



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

Genuine Mortadella from Emilie-Romagna « La Favola », Italy Hand-carved	16.90
Caesar Salad Heart of Romaine, octopus, sliced chicken breast, anchovies, Avocado, Parmigiano Reggiano	21.00
French Duck Liver « Foie Gras » Terrine Mostarda di cremona	19.80
Vitello Tonnato from Piedmont, Italy Cushion of veal, tuna vinaigrette dressing, anchovies, capers, Parmigiano Reggiano, rocket salad	19.80
The Famous Iberic Ham Bellota 100% Ibérique « Cinco Jotas® » Plate of thinly sliced ham with "pan con tomato" tomato bread	26.80
Platter of Italian Cold Cuts Coppa matured for 10 Months, genuine Mortadella from Emilie-Romagna "La Favola", Filet mignon matured for 10 Months, San Daniel Ham matured for 18 Months	19.50

Thin and Crusty Pizzas (may be shared as appetizers)

Thin Pizza with Vegetables Zucchini, eggplant, tomato, olive oil, Parmigiano Reggiano	14.90
Marinated « Bömlö® » Salmon Pizza with Dill, from the « Spago » Pizza Recipe	19.80
Truffle Cooked Ham, « Tartufo » Cream	20.00

Pasta

Penne « Garofalo » with Tomato Sauce Basil, Parmigiano Reggiano	16.50
Linguine with Squid Ink « Frutti di Mare » Shells, clams, king size prawns and parsley butter	24.50
Cappelletti with Vegetables and Ricotta artichokes, candied tomatoes, pine nut, fresh spinach leaves, lemon sauce	24.00

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

14.50

Fish & Seafood

Fillet of Cod in Aioli Steamed potatoes, carrots, fennel, asparagus, cauliflower	28.80
Madagascar « Label Rouge » King Size Prawns Risotto Carnaroli rice risotto with saffron, chorizo, piquillo	28.50
Roasted Fillet of Hake « Petit Bateau » Fregola sarda « prepared as risotto », olives, tomatoes, Parmigiano Reggiano	28.80

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

Meat: * Beef & Veal selected in France

Roasted Calf's* Rump Peas, « grenaille » potatoes, sage jus	28.50
Pan-Fried Calf's* Liver « Venitian » Mashed potatoes, olive oil	27.90
Pan-Seared Beef* Fillet with Pepper Sauce Gratinated Macaroni pasta with Parmigiano Reggiano	29.90
100% Pure « Charolais » Beef* Tartare 180g, minced to order, green salad and pan-fried potatoes Classic: Egg yolk, onions, gherkins, capers Caesar: Classic tartare quickly seared on both sides Italian: olive oil, lemon juice, black olives, red onions, Parmigiano Reggiano	19.80

Signature Dishes

Vegetables Tajine Cous cous with raisins	19.50
Farm Raised Chicken Pastilla with Cinnamon, Coriander and Honey Shredded chicken breast in filo pastry, diced tomato, grilled almonds Green salad	19.80
Tajine of Bresse Chicken « Miéral » with Lemon Cous cous with spices, raisins, and almonds	29.80

Net prices in euros, VAT and service included.
We no longer accept payments by check.
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"	4.20
Half Saint a Marcellin (local speciality)	

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

Sweets

Traditional Rum Baba	9.50
Whipped cream and Havana rum	

Fresh Fruits Vacherin	9.50
Meringue, ice cream, whipped cream and fruit coulis	

Traditional Waffles	
Whipped cream and chocolate or whipped cream and compote	9.10
Whipped cream, chocolate and compote	9.50

Domino Waffles	7.80
Served with whipped cream and a coffee	

Salad of Fresh Seasonal Fruits	8.50
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Strawberries Cup	10.00
Served either plain, with sugar or with whipped cream	

Strawberries and Raspberries Cup	10.50
Served either plain, with sugar or with whipped cream	

Strawberries and Raspberries "Cardinal"	11.00
Vanilla ice cream, fruit coulis and whipped cream	

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

Macaron Raspberries	9.50
Creamy vanilla, Raspberry sorbet, Raspberries	

Assortments of Sorbets	8.80
5 flavours served with "madeleines"	

Tiramisu	9.80
Coffee cream	

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