

## Our starters.

### Muffin — 8.00



Shredded Venaco cheese  
Stuffed with black organic tapenade

### Arancini — 9.00



Parmiggiano cheese cream with summer  
truffle, Endive, Onion

### Asparagus Velouté — 9.50





Soft-boiled egg & anchovy cream **or**  
Soft-boiled egg & zucchini organic cream with almond

### Croque salmon — 9.50

Nori sheet  
« menton's lemon » mayonnaise, Lime, Radish

## Our seasonal mains.

### Gnocchi alla Romana — 19.50

Organic sun dried tomatoes spread    
Parmiggiano, baby spinach

### Duck Confit Ravioli — 20.00

Sauce bound with BBQ sauce, carrots,  
peas, snow peas

### Guinea Fowl breast — 22.00

Hashbrown, walnut pesto, button mushroom, morel  
cream and "cote de provence" sauce

### Glazed cod — 23.00

Shoyu marinade, Pak Choi, organic red chili peper  
humus

## Our Rebel main.

### Celery roots risotto — 19.50

Roasted Hazelnuts, Foam  
Celery roots Chips



## Our comforting mains.

**NEW!**

### Crispy Club Sandwich — 19.50

Chicken, Egg, Tomato,  
**Homemade french fries**, green salad  
Dill Tartar Sauce

### Caesar salad — 19.50



Breaded Chicken, Egg, Red Onions  
Parmiggiano  
Anchovy cream with « menton's lemon »

### Beef Butcher's cut 180g — 21.00

**Homemade french fries**  
Tartar sauce **or** BBQ sauce



### Beef burger 150g — 22.50

Beef patty 150g, « abondance » cheese,  
**Homemade french fries**, rosemary and  
honey mustard



With cheese



Veggie



Gluten-free

**Prices expressed net in euros (€) including tax, service included. Payment by check is not accepted.** Supplement charged for a meal taken in the room during service hours. (+5€ per order). Origin of meat and fish: display in our restaurant. Only the non-alcoholic beverages from our Bar menu are available 24/7. For allergens and additional information, please refer to the last page of our menu.



## Cheese Ravioli & 7 delicious sauces to choose from.

Organic Sun-dried Tomatoes — 16.00

Organic Black Tapenade — 16.00

Organic Basil Olive Oil — 16.00

Parmiggiano cream with « menton's lemon » — 17.50

Morel Cream "cote de provence" — 18.00

Black truffle olive oil sauce — 19.00

Parmiggiano Cream with Summer Truffle — 19.00

## Our cheeses.

Cheese Trilogy — 10.00

A l'Epicerie selection of the moment



## Our seasonal desserts.

Like a Bugne — 7.50

Chocolate cream & crispy speculoos

Arlette feuilletée — 8.50

Candied pears with vinegar & almonds

Frozen parfait — 8.50

Chocolate and coffee cream



Pavlova — 9.00

Red berry, french lemon curd



Gourmet Coffee/Tea — 9.90

Espresso or tea

Daily assortment of three mini desserts



With cheese



Veggie



Gluten-free



## The Express Menu!\*

From Monday to Friday during lunchtime,  
excluding public holidays, on the slate.

Express Main  
18.00

## The Express Menu!\*

From Monday to Friday during lunchtime,  
excluding public holidays, on the slate.

Express Main + Starter **or**  
Dessert express  
22.00

## Young Gourmet Menu - under 12.

1 Main + 1 Dessert + 1 Drink to Choose From — 12.50

### DRINKS

#### Monin Syrup 2cl

Grenadine, mint, strawberry

#### Granini 25cl

Orange, apple juice

#### Sodas 25cl

Orangina, Fuze Tea, Fanta

### MAINS

#### “Croque Monsieur”

Chicken Emmental, Mesclun

#### Fish & Chips

Homemade French fries, tartare sauce

#### Ravioli with cheese

Sun-dried Tomatoes Bio sauce



### DESSERTS

#### Chocolate nougat Marquise

With praline feuilletine

#### Rice pudding

Caramel cream from Camargue

#### Mini pancakes with jam

Chocolate/Speculoos, Tangerine,  
Raspberry



With cheese



Veggie



Gluten-free

\* Except in St Germain-En-Laye, Tours Sud, Grenoble Alpotel,  
Toulouse Seilh



**Starters**

Muffin  
Asparagus Velouté  
Arancini  
Croque Salmon

**Mains**

Gnocchi alla romana  
Duck Confit Ravioli  
Guinea Fowl breast  
Glazed Cod  
Crispy Club Sandwich  
Caesar salad  
Burger  
Beef Butcher's cut  
Celery roots Risotto

**Ravioli**

Sun-dried Tomatoes  
Black Tapenade  
Basil Olive Oil  
Parmiggiano cream  
Morel Cream  
Black truffle olive oil sauce

**Desserts**

3 cheeses & boards  
Like a Bugne  
Arlette feuilletée  
Frozen parfait  
Pavlova  
Gourmet Coffee/Tea

**Kids**

"Croque Monsieur"  
Rice pudding  
Mini pancakes

**Allergens**

Gluten, Tree Nuts, Milk, Egg, Sulfites  
Gluten, Egg, Fish, Milk, Sulfites, Celery, Mustard  
Gluten, Milk, Egg, Sulfites  
Gluten, Fish, Milk, Egg, Mustard

**Allergens**

Gluten, Milk, Egg, Tree Nuts, Soy, Sesame, Celery, Sulfites, Mustard  
Gluten, Mustard, Egg, Sulfites, Celery, Milk  
Gluten, Tree Nuts, Sulfites, Celery, Milk, Mustard, Egg  
Gluten, Fish, Soy, Milk, Mustard  
Gluten, Egg, Milk, Tree Nuts, Mustard  
Gluten, Egg, Milk, Mustard, Fish  
Gluten, Milk, Mustard  
Mustard  
Tree Nuts, Celery, Peanuts, Milk

**Allergens**

Gluten, Egg, Milk  
Gluten, Egg, Mustard, Milk  
Gluten, Egg, Milk  
Gluten, Egg, Milk  
Gluten, Egg, Milk  
Gluten, Egg, Milk

**Allergens**

Gluten, Milk, Tree Nuts, Sulfites  
Gluten, Milk, Sulfites, Soy  
Gluten, Milk, Egg, Tree Nuts, Sulfites  
Milk, Egg  
Milk, Egg  
Gluten, Milk, Egg, Sulfites, Tree Nuts, Soy

**Allergens**

Gluten, Milk, Egg  
Milk  
Gluten, Soy, Egg, Milk, Tree Nuts

**Information.**

Some ingredients in our recipes are defrosted to ensure their availability 24 hours a day. We freeze some products to preserve their availability throughout the season. The weights indicated on our menu are measured before cooking and may vary by at least 10%. **AOP**: Protected Designation of Origin (PDO) - **IGP**: Protected Geographical Indication (PGI) - **Organic**: products from organic farming.