

100% REGIONAL
PRODUCTS



ROOM SERVICE

THE ENTRIES

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|--|------|--|-------|
| PURE PORK TERRINE | 7 € | RILLETTES OF DUCK | 7 € |
| Shallot, garlic, nutmeg and bay leaf | | Thyme, laurel | |
| ONION SOUP | 9 € | PORCINI MUSHROOM SOUP | 9.5 € |
| Prepared by a chef from a gourmet restaurant | | Prepared by a chef from a gourmet restaurant | |
| LOBSTER BISQUE | 10 € | VEGETABLE SOUP | 9 € |
| Prepared by a chef from a gourmet restaurant | | Prepared by a chef from a gourmet restaurant | |

THE DISHES

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|--|------|---|------|---|
| TARTIFLETTE CHEESE | 15 € | VEGETABLE TAGINE | 15 € |  Dish Vegetable |
| Gratin of potatoes, onions and Reblochon PDO | | North African recipe, vegetables, spices, soy bites | | |
| STUFFED PASTA | 15 € | QUINOA SALAD | 15 € |  Dish Vegetable |
| Ricotta, spinach with tomato sauce | | Quinoa and small vegetables | | |
| DUCK PARMENTIER | 15€ | SALMON PAVÉ | 17 € | |
| Duck confit and potato | | Potatoes, fresh cream and parsley | | |
| BEEF BOURGUIGNON | 15€ | POULTRY BLANQUETTE | 15 € | |
| Beef with red wine sauce and small potatoes from Pompadour | | Chicken meat and rice from the Camargue | | |

THE DESSERTS

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| RUM BABAS | 7 € | CHOCOLATE CAKE | 7 € |
| CARAMELISED APPLE CRUMBLE 7 € | | | |

DRINKS ON
THE BACK