



OUR SET MENUS

Among our daily specials

From Monday to Friday

2 courses 24.90 €

3 courses 27.50 €

Weekend menus

2 courses 27.40 €

3 courses 32.90 €

3 courses + cheese 35.90 €

À LA CARTE

Scroll below

Starters

Caesar Salad	15.90
Heart of Romaine lettuce, sliced chicken breast, Parmigiano Reggiano shavings, Caesar dressing	
Thinly Sliced Serrano Ham matured for 20 Months	16.90
Toasted country bread	
Hearts of Artichoke Salad with Green Beans	17.50
Vinaigrette with olive oil, shallot and herbs	
Marinated Salmon « Bömlö® » With Dill	19.80
Scandinavian sauce, toasted country bread	
French Duck Liver « Foie Gras » Terrine	19.80
Toasted country bread	
Burgundy Snails with Parsley, Garlic Butter, Diced Tomatoes	14.90
7 snails served in individual pots	

Thin Pizzas & Pasta « Garofalo® Pasta Di Gragnano »

Thin and Crispy Pizzas (may be shared as appetizers):	
- Confit Vegetables Pizza	14.90
Tomato, eggplant, zucchini, peppers and pesto	
- Marinated « Bömlö® » Salmon Pizza with Dill , from the « Spago » Pizza Recipe	19.80
Rigatoni « Garofalo® » with Tomato Sauce	16.50
Pesto, basil, Serrano ham	
Vegetarian Platter of Sauted Vegetables	16.90

For our Younger Guests
Children's Menu (up to 8 years old)
 14.50

Seafood

Dim Sum with King Size Prawns	26.00
Roasted « Bömlö® » Salmon Steak	26.20
Vegetables broth, lemon emulsion	
Filet of Cod in Aioli	28.80
Vegetable broth	
Madagascar « Label Rouge » King Size Prawns Risotto	28.50
Carnaroli rice risotto, asparagus tips, Parmigiano Reggiano	
Grilled Mixed Fish Fillets	29.80
Fillets of cod, salmon, sea bream and king size prawns Fresh spinach leaves, steamed potatoes	

Whole Roasted Fish, prepared at your table:
 Please see the suggestion on the daily menu

Meat: * Beef & Veal selected in France

Iberian Pluma « Bellota »	28.90
Top rump from the famous Iberian pig Potatoes, pan-fried peppers, chistera sausage	
Pan-Fried Calf*'s Liver « Lyonnaise » style	27.90
Vinegar jus, green beans and mashed potatoes	
« Bresse » Chicken Roasted on a Spindle	29.80
Mashed potatoes and green salad	
Lamb Shank	28.00
Mashed peas, thyme juice	
Fillet of Beef* Served either « Plain » or with « Pepper Sauce »	29.90
Gnocchis, fresh spinach leaves	
100% Pure « Charolais » Beef* Tartare	19.80
180g, minced to order, served with a green salad and potatoes	
Classic: Egg yolk, onions, gherkins and capers	
Caesar: Classic tartare quickly seared on both sides	

*Net prices in euro VAT and service included.
 We no longer accept payments by cheque.
 To guarantee an optimal freshness, some dishes may momentarily be unavailable*

*Our Chef is at your disposal in case of allergies or food restrictions.
 All information concerning allergies can be asked at the reception desk.*



Cheeses

Cottage Cheese

- Plain	4.50
- with double cream	4.80
- with fruit coulis	4.80

Saint Marcellin "Mère Richard"

Half a Saint Marcellin (<i>local speciality</i>)	4.20
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Fresh Farm Goat Cheese "Chevenet" (2 pieces)	4.80
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Roquefort "Papillon", Blue Cheese	4.80
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Cheeses Selection (to be shared between 2 people) Saint-Marcellin, Goat cheese and Roquefort "Papillon"	11.90
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Sweets

Traditional Rum Baba Whipped cream and Havana rum	9.50
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Fresh Fruits Vacherin Meringue, ice cream, whipped cream and fruit coulis	9.50
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Traditional Waffles Whipped cream and chocolate or whipped cream and compote	9.10
Whipped cream, chocolate and compote	9.50

Domino Waffles Served with whipped cream and a coffee or tea	7.80
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Strawberries Cup Served either plain, with sugar or with whipped cream	10.00
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Strawberries and Raspberries Cup Served either plain, with sugar or with whipped cream	10.50
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Strawberries and Raspberries "Cardinale" Vanilla ice cream, fruit coulis and whipped cream	11.00
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Warm "Valrhona" Chocolate Cake Vanilla Custard (Warm dessert which requires 12 minutes of preparation)	9.50
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Assortments of Sorbets 5 flavours, served with "madeleines"	8.80
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Colonel Cup Lemon sorbet and a small glass of Vodka served on the side	7.60
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L'Opéra Joconde biscuit, chocolate ganache and coffee cream	11.20
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