



**\_\_\_\_\_ BISTRONÔM \_\_\_\_\_**

BY OMNUBO



# \_\_\_\_\_ BISTRONÔM \_\_\_\_\_

BY OMNUBO

*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€

FISH OF THE MOMENT OR CHICKEN FILLET  
WITH POTATOES

CHOCO-CARAMEL CRUNCH WITH  
HOMEMADE ICE CREAM

## STARTERS.....9€

ORGANIC SNAILS FROM ROYER FARM WITH PARSLEY BUTTER, CREAMY MOGETTES AND RILLAUD FROM VENDÉE


SEMI-COOKED DUCK FOIE GRAS FROM THE SOUTH WEST OF FRANCE MARINATED IN KALOUPILÉ AND COGNAC FROM THE ISLAND OF RÉ, PINEAPPLE CHUTNEY WITH SAFFRON (SURCHARGE OF 4€)

ASPARAGUS, CREAMY GOAT CHEESE, CHICKPEAS AND LIME 

## MAIN COURSES.....21€

RED LABEL FARMHOUSE PIG FROM VENDÉE, MARINATED IN SWEET SOY, VARIATION ON SALSIFY, VEAL SAUCE WITH RED WINE

FISH OF THE MOMENT, SNACKED HERB RISOTTO, MINI LEEKS, SHELLFISH SAUCE

POTATO MOUSSELINE WITH BUCKWHEAT, RADISH CONFIT WITH BUTTER, HAZELNUTS AND MOREL SAUCE 

## DESSERTS.....9€

TRIO OF CHEESES FROM MAISON BEILLEVAIRE, ORGANIC BLUEBERRY JAM

WHITE CHOCOLATE AND GUAVA PASTRY WITH CRANBERRY GRANOLA

CARAMELISED CROISSANT ROLL, PRESSED APPLE AND CELERY CONFIT WITH VANILLA, BLOOD ORANGE AND TIMUT PEPPER ICE CREAM

COFFEE OR THE WITH 4 SMALL DESSERTS (SURCHARGE OF 3 €)

 Vegetarian Dish

The list of allergens is available on request



**BISTRONÔM**