



Lounge-Bar

Continuous service
from 11:00 to 22:00



Platters

Salmon Platter

Smoked salmon 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

(Lactose - nuts)

€35

Maison Sturia - the expertise of French caviar

Selection of Oscietre caviar (30 grams)

€85

Desserts

Seasonal fruits in salads

(Allergen free)

€12

Homemade Crepe

Artisanal fruit preparations from Maison Laurino

Strawberry, Raspberry, Apricot, Orange, Spread

(Gluten - lactose - egg)

€8

Mid-baked chocolate cake

(Lactose - gluten - egg - nuts)

€9