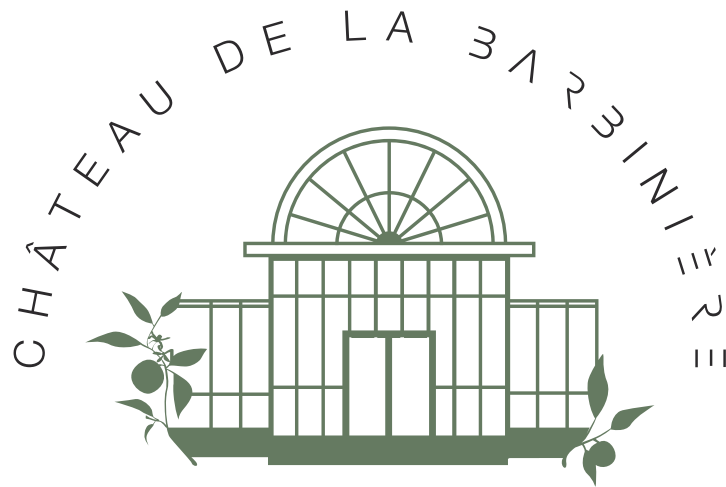




L'ORANGERIE

BISTRO WITH CHARACTER
by Nicolas Pasquier

Our menus.

IN TWO COURSES - €42.00

Starter and Main or Main et Dessert.

IN THREE COURSES - €48.00

Starter, Main, Cheese ou Dessert.

IN FOUR COURSES - €55.00

Starter, Main, Cheese et Dessert.

TASTING MENU - €70.00

In five courses, depending on the chef's inspiration.

Served for the whole table.

Starters.

THE GILTHEAD BREAM

Hay smoked, horseradish cream, cucumber and shimenji pickles, dashi jelly.

THE FOIE GRAS AND PIG'S TROTTER

Like a terrine ; artichoke and mustard seed pickles.

THE PERFECT EGG

Piperade, Vendée ham, Parmesan shavings, crispy buckwheat.

THE LANGOUSTINES - EXTRA €3.00

Crispy; Panzanella-style tomatoes, basil pesto, cold langoustine sabayon.

Main courses.

THE MONKFISH FROM OUR COASTS

Pearly; roasted broccolini, lemon gnocchi, sorrel condiment.

FILLET OF DUCK FROM VENDÉE

French peas, spring onions and glazed radishes, duck sausage with beer.

THE FILLET OF BEEF - EXTRA €8.00

Simmental breed; sun vegetables confit, sweet smoked chilli crisp, anchoïade, Padrón pepper.

SMALL SPELT

Cooked in a mild spiced broth; seaweed, vegetable couscous, saffron cream.



Cheeses.

THE CHEESES PLATTER

Cream and matured cheeses with pear-saffron and seeded crackers

Desserts.

THE STRAWBERRIES

Blancmange mousse, vanilla sponge cake, strawberry and tarragon sorbet.

THE ÉQUACACAO CHOCOLATE

In different textures, smoked almond praliné, vanilla emulsion.

THE ICE CREAMS AND SORBETS SELECTION

Three flavours. Lemon cakes.

Child's menu.

Starter, Main et Dessert - €22.00

Up to 12 years.

STARTERS.

Cured meat plate.

Tomato and Mozzarella salad..

MAIN COURSES.

Linguine with salmon, lemon cream.

Milanese-style turkey escalope.

DESSERTS.

Fruit salad.

Ice creams or sorbets.



L'Orangerie.

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