



## Our Gourmet Snacking Menu

Discover our range of stews main courses, salads and desserts made by our partner "Vrai & Bon", artisanal production, dishes in jars without coloring no added preservatives.

### Salads

Niçoise Salad ( <i>Tuna, small vegetables &amp; Anchovies</i> ) – 350gr <i>A salad based on tuna, anchovy, and small vegetables</i>	15
Gourmet Quinoa Salad with small Vegetables – 350 gr  <i>A light salad with grains and vegetables seasoned with fruity olive accents.</i>	15

### Main courses

Duck confit 'cottage' pie – 350gr <i>An elegant and savoury duck émincé cooked with onions and parsley over a bed of mashed Ratte du Touquet potatoes.</i>	15
Poultry Blanquette with Camargue Rice – 380 gr <i>A French culinary classic with turkey and Camargue rice: a deliciously tasty stew.</i>	15
Morteau Sausage & Lentils – 380 gr <i>Traditional Morteau smoked sausage gently simmered with lentils, carrots and onions, a rich-flavoured recipe from Franche-Comté</i>	15
Reblochon Tartiflette – 380 gr <i>A delicious potato gratin with onions and PDO Reblochon cheese, a recipe that is truly emblematic of traditional Savoy gastronomy</i>	15
Vegetable Tajine – 380 gr  <i>A complete vegetarian dish, adapted from the classic North African recipe where vegetables, spices and herbs accompany the delicious bite-sized pieces of textured soya</i>	15

### Desserts

Vanilla Cream – 90gr <i>Vanilla-flavoured milk-based dessert, all the charm and quality of home-made simplicity</i>	8
Soft Chocolate Cake – 90gr <i>Between cake and dessert, moist and gorgeously rich in chocolate, to enjoy warm (heat for approximately 30')</i>	8
Apple Crumble – 90gr <i>The sweetness of the caramelized apple associated with the crumble to guarantee you a moment of intense greediness.</i>	8

Jars can be served at the bar or in your room, outside restaurant hours only.  
For any picnic request, please let us know the day before for the next day.