

Ostium

STARTERS

To share, mix and match, and enjoy...

SUMMER KIMCHI AND CANTABRIAN ANCHOVIES 12 €

Chilled clear broth, watermelon and melon



CRISPY DUMPLINGS 12 €

Pork meatballs, candied yuzu, teriyaki sauce

OKONOMIYAKI



Japanese omelet

13 €

ROSA DE BARBASTRO TOMATO AND GLAZED OX TONGUE

Gwell from Kerbiguet farm, smoked chili oil

14 €

PRAWN CRUDO

Passion fruit vinaigrette, java long pepper and pickled mango

16 €

THINLY SLICED JERSEY BEEF, GRILLED AT THE TABLE OVER A BBQ

Green shiso chimichurri sauce
Beef from Belles Robes Farm

18 €

**CHEESE IS NOT ONLY MEANT TO BE ENJOYED BEFORE DESSERT !
TRY OUR CHEESE PLATTER AS A STARTER OR APERITIF (20€)**

 Vegetarian option available



HÔTEL & RESTAURANT
Prix net en € TTC
service compris

MAIN DISHES

HALLOUMI PDO FROM CYPRUS



20 €

Grilled on the BBQ
Quinoa salad, pomegranate, pickled peach

FREE-RANGE BONELESS CHICKEN THIGH

22 €

Shawarma-style marinade
Yoghurt sauce, tahini, pomegranate, fresh herbs

LINE-CAUGHT BLUEFIN TUNA LIGHTLY SEARED

28 €

Criolla sauce, peppers, tomatoes, onions, smoked paprika and pineapple tartare

DUCK BREAST

32 €

Approx. 350g - Flambéed with Souillac Old Fashioned Plum brandy

VEAL FILLET

34 €

Basil pesto, anchovy paste, rich meat jus

PRIME BEEF RIB

11€/100G

Depending on availability (2,3 people)

CHEF SPECIAL

Chef's ephemeral creation

We will tell you all about it

SIDES

Feeling extra hungry? Just let us know



6 €

ORGANIC PIPERADE

Aubergine fritter, taggiasca olives



BBQ GRILLED LITTLE GEM LETTUCE

Horseradish sauce, organic cherry tomatoes, fresh herbs



RISOTTO-STYLE ORZO

Sicilian preserved lemon, fennel



"FIN DE SIECLE" MASHED POTATOES

Buttery mashed potatoes



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CHEESE

14 €

ANNA'S SELECTION

(4 pieces of your choice)

SWEET DISHES

AROMATIC APRICOT

Apricot mousse, rosemary infusion, fresh fruit insert, cashew biscuit and cashew butter

11 €

BANANA AND PEANUT

Banana and peanut mousse, pure chocolate insert, muffin biscuit, chocolate crisp, banana caramel and peanut praliné

12 €

STREUSEL BISCUIT & STRAWBERRY

Crunchy streusel, strawberry confit, red wine and lime, intense vanilla ganache

13 €

SOUFFLÉ TRADITIONNEL

Souillac Old Fashioned Plum brandy soufflé

Extra shot of Souillac Old Fashioned Plum brandy (2cl)

13 €

3 €

BUCKWHEAT PRALINÉ FLAN (2 PERS)

Vanilla flan, buckwheat praliné, croissant crust

15 €

BAKED ALASKA (2 PERS)

Flambéed with your choice of spirit (Souillac Old Fashioned Plum brandy, Grand Marnier, Lambig, Aged Rum)

18 €

**OUR DESSERTS ARE AVAILABLE TO TAKE AWAY, ALL DAY LONG
(EXCEPT FOR THE SOUFFLÉ & THE BAKED ALASKA)**



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