

The Hotel Versailles

RESTAURANT

March menu

Starters

- Leeks in vinaigrette and Organic "mimosa" egg • 9€
- Remoulade celery, Granny apples and little prawns • 12€
- Chorizon saffron-flavored crème brûlée • 11€

Main dishes

- Veal Osso Bucco with shallots, confit grenaille potatoes • 20€
- Prime rib beef 350 gr, french fries, salad • 32€
- Roast cod fillet with orange-glazed carrots • 25€
- 3 Organic egg omelette, french fries, salad • 15€
- Cecco Rigatoni with pesto cream, slice of smoked bacon • 18€
- Brioche burger and coated chicken with breadcrumbs, tartar sauce, french fries, salad • 19€

Desserts

- Plate of cheeses • 8€
- Caramel custard • 9€
- Roasted pineapple tartar with star anise • 6€
- Trio of choux crackers with Bourbon vanilla chantilly • 14€

Price included VAT – Service included