

RESTAURANT

Starters

| | |
|---|------|
| FOIE GRAS, SEASONAL CHUTNEY AND NUTS | 17 € |
| SCALLOPS & MANGO TARTAR WITH PASSION FRUIT COULIS | 16 € |
| CODFISH BRANDADE QUENELLES, AIOLI AND VEGETABLES PICKLES | 12 € |
| ORCHARD SALAD, CONFITES VEGETABLES, SEASONAL FRUITS, HONEY SWEET & SOUR SAUCE | 10 € |
| RAMEN NOODLES, BUCKWHEAT | 11 € |
| STARTER OF THE DAY | 11 € |

Vegetarians

| | |
|---|------|
| TOMATO SOUP, BASIL OIL AND CROUTONS | 9 € |
| MAC AND VEGGIE, MACARONI, SPINACH, CREAM, GREEN SALAD | 17 € |
| FREGOLA SARDA RISOTTO, VEGETABLES | 17 € |
| RAMEN NOODLES, BOILED EGGS, BOK CHOÏ CABBAGE | 17 € |

RESTAURANT

FISH

SEA BREAM FILET, MINT AND YUZU MASH POTATOES

23 €

ROASTED MONKFISH, PARSLEY DECLINATION

36 €

FISH CHOWDER, RAS EL HANOUT AND CITRUS, SEASONAL VEGETABLES

29 €

SAUTEED SQUID AND CHORIZO, PIQUILLO MASCARPONE

24 €

DISH OF THE DAY

19 €

MEATS

BEEF TENDERLOIN (6.35 OZ), ANNA POTATOES AND PAN-FRIED FOIE GRAS

36 €

ANGUS STEAK (10 OZ), FRIES AND SALAD WITH BEARNAISE SAUCE

34 €

GRILLED LAMB CHOPS, HERBS CRUST WITH FREGOLA SARDA RISOTTO

24 €

PORK CHEEK, TRUFFLE MASH POTATOES AND CIDER SAUCE

26 €

STUFFED RANGE CHICKEN BREAST WITH GINGER, BUCKWHEAT NOODLES

23 €

DISH OF THE DAY

19 €

Payments by bank check are not accepted - net prices, VAT and service included, drinks not included.

If you have a special diet or an allergy such as peanuts
please inform our Maitre d'Hôtel to help you when placing your order.
A folder containing all the allergens is available at the restaurant reception.

Origin of meats: see slate

RESTAURANT

SIGNATURES

HOME-MADE STEAK TARTARE WITH FRIES

15 €

ICEBERG LETTUCE, AVOCADO, GREEN ASPARAGUS, CRABMEAT, POACHED EGGS, SMOKED SALMON, COCKTAIL SAUCE

19 €

ROMAN SALAD, CROUTONS, SOFT BOILED EGGS, PARMESAN CHEESE, CHICKEN

18 €

CLUB SANDWICH, TURKEY, BACON, FRENCH FRIES

15 €

CLUB SANDWICH, SMOKED SALMON, FRENCH FRIES

15 €

HAM CROQUE MONSIEUR WITH FRENCH FRIES

15 €

GROUND BEEF OR CHICKEN, BACON, SALAD, TOMATOE, ONIONS, MAYONNAISE, WITH/WITHOUT CHEESE

19 €

SEA BREAM FISH AND CHIPS AND FRENCH FRIES

16 €

CHICKEN QUESADILLAS WITH GREEN SALAD

14 €

RESTAURANT

Cheeses

CHEESE PLATE

14 €

Desserts

CHOCOLATE CAKE, VANILLA ICE CREAM

12 €

FRUITS SALAD

12 €

PISTACHIO FINANCIER, MERINGUE, PRALINE ICE CREAM

11 €

CRÈME BRULÉE

10 €

GOURMET COFFEE

10 €

RESTAURANT

Menu TriVium

35 €

3 COURSES: STARTER, MAIN DISH AND DESERT
OF YOUR CHOICE - DRINKS NOT INCLUDED

Menu BiVium

28 €

2 COURSES: STARTER AND MAIN DISH OR
MAIN DISH AND DESERT OF YOUR CHOICE -
DRINKS NOT INCLUDED

Starters

CODFISH BRANDADE STICKS, AIOLI AND VEGETABLES PICKLES

RAMEN NOODLES, BUCKWHEAT

STARTER OF THE DAY

Main Dish

GRILLED LAMB CHOPS WITH FREGOLA SARDA RISOTTO

SEA BREAM FILET, MINT AND YUZU MASH POTATOES

DISH OF THE DAY

Desserts

PISTACHIO FINANCIER, MERINGUE, PRALINE ICE CREAM

CREME BRULÉE

FRUIT SALAD

Wine List

Red Wines

| | Au verre | | Pichet 25 cl | Bouteille 75 cl |
|--|----------|-------|-----------------|--------------------|
| | 12 cl | 18 cl | | |
| Bordeaux | | | | |
| Bordeaux Merlot AOP - " Les Allées de Jules " - | 7 € | 8 € | 13 € | 29 € |
| Haut-Médoc AOC - " Lacombe Noaillac " - | 8 € | 9 € | 14 € | 35 € |
| Pomerol AOC - " Château Le Caillou " - | 12 € | 14 € | 20 € | 59 € |
| Medoc AOC - " Château Patache d'Aux " - | 14 € | 16 € | 25 € | 79 € |
| Saint Emilion Grand Cru AOC - " Tour de Capet " - | | | | 99 € |
| Vallée du Rhône | | | | |
| Côtes du Rhône AOP - " Les Caprices d'Antoine " - | 8 € | 9 € | 14 € | 35 € |
| Crozes Hermitage AOC - " Les Paillanches " - | | | | 46 € |
| Gigondas AOC - " Dentellis " - | | | | 49 € |
| Côte Rotie AOC - " La Serine " - | | | | 59 € |
| Châteauneuf du Pape AOC " Maison Ogier " - | 14 € | 16 € | 25 € | 79 € |
| Bourgogne | | | | |
| Bourgogne Hautes Côtes de Nuits AOC - | 11 € | 13 € | 16 € | 49 € |
| Mercurey AOC - " Domaine du Meix-Foulot " - | | | | 69 € |
| Sud-Ouest | | | | |
| Cahors Malbec AOC BIO - " Château de Chambert " - | 10 € | 11 € | 15 € | 45 € |
| Val de Loire | | | | |
| Saint Nicolas de Bourgueil AOC - " le Moulingenet " - | 10 € | 12 € | 16 € | 47 € |
| Beaujolais | | | | |
| Brouilly AOC - " Château des Tours " - | | | | 45 € |
| Vins du Monde | | | | |
| Carmenère Valle de Colchagua - " Vina Laroche " - | 8 € | 9 € | 14 € | 34 € |

Wine List

White Wines

| | Au verre | | Pichet | Bouteille |
|---|----------|-------|--------|-----------|
| | 12 cl | 18 cl | 25 cl | 75 cl |
| Bordeaux | | | | |
| Sauvignon Blanc AOP - " Les Allées de Jules " - | 7 € | 8 € | 12 € | 29 € |
| Grave AOC - " Château Carbon d'Artigues " - | 8 € | 10 € | 14 € | 35 € |
| Bourgogne | | | | |
| Pouilly Fuissé AOC - " Maison Champy " - | | | | 46 € |
| Chablis AOC - " Saint Martin" Domaine Laroche - | 12 € | 13 € | 16 € | 47 € |
| Hautes Côtes de Nuits AOC - " David Duband " - | 11 € | 12 € | 15 € | 49 € |
| Sud-est | | | | |
| Côtes Catalanes IGP Canon du Maréchal " Cazes " - | 7 € | 8 € | 13 € | 29 € |
| Pays d'Oc IGP Chardonnay - " Laroche " - | 8 € | 10 € | 14 € | 35 € |
| Val de Loire | | | | |
| Pouilly Fumé AOC - " Jolivet " - | 12 € | 13 € | 16 € | 47 € |
| Sancerre AOC - " Les Châtaigniers " - | | | | 59 € |
| Alsace | | | | |
| Alsace AOC Riesling - " Hans Schaeffer " - | 7 € | 8 € | 12 € | 36 € |
| Vins Liqueureux / Sweet Wines | | | | |
| Monbazillac AOC - " Château Beautrand " - | 8 € | 9 € | 15 € | 34 € |
| Vins du Monde - Italie | | | | |
| Puiatti Puiattino Pinot Grigio IGT - | 8 € | 9 € | 15 € | 34 € |

Rosé & Champagne

Rosé wines

| | 12cl | 18cl | 25cl | Bouteille |
|--|------|------|------|-----------|
| Château Beaulieu Rosé | 10 € | 12 € | 17 € | 42 € |
| Ile de Beauté IGP - " Terra d'Ortolo " - | 8 € | 9 € | 13 € | 31 € |
| Côtes de Provence AOP - " Esprit Gassier " - | | | | 38 € |

Champagnes

| | | |
|--|----------------|-------|
| Laurent-Perrier La Cuvée | 15 € (15 cl) | 70 € |
| Laurent-Perrier Cuvée Rosé | 17 € (15 cl) | 80 € |
| ½ Bouteille de Laurent-Perrier la Cuvée 37,5cl | | 35 € |
| Moët & Chandon 75cl | | 100 € |
| Veuve Clicquot Carte Jaune 75cl | | 100€ |
| Grand Siècle par Laurent-Perrier 75cl | | 180 € |