

Ostium

STARTERS

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

PÉRIGORD CONFIT DUCK GIZZARDS FROM VIDAL, WITH SICHUAN-STYLE SALAD 12 €

Meat jus, Sichuan pepper & cashew nut dressing

CRISPY DUMPLINGS 12 €

Pork meatballs, candied yuzu, teriyaki sauce

OKONOMIYAKI 13 €

Japanese omelet

SIMMENTAL BEEF GRAVLAX 14 €

Buffalo stracciatella, smoked scamorza shavings & guindilla peppers

LIGHTLY SMOKED MACKEREL & BEETROOT 16 €

Beetroot ravioli, mackerel, horseradish, Keribet Farm Gwell & puffed sobacha

GRILLED SQUID 18 €

Grilled squid on the BBQ, celery salad & smoked sausage, jus from 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

PUMPKIN AND CABÉCOU FOCACCIA  **18 €**

Focaccia, butternut squash, emulsion with brown butter, aged Cabécou goat cheese from Périgord & roasted squash

SLOW BRAISED BEEF CHEEKS **22 €**

Roscoff onions confit in Vincotto & red wine sauce

LAMB CHOPS **34 €**

'Nduja crust & reduced jus

DUCK BREAST **32 €**

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

MONKFISH & GUÉMÉNÉ ANDOUILLE **29 €**

Slow-cooked monkfish, Tom Kha Kai broth

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



ROASTED FIGS 

Onion chutney, raisins, almonds & hazelnuts, Isigny cream espuma & fig leaf powder

SOBACHA, ORGANIC SHIITAKE, BACON 

Risotto-style sobacha, roasted shiitake mushrooms & farmhouse bacon

WHITE SWEET POTATO & CHILI OIL 

Roasted sweet potato, peanut chili oil, ginger & sesame

“FIN DE SIECLE” MASHED POTATOES 

Buttery mashed potatoes



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CHEESE

ANNA'S SELECTION

(4 pieces of your choice)

14 €

SWEET DISHES

EXOTIC FINGER

Mango mousse, mango & coconut crèmeux, kombu seaweed seasoning, lemon gel & gluten-free dacquoise

11 €

EASTERN FLAVOURS

Orange blossom mousse, almond sponge, vanilla date confit & lemon-Timut pepper crèmeux

12 €

CHOCOLA'TEA

Criollo chocolate & black tea mousse, smoked black tea caramel, gluten-free chocolate sponge & Earl Grey mousse

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, buckweat 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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OSTIUM MENU

5 COURSES 70€

SERVED FOR THE WHOLE TABLE

AMUSE-BOUCHE

SIMMENTAL BEEF GRAVLAX

BUFFALO STRACCIATELLA,
SMOKED SCAMORZA SHAVINGS,
GUINDILLA PEPPERS

AND GRILLED SQUID

CELERY SALAD & SMOKED SAUSAGE

MONKFISH & GUÉMÉNÉ ANDOUILLE

TOM KHA KAI BROTH
WHITE SWEET POTATO & CHILI OIL

OR LAMB CHOPS

‘NDUJA CRUST, ROASTED FIGS & REDUCED JUS

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

PRE- DESSERT AND

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



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