



STARTERS

PERFECT EGG, OYSTER MUSHROOMS, PARMESAN CREAM AND SAVORY CRUMBLE.....	12€
RED LABEL SALMON GRAVELAX, VEGETABLE PICKLES AND HORSERADISH CREAM.....	14€
HUMMUS, GUACAMOLE, FALAFELS, POMEGRANATE AND TAHINI.....	13€
SOUP OF THE DAY	9€
BURRATA, BOTTARGA AND CLEMENTINES.....	13€
ACHILLE BOARD: LOMO, CHORIZO, BASQUE SAUSAGE, TRUFFLE HAM AND REFINED CHEESE	21€

MAINS

RED LABEL SALMON MI CUIT AND SATAY SAUCE	23€
GRILLED OCTOPUS, KALAMATA OLIVES AND PIQUILLOS PEPPER CREAM	28€
NORMANDY SIRLOIN, TARTARE SAUCE AND HOMEMADE FRENCH FRIES	26€
NORMANDY BEEF FILLET WITH MOREL MUSHROOMS AND HOMEMADE FRENCH FRIES	32€
VEAL PICCATA, SARDINIAN GNOCCHI, PARMESAN CREAM AND SAGE.....	22€
VEGGIE BOWL: SWEET POTATO, HUMMUS, GUACAMOLE, FALAFELS, QUINOA, FETA, MIXED GREENS, POMEGRANATE VINAIGRETTE AND TAHINI.....	20€

SIDES

HOMEMADE FRENCH FRIES	5€
GREEN SALAD.....	6€
GARNISH OF THE DAY	9€

DESSERTS

CHEESE PLATE.....	10€
COCOLATE CARAMEL MOUSSE, BANANA, CRISPY PRALINE AND VANILLA ICE CREAM.....	10€
EDGAR MONT BLANC: CHESTNUT CREAM, VANILLA ICE CREAM, MERINGUE, CHESTNUTS SPREAD AND OAT CRUMBLE.....	10€
PASSION FRUIT CURD, LYCHEE, COCONUT, CARAMELIZED PUMPKIN SEEDS AND MATCHA SHORTBREADS..	10€
HAZELNUT MOELLEUX, CLEMENTINES, CANDIED KUMQUATS, YOGURT ICE CREAM.....	10€
GREEK YOGURT, FRESH FRUIT, GRANOLA AND HONEY.....	9€
COFFE/TEA GOURMAND.....	10€

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 - dîner – fermé le dimanche soir.

