



# **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

<b>Croque-Monsieur, mesclun salad and cherry tomatoes</b>	€26
Truffled ham, cheese and béchamel with fresh summer truffle ( Egg - lactose - gluten )	
<b>Charolais beef lasagna au gratin with Comté cheese</b>	€24
( Lactose - gluten )	
<b>Vegetarian cannelloni with seasonal vegetables</b>	€22
( Lactose - gluten )	
<b>Salmon Platter</b>	€29
Smoked salmon sashimi style and blinis, lemon cream cheese ( Lactose - Egg - Fish - gluten )	
<b>Cheese Platter</b>	€30
Camembert, Cantal entre-deux, Petit Cabécou, Roquefort, Saint-Nectaire, Tomme Catalane and dried fruit ( Lactose - nuts )	
<b>Charcuterie board</b>	€35
Assortment of Iberian charcuterie, Pan con tomate and olives Ham, Lomo, Chorizo, Saucisson, Fuet Cerezo	
<b>Maison Sturia - the expertise of French caviar</b>	€85
Selection of Oscietre caviar (30 grams)	
<b>Seasonal fruits in salads</b>	€12
( Allergen free )	
<b>Artisanal ice cream "Sur le bout de la langue"</b>	€9
Individual Ice Cream Tub ( Gluten - Lactose - Egg )	
<i>Ice cream: Madagascar vanilla, dark chocolate, coffee, orange blossom, pistachio, salted butter caramel, coconut</i>	
<i>Sorbet: Strawberry, Apricot-rosemary, Vineyard peach, Mango, Tangerine-lime, Pineapple, Passion fruit</i>	
<b>Mid-baked chocolate cake</b>	€9
( Lactose - gluten - egg - nuts )	

**There is an extra charge of €5 per person**

VAT 10% - Service included