



_____ 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, weekends
and public holidays)

Drinks not included

MENU SIGNATURE

<i>STARTER + MAIN COURSE OU MAIN COURSE + DESSERT</i>	<i>28€</i>
<i>STARTER + MAIN COURSE + DESSERT</i>	<i>33€</i>
<i>STARTER + MAIN COURSE + CHEESE + DESSERT</i>	<i>39€</i>

The list of allergens is available on request

MENU SIGNATURE

STARTERS..... 9€

CASSAVA VELOUTÉ WITH KALOUPILÉ, CREAMY TAPIOCA, PRESSED PIG'S FOOT WITH VEGETABLES, FOCACCIA FROM BRIN BAKERY

SALMON WITH NORI LEAF, AVOCADO CREAMY WITH GREEN SPIRULINA, LIGHT MOUSSE WITH KALIOS GREEK OLIVE OIL, MINI SAVORY BLINI

VARIATION AROUND SQUASH, GINGERBREAD AND LEMON BERGAMOT GEL 

MAIN COURSES..... 22€

BRAISED BEEF IN RED WINE, ENDIVE IN DIFFERENT TEXTURES WITH SATE PASTE AND SMOKED EEL

FISH OF THE MOMENT, POTATOES WITH SAFFRON, COLORED CHARD, CREAMED BISQUE WITH WEST INDIAN PEPPER

SEARED CEPUS, RISOTTO WITH SHITAKE AND MUSHROOMS, ESPUMA WITH ROASTED PECAN, OLD GÉNÉPI SAUCE 

DESSERTS..... 9€

TRIO OF CHEESES FROM GILBERT CHEESE SHOP

PEAR, DARK CHOCOLATE COULIS AND "LA MUETTE" BEER, KAMPOT LONG PEPPER ICE CREAM

CLEMENTINES, CREAMY CAULIFLOWER WITH WHITE CHOCOLATE AND VANILLA, MERINGUE AND TONKA BEAN ICE CREAM

GOURMET COFFEE OR TEA

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

 Vegetarian Dish

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