



L'ORANGERIE
le restaurant



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SNACKS

Gratinated scallops with citrus and algae butter	13€
🌿 Fried chickpeas panisses and garlic mayonnaise	10€
French charcuterie **	12€
🌿 Fresh and matured cheese assortment **	11€
Cuttlefish with pesto rosso	12€
The "Croq'Truffe"	12€
🌿 Goat cheese, mint and cumin fried fagottini	10€

STARTERS

Poached eggs in a red wine sauce and pickles	18€
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€
Homemaid foie gras, red onion and dry fruits jam	21€

SALADS & SOUP

🌿 Like a "poireau vinaigrette", leeks, lemon and horseradish mascarpone cream **	19€
Caesar salad, heart of sucrine, egg and anchovies with crispy chicken **	20€
with tuna	24€
Marinated salmon, olive oil, lemon, white tarama & pickles	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)

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", creamy coral lentils 23€

Veal filet mignon cooked low temperature, rosemary juice, potatoes
and vegetables 32€

Half cooked tuna, stewed fenel, crispy risotto and salsa verde sauce 28€

Candied Beef cheek with red wine, stuffed cabbage, potato
mouseline 29€

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

DESSERTS

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

🌿 Black Chocolate from Ghana, coffee and buckwheat like a tiramisu 13€

🌿 The GREAT gourmet coffee: cheese cake, Magnum ice cream,
chocolate, strawberry and verbena tart 13€

🌿 Granny Smith apple "vacherin", vanilla and Agastache flavor 13€

🌿 Pistachio biscuit and citrus, orange blossom ganache (gluten & lactose free) ** 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.º1169/2011 relatif aux allergènes, nous tenons à votre disposition un document sur lequel tous les allergènes présents dans nos plats sont répertoriés.