



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

Thin Pizzas & Pasta « Garofalo® Pasta Di Gragnano »

Thin and Crispy Pizzas (may be shared as appetizers):	
- Confit Vegetables Pizza Tomato, eggplant, zucchini, peppers and pesto	14.90
- Marinated « Bömlö® » Salmon Pizza with Dill , from the « Spago » Pizza Recipe	19.80
Rigatoni « Garofalo® » with Tomato Sauce Pesto, basil, Serrano ham	16.50
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 Vegetables broth, lemon emulsion	26.20
Filet of Cod in Aioli Vegetable broth	28.80
Madagascar « Label Rouge » King Size Prawns Risotto Carnaroli rice risotto, asparagus tips, Parmigiano Reggiano	28.50
Grilled Mixed Fish Fillets Fillets of cod, salmon, sea bream and king size prawns Fresh spinach leaves, steamed potatoes	29.80

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

Meat: * Beef & Veal selected in France

Iberian Pluma « Bellota » Top rump from the famous Iberian pig Potatoes, pan-fried peppers, chistera sausage	28.90
Pan-Fried Calf*'s Liver « Lyonnaise » style Vinegar jus, green beans and mashed potatoes	27.90
« Bresse » Chicken Roasted on a Spindle Mashed potatoes and green salad	29.80
Lamb Shank Mashed peas, thyme juice	28.00
Fillet of Beef* Served either « Plain » or with « Pepper Sauce » Gnocchis, fresh spinach leaves	29.90
100% Pure « Charolais » Beef* Tartare 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	19.80

*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, Served either

- Plain 4.50
- with Double cream 4.80

Saint Marcellin "Mère Richard"

Half a Saint Marcellin (*local specialty*) 4.20

Fresh Farm Goat Cheese "Chevenet" (2 pieces) 4.80

Roquefort "Papillon", Blue Cheese 4.80

Cheeses Selection (to be shared between 2 people) 11.90
Saint-Marcellin, Goat cheese and Roquefort "Papillon"

Sweets

Traditional Rum Baba 9.20
Whipped cream and Havana rum

Fresh Fruits Vacherin 9.20
Meringue, ice cream, whipped cream and fruit coulis

Traditional Waffles
Whipped cream and chocolate or whipped cream and compote 8.80
Whipped cream, chocolate and compote 9.10

Domino Waffles 7.50
Served with whipped cream and a coffee or tea

"Délice de Fromage Blanc" 5.50
Cottage cheese with apple compote and fruit coulis

Iced Meringues with Whipped Cream 8.80
Light meringues, vanilla ice cream and dark chocolate sauce

"Mont Blanc" Chantilly Meringue 8.80
Vanilla ice cream, chestnut cream and chocolate sauce

Salad of Fresh Seasonal Fruits 8.50

Salad of Fresh Seasonal Fruits "Cardinale" 10.50
Vanilla ice cream, whipped cream and fruit coulis

Warm "Valrhona" Chocolate Cake 9.50
Vanilla Custard
(Warm dessert which requires 12 minutes of preparation)

Vanilla "Crème Brulée" 9.00

Assortments of Sorbets 8.80
5 flavours, served with "madeleines"

Colonel Cup 7.60
Lemon sorbet and a small glass of Vodka served on the side

"Le Roosevelt" Chocolate Cake, Maison Bernachon 11.20
Praline crust, Chocolate ganache and vanilla custard

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