

ROOM SERVICE

7/7 FROM 12 AM TO 11 PM
IN ROOM AND RESTAURANT

STARTERS

PUMPKIN AND CHESTNUT CREAM SOUP Crushed chestnuts	9€
BEET HUMMUS Fresh chickpea and beet with pomegranate syrup and roasted pine nuts	9€
HOMEMADE COUNTRY TERRINE WITH ROSEMARY Red onion pickles, hazelnut burst	10€
SALMON CARPACCIO Yuzu, dill and soy vinaigrette	12€

MAIN COURSES

AUTUMN VEGETABLE WOK Rice noodles, roasted peanut pistou, vinegared red cabbage	16€
ROASTED COD STEAK WITH GARLIC BUTTER Creamy celery with levantine spices, melting potato	21€
DUCK EFFILOCHÉ CONFIT WITH BERRIES Sweet potato dauphinois with fresh herbs	21€
CHICKEN SUPREME WITH TAOUK SPICES Tagine-style bulgur with lemon confit	21€

BOARDS

Charcuterie (white ham, serrano, rosette) Vegetable pickles	17€
Cheeses (Tomme Grise, Emmental and Brie de Meaux) Pear chutney with pomegranate syrup and walnut	17€
Mixed (charcuterie, cheeses) Vegetable pickles and pear chutney	17€

DESSERTS

Pistachio and orange blossom flan, caramel Suzette	8€
Apple tarte tatin, cinnamon whipped cream, salted butter caramel sauce	9€
Chocolate and tahini brownies, hazelnut and almond praline, sesame whipped cream	9€
Shortbread with two lemons, tangy cream with citrus zest, meringue burst	9€
Emki Pop ice cream selection: - crunchy chocolate - strawberry - watermelon, lime, basil - exotic	6€

KIDS MENU

Breaded poultry tender, sauteed potatoes with Provence herbs	12€
Emki Pop ice cream	6€