



L'ORANGERIE
le restaurant

SNACKS

Gratinated scallops with citrus and algae butter	13€
✓ Fried squid and citrus mayonnaise	12€
French charcuterie **	12€
✓ Fresh and matured cheese assortment **	11€
Cuttlefish with pesto rosso	12€
Burrata cheese to share, pesto and pines	15€
✓ "Pimientos del Padron" - Fried bellpeppers	10€

STARTERS

Avocado and mango tartar, spiny lobster skewer, passion fruits and combava dressing	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€
Seabream carpaccio, asparagus, smoked paprika sabayon, orange jelly	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	
with crispy chicken **	20€
with tuna	24€
✓ Roasted vegetables salad, balsamic dressing and fried cheakpeas panisses	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 (1kg fish for 2 persons)	31€/pers
Roasted cod, semola and pickles, zucchini spaghetti, spiced mashed carrots, saffron cream	29€
Linguini pasta and gambas, grilled bellpeppers and gambas jus	26€
✓ Vegetarian "Vol au vent", green asparagus cream	23€
Veal filet mignon cooked low temperature, rosemary juice, potatoes and vegetables	32€
Monkfish, "bouillabaisse" juice, roasted artichoke, pastis glazed carrots, crispy risotto	32€
Slow-cooked chicken supreme feta and oregano cream, chickpea puree, eggplant caviar, and crispy bread.	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, nuts praliné, cocoa ice cream **	13€
✓ The GREAT gourmet coffee: lemon tart and vanilla cream, strawberry and pepper sorbet, rum and ginger "crème brûlée"	13€
✓ Strawberry and Timut pepper pavlova, Saint Germain sorbet (lactose and gluten free)	13€
✓ Lemon and 4 spices pastilla, olive oil and honey jam, thyme 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.