



L'ORANGERIE
le restaurant

SNACKS

Gratinated scallops with tomatoes and olives butter	13€
Fried squid and citrus mayonnaise	12€
French charcuterie **	12€
✓ Fresh and matured cheese assortment **	11€
Cuttlefish with pesto rosso	12€
✓ Fried chickpeas and garlic mayonnaise	12€
✓ "Pimientos del Padron" - Fried bellpeppers	10€

STARTERS

Steamed salmon and avocado toast, ganny smith apple, nuts, cider vinaigrette	20€
Beef tartar (100gr of meat) and chips	19€
Beef tartar is available as a main course with french fries, salad and 180gr of meat	24€
Crispy half cooked egg, parmesan cheese and goat cheese, pickles	19€

SALADS

Poke Bowl, soy-marinated tuna and salmon with tahini sauce, avocado, cucumber and carrots, rice	22€
Caesar salad, heart of sucrine, egg and anchovies	20€
with crispy chicken **	
with tuna	24€
Tomato carpaccio, burrata and ham, tomato vinaigrette	21€

CHILDREN MENU 15€

**AVAILABLE 24H/24

PRIX NETS TTC

✓ VEGETARIAN MEAL

2 heures de parking offertes pour tous les clients extérieurs à l'hôtel, déjeunant ou dinant au restaurant, sous présentation du ticket du restaurant après le repas.
(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)

Half cooked tuna like rossini, balsamic juice, potatoes with truffles 29€

Pesto rosso linguini, roasted tomatoes, pines nuts and burrata 25€

 Vegetarian "Vol au vent", peas cream 23€

Beef filet cooked a la plancha, orange and sage juice, mushrooms and vegetables, candied orange mashed potatoes 32€

Monkfish, "bouillabaisse" juice, roasted artichoke, pastis glazed carrots, crispy risotto 32€

Duck breast and roasted figs, sweet potatoes, mushrooms and vegetables 29€

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

DESSERTS

"Ile flottante" to share, Madagascar vanilla custard 20€

Chocolate from Madagascar, black cardamom cream, cocoa ice cream and chocolate sauce ** 13€

The GREAT gourmet coffee: lemon tart and vanilla cream, strawberry and pepper sorbet, rum and ginger "crème brûlée" 13€

Figs and raspberries biscuit, figs and sweet wine juice, Gambetta sorbet 13€

Vanilla rice pudding, salted caramel, puffed rice and vanilla ice cream 13€

Homemade Sorbet and fresh fruits plate (gluten & lactose free) 12€

PRIX NETS TTC

All our meat are french origins unless stated.

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.