



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€
Asparagus & crayfish, urchin cream, fresh herbs vinaigrette	23€
Beef tartar like a cannelloni, ginger and timut foam, soja & whisky sauce, citrus and cream	19€
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 (1 kg fish for 2 persons)	31€/pers
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€
Lamb cooked low temperature, rosemary gnocchi, artichokes, thyme juice	32€
Roasted cod, marinated carrots, seaweed fish brandade, garlic and safran mayonnaise	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

Kiwi Pavlova to share, verbena whipped cream, kiwi sauce	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, vanilla rice pudding, home make ice cream	13€
Poached apple tart, vanilla & buckwheat, caramel & miso ice cream, apple juice	13€
Vanilla cheesecake and citrus, yagurt foam and lemon sorbet	13€
Homemade Sorbet and fresh fruits plate (gluten & lactose free)	12€

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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.