



_____ 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
- ❖ **BON BON 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



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