


Our Gourmet Snacking Menu

Discover our range of stews main courses, salads and desserts made by our partner "Vrai & Bon", artisanal production, dishes in jars without coloring no added preservatives.

Salads

Niçoise Salad (<i>Tuna, small vegetables & Anchovies</i>) – 350gr <i>A salad based on tuna, anchovy, and small vegetables</i>	20
Gourmet Quinoa Salad with small Vegetables – 350 gr  <i>A light salad with grains and vegetables seasoned with fruity olive accents.</i>	20

Main courses

Duck confit 'cottage' pie – 350gr <i>An elegant and savoury duck émincé cooked with onions and parsley over a bed of mashed Ratte du Touquet potatoes.</i>	20
Poultry Blanquette with Camargue Rice – 380 gr <i>A French culinary classic with turkey and Camargue rice: a deliciously tasty stew.</i>	20
Morteau Sausage & Lentils – 380 gr <i>Traditional Morteau smoked sausage gently simmered with lentils, carrots and onions, a rich-flavoured recipe from Franche-Comté</i>	20
Beef Bourguignon – 380 gr <i>A great classic of Burgundy gastronomy, beef in red wine sauce and small new potatoes</i>	20
Ricotta and Spinach stuffed pasta, tomato sauce – 380 gr  <i>Ravioli from the Drome region with a filling made from Ricotta (Italian cheese) and spinach, served with a mild sauce of crème fraîche and tomato.</i>	20
Reblochon Tartiflette – 380 gr <i>A delicious potato gratin with onions and PDO Reblochon cheese, a recipe that is truly emblematic of traditional Savoy gastronomy</i>	20
Vegetable Tajine – 380 gr  <i>A complete vegetarian dish, adapted from the classic North African recipe where vegetables, spices and herbs accompany the delicious bite-sized pieces of textured soya</i>	20

Desserts

Vanilla Cream – 90gr <i>Vanilla-flavoured milk-based dessert, all the charm and quality of home-made simplicity</i>	10
Soft Chocolate Cake – 90gr <i>Between cake and dessert, moist and gorgeously rich in chocolate, to enjoy warm (heat for approximately 30')</i>	10
Apple Crumble – 90gr <i>The sweetness of the caramelized apple associated with the crumble to guarantee you a moment of intense greediness.</i>	10

Jars can be served at the bar or in your room, outside restaurant hours only. Main courses and salads are served with some bread. This snacking menu is reserved for hotel guests.