RESTAURANT

ORATA

by Les Corallines

FOR **START...**

Roasted endive, scamorza cheese, pear, and walnuts.....8 €

Mushroom salad, perfect egg, and guanciale.....9 €

Pollock gravlax, pomegranates, and pickles.....10 €

Bull tartare, cooked Chioggia beets, and salt-cured onions.....10 €

MAIN **DISHES**

Fresh tagliatelle with chanterelle mushrooms and hazelnuts.....19 €

Chicken supreme, Viognier sauce, cardamom-flavored butternut squash in two textures, spinach and chestnuts.....20 €

Cod fillet, potato risotto cooked in mussel juice and saffron, cabbage and black olive powder.....22 €

Sirloin steak with Montpellier butter, grilled heirloom vegetables.....22 €

Whole sea bream, baby potatoes and lamb's lettuce salad.....22 €

OUR SELECTION OF **CHEESE**

Assortment of local cheeses, mixed greens, fruit confit.....9 €

OUR **DESSERTS**

Pear, white chocolate, and pecan dessert..... 8 €

Caramelized apple tatin, Breton shortbread, and crème fraîche..... 8 €

Café gourmand*..... 10 €

Eden* : vanillea et chestnut..... 10 €

CHILD **MENU**

For children under 12 Main course + Dessert.....13 €

***: €2 supplement for a 2-course or 3-course menu**

Home Made *Our dishes may contain allergens. If in doubt, please contact our Maître d'Hôtel.*