



_____ 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 31 €

BY OUR CHIEF GUILLAUME BOYER

STARTER - MAIN COURSE - DESSERT

Drinks not included

STARTER

- ❖ **TUNA TATAKI**
WASABI AND YUZU SIPHON, SWEET AND SOUR SOYA OYSTER SAUCE
- ❖ **BOMBON PIMENT**
VARIATION ON MOGETTES, SAFFRON FROM OUR LOCAL PRODUCER LES PLUMES ,
CHIMICHURRI SAUCE

MAIN COURSE

- ❖ **THE VEAL**
VEAL SHOULDER CONFIT WITH RAZ EL HANOUT, CARROTS IN DIFFERENT TEXTURES ,
VEAL US
- ❖ **THE FISH**
FISH OF THE MOMENT LEMON COMBAWA, RISSOTO OF WHEAT WITH PEAS, CREAMY
LEMON SAUCE

DESSERT

- ❖ **THE STRAWBERRY**
STRAWBERRY, BASIL AND BURRATA CANNELLONI
- ❖ **THE FENNEL**
FENNEL DELICACY, COFFEE AND MADELEIN

The list of allergens is available on request

A LA CARTE

STARTER

- ❖ OEUFS MIMOSA*5€
- ❖ LITTLE GOURMET SALAD*8€
- ❖ MARINATED SALMON GRAVELAX, CHIVE CREAM.....12€
- ❖ FRESH MELON, LOCAL CURED HAM, MESCLUN SALAD*7€

MAIN COURSE

- ❖ BUTCHER'S PIECE 200 GRS, ROASTED POTATOES..... 23€
- ❖ DUCK PARMENTIER, MACHE*18€
- ❖ POULTRY SKEWER WITH SPICES, ROASTED POTATOES.....19€
- ❖ FISH OF THE MOMENT, RISOTTO, CHORIZO AND PEAS*21€
- ❖ LARGE GOURMET SALAD*16€

DESSERT

- ❖ TRIO OF CHEESES 9€
- ❖ 2 SCOOPS OF ICE CREAM VANILLA, CHOCOLATE, STRAWBERRY,
CAFE, CARAMEL *5€
- ❖ BRIOCHE PERDUE, VANILLA ICE CREAM AND SALTED BUTTER
CARAMEL*7€
- ❖ 3 SCOOPS OF ICE CREAM CHOCOLATE, CARAMEL, VANILLA
CHANTILLY, COULIS SALTED BUTTER CARAMEL AND
ALMOND TUILES8€
- ❖ CHOCOLATE BROWNIE, CHANTILLY* 7€
- ❖ GOURMET COFFEE TEA WITH THESE 3 MIGNARDISES..... 8€

CHILDREN MENU (UNTIL 10 YEARS OLD)

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

- ❖ MEAT OR FISH OF THE MOMENT
- ❖ 2 SCOOPS OF ICE CREAM



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