



Le Safran

RESTAURANT INDIEN



Spirits / Alcohol

Indian Beer (33 cl / 65 cl)	4.50€ / 8.00€
Leffe Blonde / Kronenbourg Beer (25 cl / 50 cl)	3.50€ / 6.20€
Wine (rosé, red, white) glass / bottle	3.00€ / 12.00€

Bailey's (4cl)	4.50€	Peppermint (4cl)	3.50€
Captain Morgan (4 cl)	5.00€	Ricard (2cl)	2.50€
Jack Daniel's Whiskey (4cl)	6.00€	White Rum (4cl)	3.00€
Jagermeister (4cl)	4.00€	Amber Rum (4cl)	4.00€
Jet 27 (4cl)	3.50€	Rum Arrange (4cl)	4.00€
Malibu (2cl)	2.50€	Tequila Shooter	2.00€
White Martini (4cl)	4.00€	Vodka (4cl)	3.00€
Red Martini (4cl)	4.50€	Grant's Whiskey (4cl)	3.00€
Mint Pastille (2cl)	2.50€	Jameson Whiskey (4cl)	4.00€
Pastis (2cl)	2.50€	1664 Beer	4.50€
Desperados Beer	5.50€		

Other Drinks

Coca Cola, Coca Cola without sugar	2.00€	Red bull	2.30€
Water bottle (50 cl / 100 cl)	2.00€ / 4.00€	Sprite, Orangina	2.00€
Bottle of sparkling water	2.30€	Coffee, Tea	2.00€
Minute Maid Orange Juice	2.50€	Milk Coffee	2.30€
Orange or Pineapple Juice	3.00€	Alcohol-free beer	5.50€

Specialty Drinks

 Mango Lassi	5.00€
Refreshing drink made with yogurt, blended with fresh and juicy mangoes.	
 Rose Lassi	4.50€
Refreshing drink made with yogurt, enhanced with rose syrup for a floral and sweet flavor.	
Plain Lassi (salted or sweet)	3.50€
Traditional Indian refreshing drink made with yogurt.	
Lemonade (salted or sweet)	2.00€
Indian-style lemonade, garnished with a few herbs for a refreshing effect.	
Masala Tea	3.00€
Hot tea infused with spices and herbs for a comforting sensory experience.	
Masala Chai (Indian spiced tea)	3.50€
Traditional Indian tea with spices infused in milk for a delicious aromatic experience.	

Please communicate your allergen/vegan/spicy level to our staff.

 **Chef's Special**

All You Can Eat Menu

Lunch: €16.99 | Dinner: €21.99

Enjoy our 4 starters, 3 main courses, 2 side dishes and 2 desserts... Unlimited!

Starters

Samosa (Vegetables or Chicken) ----- 4.50€ / 5.50€


Indian fried doughnuts filled with vegetables, potatoes, or spicy chicken

Pakora (Onion or Shrimp) ----- 5.00€ / 6.00€


Indian doughnuts made from chickpea flour, with spices, filled with a delicious selection of ingredients of your choice

Paneer Tikka ----- 7.50€


Indian cottage cheese cubes marinated in yogurt, spices, and herb mixture, then grilled to perfection.

 **Chicken Tikka** ----- 7.50€


Chicken pieces marinated in yogurt, spice, and herb mixture, then grilled to perfection.

Shrimp Tikka ----- 9.00€


Shrimp marinated in yogurt, spice, and herb mixture, then grilled to perfection.

 **Chicken Tandoori** ----- 7.50€


Chicken marinated overnight in an authentic yogurt, spices, and herb mixture, then cooked in our traditional

Beef Dry-Fry ----- 8.50€


Beef pieces coated in a cornmeal paste, then sautéed with onions for a crispy texture and rich flavor.

Fish Tikka ----- 8.50€


Boneless fish pieces marinated in yogurt, spices, and herbs, then grilled or pan-roasted until smoky, tender, and lightly charred.

Capsicum Rings ----- 7.50€


Fresh capsicum rings dipped in a spiced batter, then deep-fried until crispy on the outside and tender inside.

Gobi 65 ----- 7.50€


Crispy fried cauliflower tossed with spices, curry leaves, and green chillies.

Salad and Raita

Boondi Raita ----- 4.50€

Refreshing yogurt mix with fried chickpea flour balls called "boondi".

Onion Raita ----- 4.50€

Fresh yogurt mixed with finely chopped onions, mild spices, and herbs for a cool, refreshing side.

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 **Chef's Special**

Soupes

Dal Palak Shorba

Delicious Indian soup made with fresh spinach and lentils, seasoned with spices, as delectable as it is healthy.

5.50€



Coriander Chicken Soup

Indian soup prepared with chicken broth and generously garnished with coriander and a symphony of spices.

6.00€



Vegetarian Dishes



Paneer Makhani (Paneer Butter Masala)

A delicate dance of flavors where Indian cheese cubes perfectly combined with a divine tomato sauce.

9.50€



Palak paneer

A velvety sauce made with Indian cheese, spinach, and aromatic spices, for an explosion of flavors in the mouth.

9.50€



Baingan Bharta

A blend of Indian-style mashed eggplant, sublimely spiced and delicately aromatic, for an exquisite fusion of flavors.

8.00€



Dal Tadka

A sauce made with crushed lentils and enriched with rich spices for a unique flavor (vegan option available).

7.00€



Mix Veg Curry

Assorted vegetables cooked in a mildly spiced, flavorful gravy.

7.00€



Paneer Peas Masala

Soft paneer and green peas cooked in a rich, spiced tomato gravy.

7.00€



Chicken Dishes



Murgh Makhani (Butter Chicken)

A delicate dance of flavors that perfectly combines tandoori chicken with a divine tomato sauce.

11.50€



Chicken vindaloo

Indian-style sauce prepared with chicken, tomato, and pepper, known for its fiery flavors.

11.50€



Chicken Tikka Masala

A harmonious sauce blending chicken, garlic, cardamom, and spices with tomato.

11.50€



Creamy Chicken Korma

Succulent chicken cooked in a smooth, mildly spiced, creamy gravy.

11.50€



Palak Chicken

Chicken pieces cooked in a smooth spinach paste with mild spices for a rich, earthy flavor.

11.50€



Chicken Masala

Chicken pieces cooked in a spicy onion-tomato gravy with aromatic spices for a rich, flavorful taste.

11.50€



Kadai Chicken

Chicken cooked with onions, capsicum, tomatoes, and freshly ground spices for a bold, smoky flavor.

11.50€



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 Chef's Special

Beef Dishes

Beef Ularthu

Beef sauteed with onions and perfectly blended spices, a signature dish from the state of Kerala in southern India, best accompanied by 'Kerala parotta'.

12.50€



Beef Curry

Tender beef slow-cooked in a spiced onion-tomato gravy for a rich, hearty flavor.

12.50€



Mutton Dishes

Mutton Khorma

Tender mutton cooked in a rich, mildly spiced, creamy gravy.

12.50€

Lamb Vindaloo

Indian-style sauce prepared with lamb, tomato, and pepper, known for its fiery flavors.

12.50€



Fish / Shrimp Dishes

Fish Moilee

Creamy fish curry, a Kerala tradition from southern India, prepared with a coconut cream sauce, tomatoes, and spices, ideal for those who are not fond of spicy dishes.

10.00€



Shrimp Tikka Masala

A delicate dance of flavors where the Shrimp perfectly combine with a divine tomato sauce.

12.50€



Shrimp Moilee

Creamy shrimp curry, a traditional dish from southern India, prepared with coconut milk, tomatoes, and spices, ideal for those who are not fond of spicy dishes.

12.50€

Fish Tikka Masala

Grilled fish tikka pieces simmered in a rich, spiced tomato-based gravy.

12.50€

Rice and Biryani



Saffron Rice

White rice infused with cinnamon, cardamom, and saffron.

4.50€

Peas Pulao

A rice dish cooked with peas and spices, ideal to enjoy with an Indian curry.

4.00€



Biriyani (Chicken / Lamb)

Mixed rice cooked with spices and your preferred garnish, a classic Indian signature dish consumed throughout the Indian subcontinent.

11.00€ / 13.00€



Biriyani (Beef / Shrimp)

Mixed rice cooked with spices and your preferred garnish, a classic Indian signature dish consumed throughout the Indian subcontinent.

12.50€ / 13.50€



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 Chef's Special



Vegetable Biryani

Fragrant rice cooked with spiced mixed vegetables and aromatic herbs.

12.50€



Jeera Rice

Basmati rice tempered with aromatic cumin seeds and lightly sautéed in ghee, creating a simple yet flavorful accompaniment for any curry.

4.50€



Bread



Naan

Leavened bread, made from wheat flour and cooked on the hot walls of a tandoor oven.

3.00€



Cheese Naan

Leavened bread, made from wheat flour and cooked on the hot walls of a tandoor oven, wrapped in melted tandoor cheese.

3.50€

Garlic Naan

Leavened bread, made from wheat flour and cooked on the hot walls of a tandoor oven, wrapped in garlic.

3.00€



Cheese and Garlic Naan

Leavened bread, made from wheat flour and cooked on the hot walls of a tandoor oven, wrapped in melted cheese and garlic for a savory touch.

4.00€

Desserts



Gulab Jamun

Fried milk based dumplings then soaked and coated with a rose syrup for a sweet and tender treat.

4.50€

Kulfi (Pistachio, Mango)

Indian-style ice cream made entirely of milk and cardamom infusion, perfect for sweetening your palate after a delicious meal.

5.00€

Soan Papdi

A traditional Indian sweet cake that melts in your mouth.

4.50€

Vanilla Ice Cream (optional topping of Chocolate or Rose or Mango Syrup for 0.50€)

Classic vanilla ice cream with a little syrup on top

4.00€

Rice Kheer

Creamy rice pudding cooked with milk, sugar & flavored with cardamom

4.50€

Carrot Halwa

Sweet, creamy dessert made with carrots, milk, sugar, and nuts.

4.50€

Service charge included in the prices mentioned.

Please do not hesitate to ask for any information regarding the allergens present in the dishes and inform us of your specific needs.

Free drinking water available upon request.

📍 Le Safran, 25 Rue du Val de Braye, Bessé-sur-Braye, 72310

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Chef's Special

