



Room Service

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

For all orders or information,

Please contact reception at number 2000 from your room

Room Service menu

Croque-Monsieur, mesclun salad and cherry tomatoes

Truffled ham, cheese and béchamel with fresh summer truffle

(Egg - lactose - gluten)

€26

Charolais beef lasagna au gratin with Comté cheese

(Lactose - gluten)

€24

Royan ravioli baked with Comté cheese

(Lactose - gluten)

€22

Salmon Platter

Smoked salmon sashimi style and blinis, lemon cream cheese

(Lactose - Egg - Fish - gluten)

€29

Mixed board of charcuterie and local cheeses

Cantal dry-cured ham aged 14 months

Rosette sausage from the Linard house in Aveyron

Dried and smoked coppa from Yves (mountain pork)

The Caussenard of Vernières, 6-month-aged sheep tomme

Farmhouse tomme with Timut berries, Mazars cheese shop, 4 months aging

Ash-coated little log from Soulages, raw goat's milk

€35

Maison Sturia - the expertise of French caviar

Selection of Oscietre caviar (30 grams)

€85

Desserts

Seasonal fruits in salads

(Allergen free)

€12

Mid-baked chocolate cake

(Lactose - gluten - egg - nuts)

€9

There is an extra charge of €5 per person

VAT 10% - Service included