

LES LODGES



NOMADIC DELIGHTS

from 2:00 PM to 2:00 AM

The "Petrossian" corner

Caviar Ossetra from Petrossian (30g) 120 €

Rye "Croustissian" & creme fraiche
in all it's simplicity

"Tarama" from Petrossian (100g) 28 €

Fresh bread & rye "Croustissian"

Choose your flavour : King Crab, Sea urchin roe
or Salmon

Fresh Moments

Seasonal salad €18*

Little gem lettuce, beetroot, Speck ham, baby
potatoes, pumpkin seeds, pickled onions

Vitello Tonnato €25*

Slow-cooked veal, Taggiasca olives, croutons,
capers, parmesan shavings & tonnato sauce

Our Boards

Smoked Salmon platter from Saumoneraie Saint Martin

€29

Iberian "Bellota" 100% (80g plate) €40

Platter of matured cheeses from Chez Fanon €26

Tin of sardines from Ferrigno €16

For Gourmets

Truffled Gouda Croque-Monsieur €28

Served with a green salad

Mediterranean pasta €22

Sauce made with sun-dried tomatoes, olives,
capers, anchovies, and Parmesan cheese

Chicken and vegetable gyozas €16*

Sweet chili sauce & sesame seeds

Seasonal velouté €14

Sweet Pleasures

Delicacies from Les Bricoleurs de Douceurs –

€14

Ice cream from Les Bricoleurs de Douceurs

€10

Freeze cake from Les Bricoleurs de Douceurs

€12

Ask for our selection

Seasonal fruit carpaccio €15*

***Served until 11:00 PM**

Room service available only for dishes from the Nomadic Delights menu
(supp €10)

Allergen information available upon request
Net prices - Service included