



_____ BISTRONÔM _____

BY OMNUBO





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*On June 2017, after several months of work, the **Omnubo** Hotel (40 rooms) opened its doors.*

*Come to our Restaurant **Bistrônôm** where our Chef Guillaume will make you travel with his inventive and creative cuisine based on fresh and local products.*

*Take advantage of your presence in our hotel for discovering our other services : our meeting room **ÔmStage** and our wellness area **ÔmSpa**. Ask more information at the Reception.*



OUR MENUS

(only available on evenings and weekends)

Drinks not included

STARTER + MAIN COURSE + DESSERT 32€

STARTER + MAIN COURSE 27€

OR

MAIN COURSE + DESSERT

PETITS BISTRONÔMS' MENU



(Until 10 years old)

MAIN COURSE + DESSERT (Drinks not included) 15€


CROMESQUIS WITH HAM AND CHEESE
WITH ITS PRESSED POTATOES

DESSERT OF THE MENU (CHILD SIZE)

STARTERS.....9€

SMOKED SCALLOPS, FLAVOURED WITH SANCHO PEPPER, RABIOLE FROM THE YPRESIS GARDEN AND BARD JUICE WITH CANDIED LEMON

FOIE GRAS MARINATED IN KALOUPILÉ AND COGNAC FROM THE ISLAND OF RÉ, PAPAIA JAM WITH MADAGASCAR VANILLA AND ITS TOASTED BREAD (SUPPLEMENT OF 4 €)

BEAUFORT CHEESE, CANDIED PINEAPPLE AND ITS PURÉE REDUCED WITH BALSAMIC AND FRESH HERBS 

MAIN COURSES.....21€

SUPREME OF CHICKEN FROM CHALLANS, RED LABEL, DECLINATION OF JERUSALEM ARTICHOKE AND FRESH TRUFFLE

FISH OF THE DAY, VARIATION ON SWEET ONION FROM THE CEVENNES AND MELTING POTATO

FRESH HOMEMADE TAGLIATELLE WITH VEGETABLE CHARCOAL, SPINACH PESTO, HAZELNUT MILK EMULSION AND GREEN VEGETABLES 

DESSERTS.....9€

TRIO OF CHEESES FROM MAISON BEILLEVAIRE, ALAIN MILLIAT JAM

CHOCOLATE IN ALL ITS FORMS, RASPBERRY HIBISCUS AND TEA SORBET BLACK

MACARON WITH MUSHROOMS OF SAINT MESMIN WITH ITS AMARETTO ICE CREAM AND HONEY PANNA COTTA

COFFEE OR THE WITH A TRIO OF SMALL DESSERTS

CHAMPAGNE WITH A TRIO OF SMALL DESSERTS (SURCHARGE OF 3 €)

 Vegetarian Dish

The list of allergens is available on request



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