ROOM SERVICE

Disponible 7/7 - de 12h à 22h
7/7 - From 12am to 10pm
Pour commander, appeler le 9 - To order, please call 9.

Fillet of gilt-head bream – citrus sauce vierge

ENTRÉES/ STARTERS

Arancini - riz risotto, mozzaerlla, sauce tomate, pimentée — 11€
Arancini – Risotto rice, mozzarella, spicy tomato sauce.

Terrine de campagne — 14€
Country terrine

Oeufs Meurette — 11€
Poached egg in red wine sauce, served with buttery croutons and sautéed bacon lardons.

PLATS/ MEALS

Potimarron, Champignong des bois — 23€
Roasted Hokkaido Pumpkin and Wild Mushrooms.

Boeuf Bourguignon — 27€
Beef Bourguignon

Pièce du Boucher - Angus d'Ecosse, sauce poivre — 27€
Butcher's Cut – Scottish Angus, pepper sauce

Aubergine Gratinée — 22€
Tomme de Savoie cheese, served with tomato and basil sauce.

Pavé de Saumon — 28€
Salmon steak

Filet de daurade royale - sauce vierge aux agrumes — 28€
Sea Bream Fillet with Citrus Sauce Vierge.

Volaille aux morilles — 27€
Chicken in a morel mushroom and Vin Jaune wine sauce.

A côté : Purée de pomme de terre, frites, riz jasmin, salada mesclun, ratatouille

Sides: Mashed potatoes, fries, jasmine rice, mesclun salad, ratatouille

1 inclus - 1 Included
Extra : +6€

DESSERTS / DESERTS

Tarte Tatin — 11€
Tatin Tarte

Gâteau au Chocolat, Confiture de lait, crème fouetée — 10€
Chocolate Cake, Dulce de Leche & Whipped Cream

Mangue fraîche — 13€
Fresh mango served with coconut creme and lime