

ROOM SERVICE



We work in partnership with the traditional restaurant Les Saisons, facing the hotel.

All dishes are homemade, using fresh products.

Available from 12h to 14h15 and from 19h to 22h15 from Tuesday to Friday - Monday and Saturday from 7pm

APERITIF

Matured cheeses platter and/or Cold cuts platter
30,00€

STARTERS

Seasonal velouté
16,00€

Duck foie gras terrine, shallot marmalade
27,00€

Cannelloni stuffed with confit duck, gratinated with pumpkin coulis
18,00€

MAIN COURSES

Forgotten vegetable blanquette with turmeric, almond rice
28,00€

Veal loin crusted with hazelnuts, mushroom chutney, crosnes, and confit shallots
33,00€

Catch of the day, mandarin white butter espuma, Jerusalem artichokes, and turnips
32,00€

DÉSERTS

Chocolate pudding with salted caramel
16,00€

Pistachio and orange blossom cheesecake
18,00€

Speculoos crumble with caramelized apples
16,00€

Fior
Aliza
HOTEL

Taxes and service included