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 **BistronÔm** *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 welness 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 *OR* *MAIN COURSE + DESSERT*	*27€*

Petits Bistronômes' Menu

(Until 10 years old)

MAIN COURSE + DESSERT (Drinks not included)	*15€*

FISH OF THE MOMENT OR VEAL STEAK
WITH POTATOES

2 SCOOPS OF HOMEMADE ICE CREAM

The list of allergens is available on request

Starters ..... 9€

ORGANIC EGG COOKED AT 64°C FROM VENDRENNES, HADDOCK SMOKED BY OUR CHIEF, WATERCRESS CREAM SAUCE

BOUCHON RÉUNIONNAIS WITH MASSALÉ AND COMBAWA, PIQUILLO COULIS WITH PEPPERS AND GRILLED SMOKED SAUSAGE

BROTH WITH ASIAN FLAVOURS WITH SATAY, PEANUTS AND FRESH VEGETABLES

Main Courses ..... 21€

VEAL STEAK WITH ROSEMARY, PARSNIP AND VEAL JUS WITH PASSION FRUIT AND CHESTNUT HONEY

FISH OF THE MOMENT, FENNEL, CREAMY FREGOLA SARDA, PASTIS VENDÉEN AND DILL EMULSION

SNACKED POLENTA WITH HERBS, CORN IN DIFFERENT TEXTURES, MATURED GOAT'S CHEESE CREAM AND BURNT SHALLOTS

Desserts ..... 9€

TRIO OF CHEESES FROM OUR SELECTION

BLACKBERRY AND FIG VARIATION, FIG LEAF CRÈME MONTÉE AND PRICKLY PEAR AND VIOLET SORBET

HAZELNUT DELICACY, DARK CHOCOLATE PANACOTTA AND ROASTED COCONUT ICE CREAM

GOURMET COFFEE OR TEA

GOURMET DIGESTIF (SUPPLEMENT €6 - DIGESTIF CAPACITY 6 CL)

Vegetarian Dish

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