




L'ORANGERIE  
*le restaurant*




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## SNACKS

-  Fried chickpeas "panisses" and Aioli sauce 10€
- French charcuterie \*\* 12€
-  Fresh and matured cheese assortment \*\* 11€
- Gratinated scallops with citrus butter 14€
- Fried Anchovy tempura, bellpepper and harissa mayonnaise 10€
- Vitello tonnato, capers and parmesan cheese 13€

## STARTERS

- Seabream carpaccio with citrus, avocado tartar and passion fruit, pastis jelly 21€
- Beef tartar and chips 19€
-  Goat cheese, mint and cumin crisp, spinach, parmesan cheese cream, Chavignol goat cheese 18€

## SALADS

-  Vegetarian Poke Bowl, rice, avocado, mango, carrots, cashew nuts, coriander, radish, soja dressing 21€
- Caesar salad, heart of sucrine, crispy chicken, egg and anchovies \*\* 20€
-  Tomato salad with Burrata cheese and pesto sauce 20€

CHILDREN MENU 15€

\*\*AVAILABLE 24H/24

PRIX NETS TTC

 VEGETARIAN MEAL

Parking OFFERT pour tous les clients extérieurs à l'hôtel, déjeuner ou dînant au restaurant  
(sous réserve de disponibilité)

# MAIN COURSES



Catch of the day on plancha, vegetables, olive oil and garlic sauce 31€/pers  
(1 kg fish for 2 persons)

Grilled octopus, bellpepper ratatouille, smoked pepper butter, cheackpeas and lemon cream 29€

Linguini pasta and gambas, grilled bellpeppers and gambas jus 26€

 Roasted eggplants, olives and smoked scarmoza, sage oil and salad 25€

Veal cooked low temperature, creamy veal juice, potatoes and vegetables 32€

Half cooked tuna, veal and balsamic juice, fenel, fresh herbs and nuts mashed potatoes 28€

Chicken breast cooked low temperature, tarragon butter, creamy polenta and vegetables 29€

Rib French beef steak on plancha, 350g, french fries and mesclun 31€

# DESSERTS

Iced nougat to share, served with toppings 20€

Chocolate, black cardamom, cocoa nibs ice cream, spicy chocolate sauce 13€

The GREAT gourmet coffee: cheese cake, Magnum ice cream, chocolate, strawberry and verbena tart 13€

Lime and basil tart, soft meringue and basil ice cream 13€

Assortment of homemade sorbets and fresh fruits 12€

Peach Pavlova, vanilla and white chocolate, Timut pepper ice cream 13€

PRIX NETS TTC

All our meat are french origins unless stated, except the vieillo tonnato meat which come from The Netherlands..

En application du règlement européen n,°1169/2011 relatif aux allergènes, nous tenons à votre disposition un document sur lequel tous les allergènes présents dans nos plats sont répertoriés