Ostium

STARTERS

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

CRISPY DUMPLINGS — 12 €

Pork meatballs, candied yuzu, teriyaki sauce

OKONOMIYAKI — 13 €

White cabbage, leek and ginger patty with tonkatsu sauce and dried bonito flakes

THE GOOD FRIENDS' PÂTÉ EN CROÛTE — 15 €

Pork charcuterie, chanterelle pickles, mustard seeds and fresh herb salad

GRILLED BUTTON PORCINI MUSHROOMS AND POACHED BRETON FOIE GRAS — 18 €

Intense woodland consommé with local hazelnut praliné

SQUID AND SMOKED SAUSAGE — 18 €

BBQ-grilled squid, celery stalks salad and smoked sausage jus (Rolland Denoual)

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

BBQ-GRILLED CAULIFLOWER STEAK — 20 €
Peanut satay sauce, pomegranate pickles and chimichurri

DUCK AND PORK, POTÉE-STYLE — 27 €
Duck drumstick, salt-cured pork belly & cabbage sausage, seasonal vegetables and Potée broth
Traditional pot service available for two or more guests

SEARED SCALLOPS WITH THAI SAUCE — 28 €
Carrot condiment, ginger

DUCK BREAST — 32 €
Approx. 350g - Flambéed with Souillac Old Fashioned Plum brandy

VEAL SWEETBREADS WITH MOREL MUSHROOMS — 36 €
Morel emulsion with reduced meat jus

PRIME BEEF RIB — 11€/100G
Depending on availability (2,3 people)

CHEF SPECIAL — We will tell you all about it
Chef's ephemeral creation

SIDES — 6 €
Feeling extra hungry? Just let us know

SOBACHA, ORGANIC SHIITAKE, BACON
Risotto-style sobacha, roasted shiitake mushrooms & farmhouse bacon

SQUASH, CHESTNUTS AND WILD MUSHROOMS

“FIN DE SIECLE” MASHED POTATOES
Buttery mashed potatoes

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CHEESE

ANNA'S SELECTION — 14 €
(4 pieces of your choice)

SWEET DISHES

EXOTIC FINGER — 11 €
Mango mousse, mango & coconut crémeux, kombu seaweed seasoning, lemon gel & gluten-free dacquoise

EASTERN FLAVOURS — 12 €
Orange blossom mousse, almond sponge, vanilla date confit & lemon-Timut pepper crémeux

CHOCOLA'TEA — 13 €
Criollo chocolate & black tea mousse, smoked black tea caramel, gluten-free chocolate sponge & Earl Grey mousse

SOUFFLÉ TRADITIONNEL — 13 €
Souillac old fashioned plum brandy soufflé

Extra shot of Souillac old fashioned plum brandy (2cl) — 4 €

BUCKWHEAT PRALINÉ FLAN (2 PERS) — 15 €
Vanilla flan, buckweat praliné, croissant crust

BAKED ALASKA (2 PERS) — 18 €
Flambéed with your choice of spirit (Souillac Old Fashioned Plum brandy, Grand Marnier, Lambig, Aged Rum)

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

HÔTEL & RESTAURANT

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OSTIUM MENU

5 COURSES 70€

SERVED FOR THE WHOLE TABLE

AMUSE-BOUCHE

GRILLED BUTTON PORCINI MUSHROOMS AND POACHED BRETON FOIE GRAS

Intense woodland consommé
with local hazelnut praliné

SQUID AND SMOKED SAUSAGE

BBQ-grilled squid, celery salad
and smoked sausage jus (Rolland Denoual)

SEARED SCALLOPS WITH THAI SAUCE

Carrot condiment, ginger

OR

VEAL SWEETBREADS WITH MOREL MUSHROOMS

Morel emulsion with reduced meat jus

SELECTION OF CHEESES FROM LA MAISON CLOAREC (+8€)

PRE- DESSERT

AND
DESSERT OF YOUR CHOICE FROM THE “A LA CARTE” MENU

HÔTEL & RESTAURANT

Prix net en € TTC
service compris

MENU AVAILABLE EXCLUSIVELY ON FRIDAY EVENING, SATURDAY LUNCH AND SATURDAY EVENING