
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

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 Dégustation

85€ / person

for the whole table

Appetizer



Leek



Sea bass



Octopus



The Beef Chuck



Peanut and chocolate spices

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.
