
Cléo

R E S T A U R A N T

Diner Menu

SMALL
LUXURY
HOTELS
OF THE WORLD

Menu Du Chef

For the whole table

89€/ per person

Amuse Bouche

Scallop tartare

Leek

Salmon

Beef Chuck

Chocolate Bar

Amities
Courmandes

Bruno
Aubin

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>	

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€

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

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.
