



L'ORANGERIE
le restaurant



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SNACKS

Gratinated scallops with citrus butter	13€
Croqu'Truffe, croque monsieur with ham, cheese and truffles	14€
French charcuterie **	12€
✓ Fresh and matured cheese assortment **	11€
Cuttlefish with pesto rosso	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€
Home made half cooked foie gras, shallots and black fruits jam	23€
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 & SOUP

Caesar salad, heart of sucrine, egg and anchovies	with crispy chicken**	20€
	with tuna	24€
Mushroom tart and mushroom soup		22€
Roasted pumpkins, chestnut cream, "brousse" cheese, walnuts crumble, pickles, soja dressing, nuts oil, smoked duck breast		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
(1kg 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", pumpkin cream 23€

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

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

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

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

DESSERTS

"Omelette Norvegienne" to share, almond and citrus ice cream, gingerbread, Grand Marnier 23€

Chocolate from Ghana, coffee & praliné, nuts and candied orange sorbet, nut and cardamom sauce 13€

The GREAT gourmet coffee: Tonka nuts and caramel biscuit, rum and ginger "crème brûlée", home make ice cream 13€

Poached apple tart, vanilla & buckwheat, caramel & miso ice cream, apple juice 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.