

ROOM - SERVICE MENU

STARTERS

- Soup of the day 11,00 €
- The Foie Gras, Red Fruits Chutney 26,00 €
- Ham and Truffle Croque-Monsieur with Salad 32,00 €
- Chef's Potted Meat 14,00 €
- Vegetable Salad (Seasonal vegetables) 16,00 €

MAIN COURSES

- Stir fried Sea Bass, or Turbot according, with Champagne Sauce 37,00 €
- Stir Fried Beef Fillet with its Meat Stock 38,00 €
- Pollack or Cod Fillet with Prawn Sauce 30,00 €
- Fresh Tagliatelle with Small Vegetables 19,00 €

SIDES

According to your preference

Fresh Made Pasta, Prawn Risotto, Thyme-flavoured Polenta,
Stir Fried Summer Vegetables, Mashed Potatoes

CHILDREN MENU

- Chicken Fillet with Cream Sauce 12,00 €
- Small Beef Fillet 26,00 €

CHEESE

- Pônt l'Évêque Fermier Martin (a locally sourced cow's milk cheese) 11,00 €

SALAD

- Green Salad 8,00 €

DESSERTS

- Tarte Tatin 12,00 €
- Paris Brest 12,00 €
- Fruit Salad 12,00 €
- Chocolate Fondant 12,00 €