

La Cuisine de l'ET






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

 AROUND THE CLOCK





 SEVEN DAYS A WEEK 12 P.M. TO 10 P.M.

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





Starters

The classic french beef tartare knife-cut, tartare sauce <i>Beef origin France</i>	15€* 
The bistro style egg and mayonnaise, celery remoulade and parmesan cheese tiles	9€* 
Our smoked salmon salad, cherry tomatoes, quail eggs, radish, buratta, butternut	19€* 
Mini-burgers, black angus beef, onions, emmental cheese, salad - Served per 2 <i>Meat origin Ireland</i>	15€* 
Butternut and turmeric velouté, croutons, hazelnut	12€* 

Main-Courses

Grilled salmon marinated with citrus, eggplant confit, cauliflower sauté with zaatar, yoghurt, lemon and sesame sauce	26€*
Gambas, risoto, grilled mushrooms, edamames, american sauce	29€*
Free range chicken fillet, chasseur sauce, oven backed seasonal vegetables	24€*
Grilled sirloin steak, with spicy barbecue sauce, french fries with Ras-El-Hanout <i>Beef origin France</i>	26€*
Club sandwich, chicken fillet, bacon, egg, tomato, romaine salade, served with french fries with Ras-El-Hanout <i>Chicken origin EU</i>	22€* 
Home-made traditional Italian bolognese lasagna <i>Meat origin France</i>	18€* 
Scottish smoked salmon, lemon herbs cream, mini-blinis	20€* 
Pizza Margherita or 4 cheese	19€* 

Desserts

Opéra, chocolate and coffee	13€* 
Pear and Tonka bean tarte tatin	12€* 
Chocolate and pistachio cookie with orange chantilly	13€*
Cheese platter of the moment	13€* 
Little desserts in a verrine : Rice pudding with salted butter caramel or chocolate cream and hazelnut	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.