



Room Service

**Available from Monday to Sunday
from 21:30 to 7:00**

*Find culinary preparations and regional products
with quality service and a diversity of choices in your room.*

*For all orders or information,
Please contact reception at number 2 000 from your room.*

Room Service menu

Croque-Monsieur, mesclun salad and cherry tomatoes €26

Truffled ham, cheese and béchamel with fresh summer truffle
(Egg - lactose - gluten)

Charolais beef lasagna au gratin with Comté cheese €24

(Lactose - gluten)

Vegetarian cannelloni with seasonal vegetables €22

(Lactose - gluten)

Salmon Platter €29

Smoked salmon sashimi style and blinis, lemon cream cheese
(Lactose - Egg - Fish - gluten)

Cheese Platter €30

Camembert, Cantal entre-deux, Petit Cabécou, Roquefort,
Saint-Nectaire, Tomme Catalane and dried fruit
(Lactose - nuts)

Charcuterie board €35

Assortment of Iberian charcuterie, Pan con tomate and olives
Ham, Lomo, Chorizo, Saucisson, Fuet Cerezo

Seasonal fruits in salads €12

(Allergen free)

Artisanal ice cream "Sur le bout de la langue"

Individual Ice Cream Tub (Gluten - Lactose - Egg) €9

Ice cream: Madagascar vanilla, dark chocolate, coffee, orange blossom, pistachio,
salted butter caramel, coconut

Sorbet: Strawberry, Apricot-rosemary, Peach, Mango, Mandarin-lime,
Pineapple, Passion fruit

Mid-baked chocolate cake €9

(Lactose - gluten - egg - nuts)

There is an extra charge of €5 per person

VAT 10% - Service included