



IN-ROOM DINING MENU

APPETIZERS AND SALADS

French Onion Soup 28

Tomatoes Mozzarella with Fresh Basil 32

Smoked Salmon with Blinis 29

MAIN COURSES

Chicken Caesar Salad 38

Prawns Caesar Salad 34

Chicken Club Sandwich with French Fries 36

Cheeseburger with French Fries 42

Pasta with your Choice of: Bolognese, Arrabbiata, or Pesto 26

DESSERTS

Vanilla Crème Brûlée 18

Basque Cheesecake 15

Chocolate Soufflé Tart 18

Seasonal Fresh Fruit Plate 18

WINE BY THE GLASS

WHITE

2021 Chablis 1er Cru AOP - J.P Drouin	25
2021 Sancerre "Nuance " AOP - V. Pinard	21
2020 Alsace Riesling AOP- A. Mann	23
2021 Condrieu 'Invitare " AOP - Chapoutier	29

ROSE

2020 Côte de Provence Rosé - "Lalonde " AOP - Domaine Les Valentines	15
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RED

2020 Crozes Hermitage " Les Galets " - Domaine des Hauts Chassis	16
2016 Givry AOP - Domaine de la Ferté	24
2007 Côtes de Castillon AOP - Clos Les Lunelles	27
2019 IGT Toscana - Fattoria la Massa - Italie	18

BEVERAGES

COFFEE and CHOCOLATE

Espresso - French Press - Double Espresso - American Coffee - Cappucino - Latte - Hot Chocolate	12
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TEA

Assam Breakfast - Earl Grey - Darjeeling - Sencha - Jasmin	14
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INFUSION

Lemongrass and Ginger - Rooibos - Verbena - Chamomile - Peppermint	13
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FRESH SQUEEZED JUICES

Orange - Grapefruit - Pineapple - Carrot - Green Juice	14
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SODAS

Coca Cola - Coca Zero - Orangina - Lipton Ice Tea - Tonic Fever Tree - RedBull	15
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ALAIN MILLAT JUICES AND NECTARS

Mango - Peach - Passion Fruit - Apricot	12
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