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		
Starters		
Squid stuffed with seasonnal vegetables Sweet red pepper and chorizo coulis, minced tomato and basilic	19 €*	
Potato waffle Green asparagus, scottish smoked salmon, hollandaise sauce, cucumber tagliatelle and coriander	19 €*	, ,
Scotch egg with tarragon, served on a celeri risotto, chicken and onion broth	15€*	
Spring salad VEGGIE Artichoke, peas, fennel, green asparagus, cauliflower, spinach sprouts, roquette salad, tomato vinaigrette	18 €*	
Main dishes		
Bio seabass from Corinth Gulf BIO Tomato and coriander pesto, green peas mousseline, grilled fennel and citrus, fennel carpaccio salad, tomato vinegar	27 €*	
Grilled octopus tentacle Haricot bean houmous, deep fried basilic polenta, sweet red pepper coulis	26 €*	
Farm Chicken stuffed with fresh herbs Buckwheat and mussels, roasted cauliflower with cider, sweet and sour supreme sauce with grapefruit	29 €*	
Spring linguineVEGGIETomato and basilic sauce, spring vegetables	23 €*	(
Snacking		
Club sandwich, chicken, bacon, served with french fries Chicken EU origin	22 €*	— (
Bolognaise home made traditionnal lasagna Minced meat from France	23 €*	— (
Scottish smoked salmon, lemony cream, mini blinis	23 €*	д (
Home made pizza, margherita or four cheese	22 €*	– (
Desserts		
New york roll, meringue, lemon cream	16 €*	
Milk Chocolat ganache, buckwheat chiffon cake, salted butter caramel, strawberry and grilled buckwheat	16 €*	
Lime cheesecake, breton sablé, passionfruit and apricot coulis	16 €*	, 11
Home made fruit salad VEGGIE	12 €*	 (
Cheese plate of the moment	16 €*	-
Deserts in a jar Vanilla cream with almonds or valrhona chocolat cream with hazelnuts	16 €*	— (

*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.