La Cuisine de l'E7

7/7 - FROM 12PM TO 10PM

MONDAY TO FRIDAY 12 P.M. TO 2 P.M. & 7 P.M. TO 10 P.M

(24/24

Service available in all our areas: Restaurant, Lounge, Boudoir & Bar

E7 spring rolls Grilled scallops, mushrooms, soba noodles, miso sabayon		15€*	
Exotic salad Saté seasoned, mango condiment, roman salad, edamame, colored cauliflower		15€*	
Potato waffle Smoked salmon, cream seasoned with tobiko eggs		15€*	
Cappuccino mushrooms velouté, cep powder	VEGGIE	13€*	

Main Dish

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	Crusty duck leg Potato and cep mousseline, civet sauce	28€*
	Grilled rib steack Maître d'hôtel butter, polenta french fries with tarragon, slow cooked spring onions with balsamique vinegar, choron sauce	32€*
	Spelt risotto and preserved lemon Seasonal vegetables	26€*
	Grilled tuna smoked with banana leaf Gweet potato in differents ways, spring onions, coriander and Yuzu condiment,	26€*

Sweet potato in differents ways, spring passion fruit sauce	onions, coriander and Yu.	zu condiment,
Club sandwich, chicken filet, bacon, egg, fries with Ras-Fl-Hanout	tomato, roman salad, serve	ed with french 22 €*

Poulet origine UE	
Home-made traditional Italian bolognese lasagna	22€*

Feroees island smoked salmon, lemon herbs cream, mini blinis	22€*	—	

Pizza Margherita or Pizza 4 cheese	ВІО	20€* 📇 🤇
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Meat origin France

Desserts		
Traditional Yuzu and Rhum Cake from Nantes		14€* 📇
Brioche perdue, crispy peanut biscuit, salted caramel and vanilla ice cream		14€* 📇
Diplomate cream mille-feuille, bergamot orange and quince coulis		14€*
Fruit salad in home-made sirup	VEGGIE	12€* 📇 (
Cheese platter of the moment		13€* 📇 (
Doscorts in jars		16€*

Vanilla cream with roasted almonds or Valrhona chocolate cream with hazelnut chips.

^{*}If you suffer of any allergies, please inform a member of the team upon ordering. Prices are in Euros, including VAT and excluding a 5% employee benefit charge.