



# L'ORANGERIE

le restaurant

## SNACKS

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- Leaf Fried chickpeas "panisses" and Aioli sauce 10€
  - French charcuterie \*\* 13€
  - Leaf Fresh and matured cheese assortment \*\* 11€
  - Grilled cuttlefish with pesto rosso 14€
  - Leaf Fried artichoke and Tahini sauce 15€
  - Beef samoussa, fresh herbs and cottage cheese 12€

## STARTERS

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- Foie Gras terrine half cooked with 4 spices, dry fruits chutney 23€
  - Seabream carpaccio, raspberry, fenel and fresh herbs 19€
  - Leaf Provençal Pistou soup, vegetable soup & Ditalini pasta, parmesan cheese and pistou As a starter 16€  
As a main course 24€

## SALADS

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- Leaf Roasted vegetables salad, bulgur, féta cheese and caramelized dry fruits 21€
  - Caesar salad, heart of sucrine, crispy chicken, egg and anchovies \*\* 20€
  - Avocado toast, brioche, smoked salmon and poached egg 21€

CHILDREN MENU 15€

\*\*AVAILABLE 24H/24

PRIX NETS TTC

VEGETARIAN MEAL

Parking OFFERT pour tous les clients extérieurs à l'hôtel, déjeunant ou dinant au restaurant  
(sous réserve de disponibilité)



## MAIN COURSES

Catch of the day on plancha, Provençale vegetables, olive oil and garlic sauce (1 kg fish for 2 persons)	31€/pers
Roasted cod fish, parsnips and green cabbage	28€
Vegetables and ricotta cannelloni gratinated with parmesan cheese	25€
Beef filet and roasted foie gras, mushrooms, mashed potatoes and Porto jus	32€
Rib French beef steak on plancha, 350g, french fries and mesclun	31€
Duck breast and roasted figs, carrots, rosemary and honey vinegar	29€
Monkfish, candied tomatoes and Serrano ham, piperaid and green crab emulsion	29€

## DESSERTS

Vanilla ice cream and toppings (to share)	20€
Chocolate and coconut flavoured with rum, praliné and coco sorbet	13€
Roasted figs, cinnamon biscuit, vanilla cream, pecan nuts	13€
The GREAT gourmet coffee: cheese cake, sorbet like a Magnum, chocolate, coco and rum tart	13€
Lemon mousse, candied fenel, olive oil and cottage cheesee, honey ice cream	13€
Assortment of homemade sorbets and fresh fruits	12€
Whisky baba, Bailays cream, coffee ice cream	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