

SUMMER MENU - 2025

STARTERS

Prawn : tempura-style, medley of cherry tomatoes, green burrata sauce12,00 €

Watermelon : slow-cooked, cucumber tartare, Poulligny Saint-Pierre cheese foam, rice tuile 10,00 €

Aubergine: marinated, flame-grilled mackerel, herbed barley, yuzu vinaigrette11,00 €

MAIN COURSES

Pollack : flambéed with pastis, baby carrots, fennel, chard, pastis and caper vinaigrette.....21,00 €

Guinea fowl : barbecued, roasted romaine lettuce, pancetta and parmesan, Caesar-style sauce 20,00 €

Merlan (beef cut, «Charolais»): seared, served with a crispy potato nest, shallot confit, chimichurri sauce22,00 €.

Vegetarian platter.....15 €

The plate's composition is based on the chef's inspirations and seasonal influences.

Cheese platter7,50 €

DESSERTS

Apricot : poached with savoury, apricot confit, apricot pain de Gênes, savoury shortbread, olive oil sorbet..... 10,00 €

Corn : popcorn mousse, meringue, white chocolate crunch, caramelised corn, vanilla-almond biscuit, caramel, whipped corn ganache..... 9,00 €

Raspberry : confit, Madagascara vanilla ganache, lemon sponge, almond shortbread, raspberry granita.....11,00 €

ALL YEAR LONG

STARTERS*

Homemade **Foie Gras** Terrine 18€

Land & Sea Platter: Duck Breast & Home-Smoked Salmon 17€

DISHES*

Fish of the Day with Vouvraysauce and seasonal garnish..... 29€

Roasted Prawns with truffle risotto and puffed buckwheat..... 31€

Calf Sweetbread with Morels 32€

Beef Fillet** with Creole sauce and homemade fries 29€

DESSERT

Royal Chocolate "Valrhona" 12€

Ice Cream Trilogy7 €



The restaurant is closed on Sunday evenings, as well as on Mondays and Tuesdays at lunchtime. Open Monday and Tuesday evenings by reservation only for people outside the hotel (limited seats available). For the **Soirées Étapes 1**: Lunch of the day; for the **Soirées Étapes 2**: Starter, Main Course, Dessert; for the **Soirées Étapes 3**: 3 dishes à la carte. *We charge a supplement for 'Signature' dishes. Prices displayed are net, service included.

Our meat comes from French breeds (**Charolais, Limousin or Pays de Loire beef), depending on availability.

We accept payments via Master Card, VISA, Cheque, Cash, "Chèque Vacances". Please note that "Ticket Restaurant" vouchers are only accepted for lunch from Monday to Friday, with a maximum of 1 voucher/pers.

Menu Bistrot at lunch time

- STARTER & MAIN COURSE or MAIN COURSE & DESSERT 19 €
- STARTER, MAIN COURSE, DESSERT 23 € ■ MAIN COURSE 13 €

EVERY WEEK : Country-style Pâté / Skirt Steak, Fries / Ice cream **OR** :

MENU WEEK 1

23 to 28 june
7 to 12 july
21 to 26 july
4 to 9 august
18 to 23 august
1 to 6 september
15 to 20 september

Wednesday

Sardine Terrine with Fresh Cheese

Breaded Pork Escalope à la Milanese, Piperade (Basque-style sautéed peppers, onions, and tomatoes)

Rum Baba

Thursday

Chilled Melon Soup with Cured Ham

Grilled Chicken with Lemon and Peanuts

Fruit Vacherin (meringue dessert with fruit and whipped cream)

Friday

Tomato Tart with Rocket Pesto

Fish of the Day, Garlic Cream, Risotto

Cheesecake with Summer Fruit Coulis

Saturday

Courgette Tagliatelle with Feta and Seeds

Ricotta and Spinach

Lasagne

Homemade Summer Fruit Salad

KID'S MENU

Half portion.....13 €

Country-style Pâté

Skirt Steak, Fries

Ice cream

MENU WEEK 2

30 june to 5 july
14 to 19 july
28 july to 2 august
11 to 16 august
25 to 30 august
8 to 13 september

Wednesday

Chickpea Stew

Tandoori-Style Grilled Pork on a Vegetable Salad

Chilled Strawberry Soup

Thursday

Creole Tuna Tart

Barley & Chicken Risotto, Herb Coulis

Raspberry Cake

Friday

Minted Pea Cream

Tahitian-Style Fish Salad

Vanilla Cream Puff

Saturday

Pepper Crumble with Cured Ham

Beef Carpaccio, Fries

Profiteroles

