

Throughout the year, we base our menu on seasonal products. Thanks to the vegetable garden, we can regularly offer new creations using products from our own ground. We give preference to local producers to limit our environmental impact and honor our region.

A creative, gourmet menu offering generous, home-cooked dishes.

A warmfull atmosphere for memorable evenings close to the chimney.

### Our opening times

*Restaurant* : Monday to Saturday 12pm-2pm & 7pm-10pm / Sunday 7pm-10pm

*Continuous service*: part of our menu is available from 12pm to 10pm

*Bar*: 12pm to midnight

*Our Brunch* Every Sunday from 12pm to 3pm

## « Piaf » Menu

Available for lunch from Monday to Saturday (excluding room service)

Starter + Main course OR Main course + Dessert €29

Starter + Main Course + Dessert €35

Butternut burnt cream

Tandoori marinated salmon

Starter of the moment

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Roasted cockerel, apple and potatoes, poultry juice

Truffled pasta risotto, sauteed mushrooms

Main of the moment

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Our tiramisu



Nuts finger, chocolate and lemon

Desert of the moment

## TO SHARE (or not)

Tuna tataki, honey and spices sauce, beetroot cream, wasabi	16
<b>All</b> Assortment of Terrines & Charcuteries	24
<b>All</b> Cheesy board <i>Roasted Camembert, Savoy melted cheeses, potatoes, garlic bread</i>	19

## STARTERS

<b>All</b> Truffled mushrooms bun roll	16
Soft boiled eggs, pork cream, red wine and spices foam	14
Tandoori marinated salmon, Indien style yoghurt	16
 Tuna tataki, honey and spices sauce, beetroot cream, wasabi	16
 Butternut burnt cream	12
Starter of the moment	15

## MAIN

 Laquered cod with clementine, Jerusalem artichoke, roasted nuts	26
Teriyaki marinated salmon, Pak-choi cabbage, carrots	24
Roasted cockerel, apple and potatoes, poultry juice	24
<b>All</b> Pulled pork grilled sandwich, lemon grass potatoes	23
Veal chop, parmesan crust, seasonal vegetable, truffled mashed potatoes, (+15€ extra on the half-board)	42
 <b>All</b> Truffled pasta risotto, sauteed mushrooms	24
 All veggies <i>This main is vegan</i>	19
The maincourse of the moment	26

## CHEESE

**All** Assortment of cheeses 14

## DESSERTS

Tiramisu 14

**All** Gourmet coffee or tea 14

**All** Nuts finger, dark chocolate, lemon confit 12

 Mango, sour confit, milky foam 13

Baileys iced-cream puff pastry, chocolate sauce 15

Flower of vanilla, caramel, peanuts 13


Desert of the moment 14

**All** Our ice creams and sorbets come from our local ice cream maker **Mum's**

4€ per scoop - Whipped cream on request

Ice creams : Vanilla - Chocolate – Baileys (contains alcohol)

Sorbet : Lemon, Coconut, Mango

 Well-being proposal

 Vegetarian proposal

**All** Dishes served from 12pm to 10pm

Prices valid from 1 January 2023 to 31 December 2023

Gluten-free bread available

Net prices in euros, all taxes included

Origin of meat: E.U. Allergenic products: see information available at reception

## KIDS MENU

Syrup, juice or lemonade

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Salmon filet

----- Or -----

Chicken breast

*Side dishes: Potatoes, Pasta or seasonal vegetables*

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2 scoops of ice cream & whipped cream

----- Or -----

Chocolate Lava cake

20 euros