



L'ORANGERIE  
*le restaurant*



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## SNACKS

Gratinated scallops with citrus butter	13€
Feta cheese and mint samosa & honey	12€
French charcuterie **	12€
🌿 Fresh and matured cheese assortment **	11€
Squid tentacles pan with garlic and parsley	12€
🌿 Fried chickpeas and garlic mayonaise	12€
🌿 "Pimientos del Padron" - Fried bellpeppers	10€

## STARTERS

Steamed salmon and avocado toast, ganny smith apple, nuts, cider vinaigrette	20€
Asparagus & crayfish, urchin cream, fresh herbs vinaigrette	23€
Beef tartar like a cannelloni, ginger and timut foam, soja & whisky sauce, citrus and cream	19€
Bell peppers piperade, poach eggs, potatoes, capers and anchovy cream	17€

## SALADS & SOUP

Caesar salad, crispy chicken, heart of sucrine, egg and anchovies	21€
Red mullet Ravioli, brousse, candied tomatoes, olive and basil	22€
Like a "Niçoise salad", fresh tuna, soft cooked egg and vegetables	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 (1 kg fish for 2 persons)	32€/pers
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", asparagus cream	23€
Lamb cooked low temperature, rosemary gnocchi, artichokes, thyme juice	32€
Roasted cod, marinated carrots, seaweed fish brandade, garlic and safran mayonnaise	32€
Veal filet, lemon and rosemary meat sauce, pressed potatoes and parmesan, vegetables	29€
Rib French beef steak on plancha, 350g, french fries and mesclun	31€

## DESSERTS

Strawberry Pavlova to share, Elderflower whipped cream, strawberry sauce	23€
Chocolate fondant, pop corn praliné, crispy cocoa biscuit, Vanilla from Madagascar ice cream	13€
The GREAT gourmet coffee: Tonka nuts and caramel biscuit, vanilla rice pudding, home make ice cream	13€
Citrus-infused Baba, honey ice cream, lavender whipped cream, marinated grapefruit	13€
Vanilla cheesecake, yagurt foam and lemon sorbet	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.