



_____ 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.*

MENU SIGNATURE

STARTER/MAIN COURSE OR MAIN COURSE/DESSERT 28€

STARTER/MAIN COURSE/DESSERT 33€

STARTER/MAIN COURSE/CHEESE/DESSERT 39€

Drink not included

STARTER..... 9 €

❖ **POULTRY**

PRESSED POULTRY WITH TARRAGON, BEETROOT JELLY WITH RED FRUITS, GOAT CHEESE CREAM AND MASALA

❖ **PREFECT EGG**

SMOKED SALMON, LENTIL AND MADAGASCAR VANILLA

MAIN COURSE..... 22 €

❖ **THE PIG**

WITH LEMON THYME, MACARONI PASTA WITH GARLIC, MUSHROOMS DUO

❖ **THE FISH**

FISH OF THE MOMENT, PRESSED POTATO WITH HAZELNUT OIL, TENDER LEEKS, CREAM BUTTER SAUCE

DESSERT..... 9 €

❖ **THE CHEESE**

CHEESE TRIO FROM LAITERIE GILBERT

❖ **CHOCOLATE CAKE**

COCOA CRUMBLE, PEANUT AND ALMOND ICE CREAM

❖ **MANGO SWEETNESS**

PISTACHIO AND WHITE CHOCOLATE

❖ **GOURMET COFFEE OR TEA**

ASSORTMENT OF 4 MIGNARDISES

The list of allergens is available on request

Suggestions Of The Day

SUGGESTIONS TO COMPLEMENT THE SIGNATURE MENU

Typical menu subject to change 2 times a week

STARTER

- ❖ FISH RILLETTE WITH COMBAWA LEMON, TOASTED BREAD
- ❖ GIZZARD AND PORK SALAD, WHOLE GRAIN MUSTARD VINAIGRETTE

MAIN COURSE

- ❖ BEEF CHUCK, PASTA, RED WINE SAUCE
- ❖ FLANK STEAK, PAPRIKA POTATOES, RED WINE SAUCE
- ❖ COD BRANDADE, SALAD AND LEMON OIL

DESSERT

- ❖ CHEESE DUO FROM LAITERIE GILBERT
- ❖ CANDIED APPLE, SALTED BUTTER CARAMEL, VANILLA ICE CREAM
- ❖ PEAR AND LEMON BERGAMOT DESSERT

The list of allergens is available on request



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