
Cléo

R E S T A U R A N T

SMALL
LUXURY
HOTELS
OF THE WORLD

STARTERS

| | |
|--|-----|
| Leek | 14€ |
| <i>roasted with wild garlic, smoked fish eggs, shellfish creamy and herbs oil</i> | |
| Sea bass | 18€ |
| <i>thin slices, carrot and passion fruit dressing, thai spring onion, coriander oil and lime</i> | |
| Green Asparagus | 16€ |
| <i>hazelnut biscuit, blood orange reduction, creamy egg yolk and hazelnut oil</i> | |

MAIN COURSES

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|--|-----|
| Salmon | 29€ |
| <i>candied with basil, roasted white asparagus with miso, crumble of aged parmesan cheese</i> | |
| The Octopus | 34€ |
| <i>snacked, cumin oil, mashed sweet potatoes, bourbon barbecue sauce</i> | |
| The Beef Chuck | 32€ |
| <i>braised in a red wine, carrot wild, mashed carrot and curcuma</i> | |
| Filet of Veal | 36€ |
| <i>veal sauce and candied lemon, melting white onion, caramelized shiitake mushrooms, iodized emulsion</i> | |
| Chef vegetarian suggestion | 27€ |

Menu Cléo

Served mondat to friday

Appetizer



Dish of the day



The Gourmet Coffee

Menu Narcisse

Appetizer



Leek



Salmon or the Beef Chuck



Peanuts and Chocolate spices

Menu Bien-Être

Spa by **CLARINS**

Appetizer



Leek



Salmon



Pineapple

DESSERTS

Peanuts and chocolat spices **14€**

creamy caramel ginger, Jamaica pepper chocolat mousse, cocoa crumble, peanuts and salt flower

The Vanilla and Pecan sphere **14€**

vanilla mousse, creamy vanilla, pecan nut crispy

Pineapple **16€**

roasted with spices, passion fruit, coconut streusel, vanilla white cheese spiced caramel

The Gourmet coffee **12€**

fresh fruits salad, Jamaica pepper chocolat mousse, sphere of the moment

Prices including tax & service.

Beef, porc poultry born and raised in France or UE.

In case of food intolerance or allergy, ask our team for the list of substances contained in every dish.
