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# Cléo

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R E S T A U R A N T

Lunch Menu

SMALL  
LUXURY  
HOTELS  
OF THE WORLD

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# Menu Cléo

From monday to friday - 38€

Amuse Bouche

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Dish of the day

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Café Gourmand

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# Menu Narcisse

Every lunchtime - 55€

Amuse Bouche

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Leek

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Salmon or Beef Chuck

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Chocolate Bar

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# Menu Wellness

Spa by **CLARINS**

Every lunchtime - 55€

Amuse Bouche

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Scallop tartare

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Salmon

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Fig

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## STARTERS

Leek . . . . .	18€
<i>chives, seaweed butter, smoked eggs, shellfish, herb oil</i>	
Scallop tartare . . . . .	22€
<i>yuzu, dill, curry vinaigrette, piquillos, chives</i>	
Creamy polenta . . . . .	24€
<i>matured Comté cheese, mushroom duxelles, truffles, poultry jus and truffle vinaigrette</i>	

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## MAIN COURSES

Salmon . . . . .	34€
<i>clementines, tandoori, Brussels sprouts</i>	
Scallops . . . . .	40€
<i>topinambour, hazelnuts, truffles, watercress</i>	
Beef Chuck . . . . .	36€
<i>port and red wine sauce, foie gras, fig, sweet onion mousseline, tarragon powder</i>	
Venison . . . . .	38€
<i>celeriac, horseradish, beet, grand veneur sauce</i>	
Chef's vegetarian suggestion . . . . .	30€
Dish of the day from monday to friday . . . . .	30€

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## DESSERTS

Chocolate Bar . . . . . **16€**  
*cocoa streusel, milk chocolate ganache, Jamaican pepper, salted butter  
caramel, peanuts and fleur de sel*

Hazelnut . . . . . **16€**  
*roasted, praline, raspberry sorbet*

Fig . . . . . **16€**  
*goat cheese mousse, spiced honey, pine nuts crumble*

Café Gourmand . . . . . **14€**

Cheeses . . . . . **18€**  
*aged cheese selection*

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.

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