

SEASON CARD

Starter + Main course + Dessert

42 €

Starter + Main course or Main course +
dessert

35 €

Main course

27 €

STARTER

STURGEON TATAKI WITH SESAME

100% natural and Green Sturgeon filet slightly seared, sauce
ponzu, crispy shallots

GREEN VELOUTE

Kale, broccoli and pea shoot veloute, crispy soy protein, 64
degree organic egg

BRITTANY SCALLOPS

Pan seared scallops, parsnip and vanilla puree, baby
cabbage leaves and toasted mixed seeds

OXTAIL CROQUETTES

Braised oxtail, buffalo mozzarella bechamel, pickled red
onion puree

THE MARKET STARTER

MAIN COURSE

AUSTRALIAN KANGAROO WELLINGTON

Wild Kangaroo filet from South Australia wrapped in parma
ham and mustard, textures of beetroots

CALAMARI AND KING PRAWN RISOTTO

Butternut risotto served with deep ocean calamari and king
prawns, emulsion of king prawns heads

ORGANIC CHICKEN BREAST

French organic chicken breast roasted with pomegranite
molasses, potato fondant and braised red cabbage

PLANT BASED BOURGUIGNON

Seitan, shitake mushroom and root vegetables slow cooked in
red wine, black garlic infused potato puree

THE MARKET DISH

DESSERTS

MATURE CHEESE

Matured cheeses from 'La Ferme de Alexandre'

LEMON AND THYME TRIFLE

Lemon jelly and curd, vegan sponge cake, coconut chantilly
cream and meringue

CHOCOLATE DELICE

Hazelnut praline, milk chocolate mousse, organic vanilla from
Madagascar and chocolate tuiles

EXOTIQUE GOURMET COFFEE or TEA

Sweet treats made with exotique fruits

THE MARKET DESSERT

MENU DU MARCHE

Starter + Main course + Dessert

34 €

Starter + Main course or Main

28 €

course + dessert

Main course

23 €

GRAZING BOARDS

CHASSINEAU WORKSHOP

16 €

Assortiment of charcuterie from the
"Chassineau" workshop

HAND SELECTED CHEESE

16 €

Cheese tasting

"La Ferme d'Alexandre"

CURED HAMS & CHEESE

20 €

Mixed board of cured hams and cheese

SINGLE DISH

29 €

NORMANDIE BLACK ANGUS FILET

100% NATURAL 180g

Root vegetable fries, confit red
oignon jam et beef sauce

CHILDREN'S MENU -12 years

15 €

Beef patty (fresh) or Chicken Nuggets or
poached fish from the market with fries or
seasonal vegetables.

Dessert : Selection of ice-cream

*All our dishes are made from fresh produce
Kangaroo Filet is wild from Australia deep
frozen for freshness and conservation*

***Please inform your waiter of any
food allergy you might have***

Room service supplement

3 €



*Loyalty card
Scan me !*

*Origin of our meats : European
Union. Net prices including VAT,
service included*

MINERAL WATERS

Vittel	50 cl	4 €
Vittel	1L	6 €
Perrier fines bulles	50 cl	4 €
Perrier fines bulles	1L	6 €
San Pellegrino	50 cl	4 €
San Pellegrino	1L	6 €

PRESSURE BEERS

Leffe, Hoegaarden, Bud	25 cl	6 €
Leffe, Hoegaarden, Bud	50 cl	9 €

BOTTLE BEERS

1664, Desperados	33 cl	6 €
La Chouffe, Duvel	33 cl	7 €

SODAS AND FRUIT JUICES

Pepsi, Pepsi max	33 cl	5 €
7 Up	33 cl	5 €
Orangina	25 cl	5 €
Ice tea Pêche (peach)	25 cl	5 €
Schweppes Tonic,	25 cl	5 €
Schweppes Agrumes (citrus)	25 cl	5 €
Lemonade	25 cl	5 €
Fruit juices	25 cl	5 €

GLASS OF WINE 12 cl

WHITE :

Côteaux de l'Aubance	8 €
Bordeaux Blanc Jules Lebegue	8 €
Côtes du Rhône, Caprice d'Antoine AOP	8 €
Chablis AOP, Domaine Laroche	10 €
Pouilly fuissé Merlin	11 €
Saint Veran, Cotes Rotie Merlin	12 €

RED :

Côtes du Rhone, Caprice d'Antoine	8 €
Bordeaux Rouge Jules Lebegue	8 €
Crozes Hermitage	8 €
Savigny Les Beaunes, maison Champy	11 €
Château Neuf du Pape	12 €

ROSE :

Rosé de Méditerrané Ipure	8 €
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APÉRITIFS & VERMOUTHS

Kir white wine	12 cl	6 €
Kir Royal	12 cl	10 €
Aperol Spritz	6 cl	10 €
Ricard	6 cl	6 €
Martini	6 cl	7 €
(Bianco, rosso or rosé)		
Campari	6 cl	6 €
Americano	6 cl	9 €
Porto	6 cl	6 €
Red or white		

HOT DRINKS

Selection of teas and infusions BIO	5 €
Expresso coffee	3 €

CARD

L'ERMITAGE 1897