



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	€26
Truffled ham, cheese and béchamel with fresh summer truffle (Egg - lactose - gluten)	
Charolais beef lasagna au gratin with Comté cheese	€24
(Lactose - gluten)	
Royan ravioli baked with Comté cheese	€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	
Maison Sturia - the expertise of French caviar	€85
Selection of Oscietre caviar (30 grams)	
Seasonal fruits in salads	€12
(Allergen free)	
Artisanal ice cream "Sur le bout de la langue"	€9
Individual Ice Cream Tub (Gluten - Lactose - Egg)	
<i>Ice cream: Madagascar vanilla, Dark chocolate, Coffee, Orange blossom, Speculoos, Salted butter caramel, Coconut</i>	
<i>Sorbet: Strawberry, Apricot-rosemary, Vineyard peach, Mango, Tangerine-lime, Lemon, Melon</i>	
Mid-baked chocolate cake	€9
(Lactose - gluten - egg - nuts)	

There is an extra charge of €5 per person

VAT 10% - Service included