



DINNER MENU – MONDAY TO SATURDAY

STARTERS TO SHARE

DAILY SUGGESTIONS.....	ASK THE SERVER
FISH RILLETES AND CONDIMENTS.....	8€
BURRATA, CUCUMBER PICKLES, FENNEL AND CAULIFLOWER, KUMQUAT.....	15€
ASPARAGUS TOASTS, PESTO VERDÉ, PERFECT EGG AND SHAVINGS OF SHEEP CHEESE.....	14€
CAPRESE STYLE ROASTED PORTOBELLO MUSHROOMS (TOMATO AND MOZZARELLA)	13€
CANDIED SALMON, ARTICHOKE AND LEMON CONDIMENTS, TAPENADE SAUCE.....	14€
FRIED SQUID AND RED ONIONS, RED CURRY MAYONNAISE	15€

PLANCHE ACHILLE

LOMO, CHORIZO, TXIRULA, HAM WITH TRUFFLE AND MATURED CHEESE PLATTER.....	20€
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MAIN COURSE

SHRIMP AND SQUID BROTH WITH LEMONGRASS, RED RICE AND BABY VEGETABLES	22€
SEMI-COOKED RED LABEL SALMON, EGGPLANT AND SWEET POTATO ROASTED WITH MISO, RED RICE AND PASSION FRUIT SALSA SAUCE.....	24€
GRILLED OCTOPUS, VIRGIN RASPBERRY AND CORIANDER	28€

VEGGIE BOWL: EGGPLANT AND SWEET POTATO ROASTED WITH MISO, ARTICHOKE, BURRATA, VEGETABLE PICKLES, VENERATED RICE, POMEGRANATE VIRGIN SAUCE, BABY LEAVES AND ROASTED SEEDS	19€
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MARINATED LAMB CHOP (200G) (LEMON, ROSEMARY, MINT AND CUMIN), PIQUILLO PEPPER COULIS	26€
MATURED NORMANDY SIRLOIN (250G), CHIMICHURRI SAUCE AND HOMEMADE FRENCH FRIES.....	27€
MATURED NORMANDY RIB STEAK (300G), TARTAR SAUCE AND HOMEMADE FRENCH FRIES.....	35€

DAILY SIDE DISH

9€

HOMEMADE FRENCH FRIES

5€

GREEN SALAD, POMEGRANATE SAUCE

5€

DESSERTS

MATURED CHEESE PLATTER FROM MAISON BORDIER	10€
ECUME CHOCOLATE, BANANA, CRISPY PRALINE AND HOMEMADE VANILLA ICE CREAM.....	9€
CANDIED PEARS WITH HONEY AND ORGANIC VANILLA, FINANCIAL MATCH TEA AND HOMEMADE YOGURT ICE CREAM	10€
FRESH FRUITS, MANGO SORBET, COCONUT ICE CREAM AND CARAMELIZED CASHEW NUTS.....	9€
SESAME AND POPPY SEED SHORTBREAD, RED FRUITS, PASSION FRUIT CREAM, PESTO SWEETENED WITH BASIL & PINE NUTS...10€	
COFFEE/TEA GOURMAND.....	9€/11€

L'ÉQUIPE DE L'HÔTEL SE TIENT À VOTRE DISPOSITION POUR VOUS FAIRE VISITER NOS CHAMBRES D'ARTISTES

PRIX NETS - OUVERT 7J/7 – PETIT DÉJEUNER - DÉJEUNER - DINER – FERMÉ LE DIMANCHE SOIR.

