



_____ 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 + CHEESE + DESSERT	38€
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

The list of allergens is available on request

STARTERS.....9€

CRUNCHY BREAD WITH RAIE WING AND FRESH HERBS, VEGETABLE
MAYONNAISE AND CAPERS

CHICKEN FILLET MARINATED WITH VOANTSY PEPPER, TOMATO COULIS
WITH SHISO AND PEATED WHISKY, LIGHTLY PEPPERED CREAM AND ITS SALTED
TUILE

COLOURED CARROTS, HOMEMADE GRANOLA, CARROT, GRAPEFRUIT AND
GINGER SORBET 

MAIN COURSES.....21€

DUCK, SWEET POTATO CREAM, ROASTED PEACH, SAVORY CRUMBLE, REDUCED
POULTRY JUICE

FISH OF THE MOMENT, BLACK RICE, COLOURED COURGETTE VARIATION,
SAFFRON MUSSEL SAUCE

EPAUTRE AND CORAL LENTILS, PECORINO, ARTICHOKE IN DIFFERENT TEXTURES,
MUSHROOM SAUCE WITH COFFEE LIQUEURE 

DESSERTS.....9€

TRIO OF CHEESES FROM MAISON BEILLEVAIRE, ORGANIC JAM FROM ALAIN
MILLIAT

FRESH RHUBARB WITH WHITE TEA, SHORTBREAD FLAVOURED WITH
PENJA PEPPER, ACCOMPANIED BY ITS RHUBARB, RASPBERRY AND PEPPER
SORBET

CHOCOLATE, BUCKWHEAT AND CHESTNUT HONEY PASTRY

COFFEE OR TEA WITH 3 SMALL DESSERTS

CHAMPAGNE WITH 3 SMALL DESSERTS (SURCHARGE OF 6 €)

 Vegetarian Dish

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BISTRONÔM