BISTRONÔM

BY OMNUBO

BISTRONÔM

BY OMNUBO

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.*

Menu Signature 31 €

BY OUR CHIEF GUILLAUME BOYER

STARTER - MAIN COURSE - DESSERT

Drinks not included

STARTER

- PERFECT EGG, SPINACH, HOME-SMOKED DUCK BREAST AND SAFFRON CREAM

MAIN COURSE

- PIG WITH COFFEE-INFUSED POTATOES, MUSHROOMS, CREAMY KAMOK SAUCE

DESSERT

- MELTING PEAR, CARAMEL WITH FLEUR DE SEL FROM THE ISLAND OF NOIRMOUTIER, YOUNG THYME SHOOTS

The list of allergens is available on request

A La Carte

EXAMPLE OF THE TYPES OF DISHES ON OFFER - OFFER SUBJECT TO CHANGE EACH WEEK

STARTERS

- GOAT'S CHEESE AND SMOKED SALMON BRICK* .....7€
- MOGETTE VELOUTÉ, BIRD PEPPER* .....7€

MAIN COURSE

- SAUSAGE ROUGAIL, POTATOES SPICY*.....18€
- FISH OF THE MOMENT, RISOTTO WITH CHORIZO AND PEAS, LEMON SAUCE*....21€

DESSERTS

- TRIO OF CHEESES ..... 9€
- 2 SCOOPS OF ICE CREAM (VANILLA, CHOCOLATE, CARAMEL, COFFEE)*.....5€
- PRALINE AND GUAVA CRISP, VANILLA WHIPPED CREAMPRALINE AND GUAVA CRISP, VANILLA WHIPPED CREAM*..... 9€
- 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

The list of allergens is available on request

BISTRONÔM