



STARTERS

ACHILLE BOARD: LOMO, CHORIZO, BASQUE SAUSAGE, TRUFFLE HAM AND REFINED CHEESE.....	21€
GRILLED RAZOR CLAMS WITH PARSLEY AND CROUTONS.....	12€
FISH RILLETE OF THE MOMENT AND CONDIMENT.....	9€
BURRATA, BOTTARGA AND CLEMENTINES.....	13€
RED LABEL SALMON GRAVELAX, VEGETABLE PICKLES AND HORSERADISH CREAM.....	14€
SOUP OF THE DAY	9€

MAINS

HADDOCK POACHED IN COCONUT MILK AND LEMONGRASS.....	21€
RED LABEL SALMON MI CUIT, SOY MISO.....	23€
GRILLED OCTOPUS, TAHINA, PIQUILLOS, PISTACHIO.....	28€
NORMANDY SIRLOIN, CHIPOTLE SAUCE AND HOMEMADE FRENCH FRIES	26€
NORMANDY BEEF FILLET WITH PEPPERS SAUCE, MUSHROOM AND HOMEMADE FRENCH FRIES	32€
FREE-RANGE CHICKEN SUPREME WITH MUSHROOMS AND PARMESAN CREAM	24€
VEGGIE BOWL: BEETROOT, RED CABBAGE, QUINOA, ROASTED SQUASH, HUMMUS, BURRATA, YOUNG SPROUTS, POMEGRANATE VINAIGRETTE AND ROASTED SEEDS.....	20€

SIDES

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

DESSERTS

CHEESE PLATE.....	10€
CAKE OF THE DAY, VANILLA ICE CREAM AND GRANOLA.....	9€
GREEK YOGURT, FRESH FRUIT, GRANOLA AND HONEY.....	9€
COCOLATE CARAMEL MOUSSE, BANANA, CRISPY PRALINE AND VANILLA ICE CREAM	9€
EDGAR MONT BLANC: CHESTNUT CREAM, VANILLA ICE CREAM, MERINGUE, CHESTNUTS SPREAD AND OAT CRUMBLE.....	10€
HAZELNUT MOELLEUX, CLEMENTINES, CANDIED KUMQUATS, YOGURT ICE CREAM.....	10€
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 - diner – fermé le dimanche soir.

