our farmers' supply - See specials)	
<b>Tuna seared on the grill</b>	<b>24€</b>	<b>Premium cut of beef</b>	<b>22€</b>

**Choice Cut of Fish or Meat, 35€/kg**  
Sold by weight



Service included in the price

## Desserts & cheese

Chocolate fondant with a scoop of ice cream	8€	Handcrafted ice cream with whipped cream (2 scoops)	8€
Apple and walnut Tiramisu	8€	Pear Charlotte sponge cake with chocolate sauce	8€
Speculoos Tiramisu	8€	Cheese platter	8€

## Tapas

Served from 3pm to 6pm

Fried calamari (x10)	8€	Charcuterie platter	14€
Tielle (seafood pie) served on a bed of shredded salad	12€	Serving of house fries	5€
Serving of wild prawns (x8)	11€	House terrine	8€
6 oysters (from Thau lagoon)	11€	Mixed platter	22€

### *Kids menu* (-12yrs)

Meat or fish (depending daily catch)

House-made fries

Scoop of ice cream

Cordial drink included **11€**

Service included in the price

# Drinks menu

## Apéritifs

Muscat de Frontignan	6 cl	<b>6,00 €</b>
Martini Blanc, Martini Rouge	6 cl	<b>6,00 €</b>
Sangria	20 cl	<b>6,50 €</b>
Kir (Blackcurrant liquor or Peach liquor + White wine)	13 cl	<b>4,50 €</b>
Pastis 51, Ricard	2,5 cl	<b>3,00 €</b>
Noilly Prat (Dry, Red, Amber)	6 cl	<b>6,50 €</b>
Marseillanais (Noilly Dry + Noilly Red)	10 cl	<b>8,00 €</b>
Noilly Spritz (Noilly Red + Sparkling wine)	16 cl	<b>8,50 €</b>
Apérol Spritz	16 cl	<b>8,50 €</b>
Américano (Campari + Noilly Dry + Red Martini)	6 cl	<b>8,00 €</b>
Campari Orange	6 cl	<b>8,00 €</b>
Gordon's London Dry Gin 37,5%	4 cl	<b>8,00 €</b>
Vodka Absolut Peach 38%	4 cl	<b>8,00 €</b>
Vodka Fjorowka 37,5%	4 cl	<b>8,00 €</b>
Rhum Trois Rivières	4 cl	<b>8,00 €</b>
Rhum Saint James - Royal Amber - Elevé sous bois 45%	4 cl	<b>8,00 €</b>
Rhum Captain Morgan - Spiced Gold 35%	4 cl	<b>8,00 €</b>
Whisky Glen Fiddich 40%	4 cl	<b>8,00 €</b>
Whisky Ballentine's 40%	4 cl	<b>8,00 €</b>
Whisky Chivas Regal (12yrs)	4 cl	<b>8,00 €</b>
Glass of Champagne	12 cl	<b>8,00 €</b>
Kir Royal (Blackcurrant liquor or Peach liquor + Champagne)	12 cl	<b>8,50 €</b>

## Beers

1664 / Heineken	25 cl	<b>3,20 €</b>
Craft lager beer	33 cl	<b>5,50 €</b>

## Soft drinks

Coca-Cola, Coca-Cola zero, Coca-Cola Cherry	33 cl	<b>3,00 €</b>
Fanta Lemon, Fanta Orange	33 cl	<b>3,00 €</b>
Schweppes	33 cl	<b>3,00 €</b>
Fuze Tea (Black tea)	33 cl	<b>3,00 €</b>
Cordial (Mint, grenadine, strawberry, lemon, peach, orgeat)	33 cl	<b>2,50 €</b>
Perrier 33cl	33cl	<b>3,00 €</b>
Perrier 50cl	50 cl	<b>3,50 €</b>
Mineral water (Crystalline)	50cl	<b>2,50 €</b>
Fruit juice (peach or apricot)	25 cl	<b>4,50 €</b>

Service included in the price

Excessive alcohol consumption is dangerous to your health

# Wine-menu

## White wine

La Madeleine St Jean - IGP Pays d'Oc - Chardonnay	75 cl	<b>16,00 €</b>
Hermitage de Combas - IGP Côtes de Thongue - Renaissance Chardonnay	75 cl	<b>21,50 €</b>
Richemer - IGP Côtes de Thau - Terre & Mer - Terret Blanc	75 cl	<b>19,00 €</b>
Domaine La Fadèze - IGP Pays d'Oc - Viognier	75 cl	<b>26,00 €</b>

## Rosé wine

La Madeleine St-Jean - IGP Pays d'Oc - La Madeleine Rosé	75 cl	<b>14,00 €</b>
Richemer - IGP Côtes de Thau - Terre & Mer - Marselan, Syrah	75 cl	<b>19,00 €</b>
Hermitage de Combas - IGP Côtes de Thongue - Merlot	75 cl	<b>19,00 €</b>
Domaine La Fadèze - IGP Pays d'Oc - Grenache	75 cl	<b>21,00 €</b>

## Red wine

La Madeleine St Jean - IGP Pays d'Oc - Cuvée du Père Joseph	75 cl	<b>18,50 €</b>
Hermitage de Combas - IGP Côtes de Thongue - Cabernet Sauvignon	75 cl	<b>21,50 €</b>
Domaine La Fadèze - IGP Pays d'Oc - Cabernet Franc	75 cl	<b>21,00 €</b>
Richemer - IGP Côtes de Thau - Hippocampe - Cabernet Sauvignon, Merlot	75 cl	<b>22,50 €</b>
Hermitage de Combas - IGP Côtes de Thongue - Renaissance - Syrah, Grenache	75 cl	<b>27,00 €</b>

## Sparkling white wine

### Traditional method

Richemer - IGP Côtes de Thau - Perle de Thau - Chardonnay Blanc de Blancs Brut	75 cl	<b>41,00 €</b>
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## Champagne

Champagne Veuve Elisabeth - IG AOP - Brut	75 cl	<b>47,00 €</b>
Champagne Jacquart Mosaïque IG AOP - Brut	75 cl	<b>65,00 €</b>

## By the glass or pitcher

### Caves de Marseillan - IGP

Glass	12,5 cl	<b>3,50 €</b>
Pitcher - ¼ L	25 cl	<b>6,50 €</b>
Pitcher - ½ L	50 cl	<b>10,00 €</b>
Pitcher - 1 L	100 cl	<b>18,00 €</b>



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# Drinks menu

## Hot drinks

Expresso	2,00 €
Decaffeinated coffee	2,00 €
Long coffee	2,10 €
Double expresso	3,50 €
White coffee	3,50 €
Hot Chocolate	3,50 €
Cappucino	4,00 €
Black tea (Ceylan), Scented tea (Red fruits or Mint)	3,50 €
Herbal tea (Verbena or Mint)	3,50 €

## Digestifs

Mentheuse (Local mint liquor)	4 cl	8,00 €
Pulpeuse (Local lemon liquor)	4 cl	8,00 €
Croqueuse (Local apple liquor)	4 cl	8,00 €
Limoncello 30%	4 cl	8,00 €
Get 27 17,9%	4 cl	8,00 €
Armagnac 40%	4 cl	8,00 €
Cognac 40%	4 cl	8,00 €
Calvados - Château du Breuil - Fine Calvados 40%	4 cl	8,00 €

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## *Galinette specialities*

**We offer take away options featuring products from  
our local producers!**

**Wine**

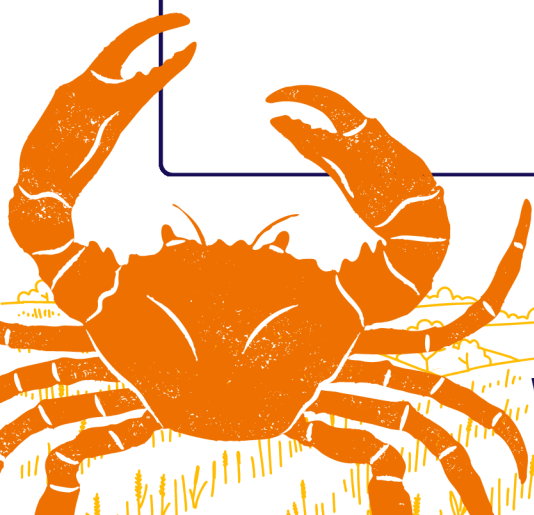
**Conserved tuna**

**Conserved paté**

**Sausages & saucissons**

**Noilly Prat**

**Craft beer**



[www.brasseriegalinette.com](http://www.brasseriegalinette.com)