

Ostium



STARTERS

To share, to combine, to enjoy...

CAULIFLOWER HOUMOUS  8.00€

Roasted cauliflower and pita bread

CRISPY DUMPLINGS 12.00€

Pork meatballs, yuzu, Teriyaki sauce

OKONOMIYAKI 12.00€

Japanese omelette

ADOBO SHRIMPS ON THE BBQ 12.00€

Barbecued prawn, abodo sauce and candied yuzu

ANDOUILLE FROM GUÉMENÉ 15.00€

Roscoff onions, smoked ratte potato cream, buckwheat, burnt buckwheat emulsion

SCALLOP CARPACCIO 15.00€

Cauliflower, grapefruit, Iranian black lemon

SEA URCHINS FROM LES GLÉNANS 18.00€

Shellfish and Jerusalem artichoke broth with lemongrass and green shizo

TRUFFLE BUTTER 30g 10.00€

***CHEESE IS NOT ONLY BEFORE DESSERT, CONSIDER IT AS A STARTER TO SHARE OR WITH A DRINK (14€)**



HÔTEL & RESTAURANT

 vegetarian version also available

Net prices in euros
Taxes and service included

Ostium

WINTER COOKING

CRISPY VEGETABLES

Seasonal vegetables, achiote marinade, Greek yoghurt seasoned with yuzu kosho and cashew nuts

18.00€

POTATO CREAM WITH FARM EGG

Truffle bits, croutons, emulsified poultry jus

20.00€

HK COOKING POT

Semi salted pork piece, Montbéliard sausage, and candied vegetables

25.00€ / pers
Min. 2 pers

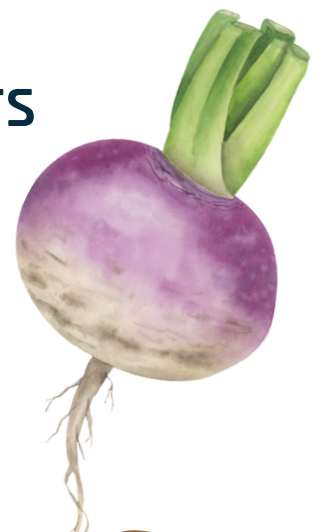
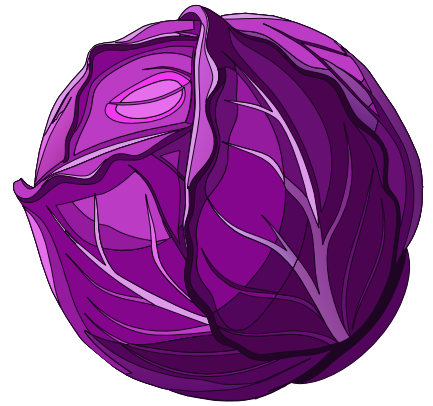
MONT D'OR CHEESE IN PASTRY 500g

Served with charcuterie and steamed potatoes

30.00€

BLACK TRUFFLE SHAVINGS FROM PÉRIGORD

Market price



Ostium

MAINS

PORK CHEEKS

Slow-cooked in cider, with farmhouse bacon

18.00€

SCALLOPS

Thin slices of Montbéliard sausage, smoked pumpkin condiment and poultry jus

23.00€

DUCK BREAST

Duck breast 400gr+ flambé with Souillac Old Plum

32.00€

BEEF MATURED 50 DAYS

Holstein breed, Roscoff onions, guanciale, and Tasmanian pepper

34.00€

CALF SWEETBREAD

Smoked onion cream and meat jus

38.00€

PRIME BEEF RIB

Heritage Breed
Depending on availability (2,3 people)

9.00€/100GR

SIDE DISHES

6.00€

SOBACHA

Buckwheat as a risotto, mushrooms and lard

ROOT VEGETABLES

Parsnips, Jerusalem artichokes, chervil, Japanese artichokes

GRILLED LITTLE GEM LETTUCE

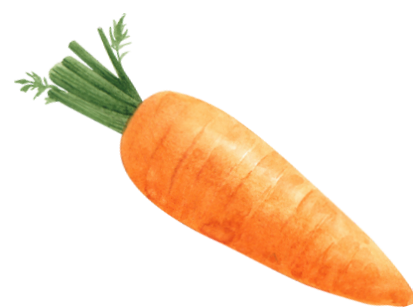
Cold horseradish emulsion, meat jus and hazelnuts

LOCAL MASHED POTATOES

Butter with potatoes

DECLINAISON OF SQUASH AND CHESTNUT

Hungarian blue squash, roasted potimarron, and chestnut



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CHEESE

ANNA'S SELECTION

choice of 4 pieces in the selection

14.00€



SWEET DISHES

MONT BLANC

Chestnut, whisky and lime mousse, caramelized chestnut insert, and meringue biscuit

10.00€



APPLE

Granny Smith apple gel, lime, and roasted apple biscuit

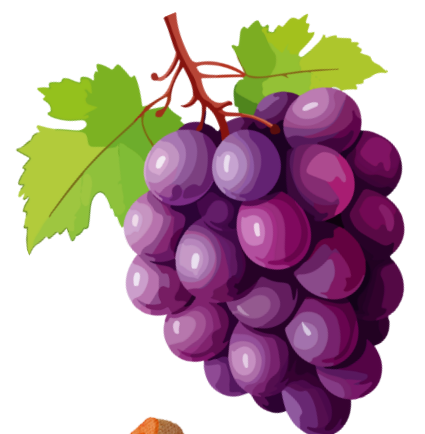
11.00€



GRUÉ TARTLET

Cocoa nib mousse, cocoa nib praliné and chocolate crunch

12.00€



OLD-FASHIONED SOUFFLÉ

Souillac Old Plum old-fashioned soufflé
Extra Old Plum (2cl)

13.00€

3.00€

VANILLA FLAN (2 PERS)

WITH BUCKWHEAT PRALINÉ

15.00€



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