






L'ORANGERIE

le restaurant


SNACKS

-  Fried chickpeas "panisses" and Aioli sauce 10€
- French charcuterie ** 12€
-  Fresh and matured cheese assortment ** 11€
- Gratinated scallops with citrus butter 14€
-  Pimientos del patron 9€
- Beef and eggplant maki, beef juice, candied onions, crispy 13€

STARTERS

- Seabream carpaccio with citrus, kohlrabi and Granny smith apple, horseradish mayonnaise and pastis jelly 21€
- Squid cooked at the Carbonara style, marinated egg yolk, pecorino cheese and grilled Guanciale 19€
- Almost perfect egg, cauliflowers, pickles chestnut emulsion 17€

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€
- Goat cheese, mint and cumin crisp, spinach, parmesan cheese cream, Chavignol goat cheese 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 (1 kg fish for 2 persons)	31€/pers
Roasted cod fish, parsnips and green cabbage, soy reduction	28€
 Gorgonzola cheese linguine, chanterelles, asparagus and walnuts	25€
Veal cooked low temperature, creamy veal juice, potatoes and vegetables	32€
Rib French beef steak on plancha, 350g, french fries and mesclun	31€
Half cooked tuna, veal and balsamic juice, fenel, fresh herbs and nuts mashed potatoes	29€
Pork from the Abotia farm cooked 18 hours, thai spices juice, sweet potatoes and vegetables	29€

DESSERTS

Iced nougat to share, served with toppings	20€
Chocolate, black cardamom, cocoa nibs ice cream, spicy chocolate sauce	13€
Coconut & Granny Smith, poached kiwi with mint, lemongrass flavor (gluten & lactose free)	13€
The GREAT gourmet coffee: cheese cake, Magnum ice cream, chocolate, strawberry and verbena tart	13€
Strawberry biscuit & verbena cream, strawberry and sumac sorbet	13€
Assortment of homemade sorbets and fresh fruits	12€
Citrus Pastilla and olive oil, Corsican bruccio sorbet	13€

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