



menuonline.fr / Droits Réservés

# LA TABLE DU WEST



Scannez-moi et accédez à notre carte dans votre langue,  
aux informations allergènes et aux origines des viandes !

## STARTERS

- 14 Suggestion of the day
- 18 Gilthead Sea Bream Ceviche  
Orange Confit, Yuzu, Onion Pickles, Lemon Balm
- 16 Gnocchi, Smoked Haddock  
Shellfish Marinière
- 20 Jumbo Shrimps  
Curry, Coriander and Baby Fava Bean Broth
- 14 Low-Temp Boiled Egg  
Cherries, Girolle Mushrooms, Barolo
- 11 Seasonal Vegetable Soup
- 18 Green Zebra Tomato, Burrata  
Basil, Olive oil by Thibault Vordy

## ESSENTIALS

- 28 Caesar salad  
Grilled poultry supreme from Licques, old Parmesan Reggiano cheese
- 26 Beef tartare with condiments  
French fries
- 25 Red Quinoa Bowl, sushi Rice, Tomato Tartare  
Spring Onions, Melon, Artichokes, Fresh herb Vinaigrette
- 23 Linguine, Brown Crab Meat  
Saffron, Marjoram

## FISH

- 25 Suggestion of the day
- 44 Wild sea-bass, "Poivrade" purple artichokes  
Cévennes Onions, lemon and olive oil Emulsion
- 35 Cod, roasted Zucchini  
Tomato Oil, Savory
- 70 Sole, Meunière or Grilled  
"Ratte du Touquet" potato mousseline

Net prices in Euros.  
Allergens: please check the information list available from reception desk.

Our beef meat come from Australia, Argentina and France, English, Irish. In order to provide our customers with the best information, we keep at their disposal the certificates of origin documents to certify the traceability of our beef meat.

## COLD DRINKS

### COLD DRINKS

- 7 Fruit Juices & Nectars  
*(Apple, Pear, Strawberry, Pineapple, Raspberry, Peach, Apricot, Tomato, Orange)*  
20cl
- 7 Schweppes Agrum - Orangina - Sprite 25cl
- 7 Coca Cola - Coca Cola sans sucre 33cl
- 12 Fruit juices (Alain Milliat)  
*(Carrot, Strawberry, Raspberry, Passion fruit, White Peach, Pear)* 33cl

### MINERAL WATERS

- 7 Vittel, San Pellegrino 50cl
- 9 Vittel, San Pellegrino 1L

## HOT DRINKS

- 5 Espresso or decaffeinated
- 8 Double Espresso
- 8,5 Cappuccino
- 8,5 Latte macchiato
- 8 Selection of Teas and Herbal Teas from "Palais des Thés"

Une offre plus large de vins et de boissons est à disposition sur demande

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Modes de règlements acceptés : Cartes bancaires (Visa, Mastercard, Fintrax, American Express, Union Pay et JCB), Chèques cadeaux à présenter à votre arrivée (Les Bonheurs Barrière, ANCV, Ticket Kadéos).  
Paiement accepté en espèces jusqu'à 1000€ conformément à l'article L 121-6 du code monétaire et financier. Ce seuil est fixé à 15 000€ pour les clients n'ayant pas leur domicile fiscal en France.

## WINE LIST

75cl	50 cl	37.5 cl	ROSÉ WINES
			PROVENCE
65			AOP Côtes de Provence <i>Château Minuty - cuvée Prestige</i>
60			AOP Côtes de Provence <i>Domaine de Tamary</i>
75cl	50 cl	37.5 cl	RED WINES
			LOIRE
48			AOC Chinon <i>Domaine René Couly</i>
	35		AOC Chinon Clos de L'Echo <i>Domaine Couly Dutheil</i>
65			AOC Menetou-Salon <i>Domaine Chavet</i>
	39		AOC Menetou-Salon <i>Domaine Pellé</i>
38			AOC Saint Pourçain <i>Domaine Bellevue</i>
			BOURGOGNE
110			AOC Gevrey Chambertin <i>Dugat</i>
69			AOP Rully "Les Chaponnières" <i>Domaine Jacqueson</i>
			LANGUEDOC
54			Minervois <i>Domaine Vordy</i>
65			AOC Pic Saint Loup Bergerie de L'Hortus
			BORDEAUX
	21		AOC Côtes de Bourg <i>Château La Grolet</i>
	28		AOC Lalande de Pomerol <i>Château Fougeailles</i>
54	30		AOC Graves <i>Château Langlet</i>
60	30		AOC Médoc <i>Cru Bourgeois - Château Patache d'Aux</i>
42			AOC Blaye Côtes de Bordeaux <i>Château Mazerolles Christophe Valleau</i>
			SUD-OUEST
39			AOP Cahors <i>Domaine Triguedina - Le Petit Clos</i>
			BEAUJOLAIS
38			AOC Chiroubles <i>Dominique Piron</i>
69			AOP Fleurie "La Madone" <i>Domaine Ternel</i>

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Alcohol abuse is harmful to your health. Please drink with moderation.

## MEAT

- 25 Suggestion of the day
- 84 Grilled Prime Rib of Beef, Tomato Béarnaise Sauce  
Potato Mille-Feuille  
To share for 2 persons
- 34 Lamb Noisettes, Maxim's Potato, Wild Mushrooms  
Honey-infused Jus
- 28 West Burger  
Cooked-to-order Steak, Little Gem Lettuce, Cévennes Onions, Ewe's Milk  
Tomme Cheese, Beefsteak Tomato

## DESSERTS

- 16 Local cheese plate
- 12 Suggestion of the day
- 14 Cheesecake aux fruits de saison
- 15 Roasted Pineapple, exotic Tartare, Light Vanilla Cream  
Pina Colada Ice Cream
- 16 Chocolate biscuit (flourless), Chocolate cream  
Green Tea, orange Biscuit, Compote
- 16 Brittany Shortbread, red Fruits, Strawberry Sorbet  
Elderflower Ganache
- 12 Seasonal Ice-creams and Sorbets
- 15 Guilty Moment  
Coffee, Tea or Infusion served with today's dessert
- 30 Champagne Gourmand  
Today's dessert served with a glass of Champagne Brut 12cl

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## APERITIFS

- 11 Kir Bourguignon 15cl
- 19 Americano 18cl
- 19 Aperol Spritz 25cl
- 19 Mojito 25cl
- 12 Pineau des Charentes 8cl
- 12 White Port wine 8cl
- 9 Affligem Beer 25cl
- 7 Bière Heineken 25cl

## 14cl CHAMPAGNE BY THE GLASS

- 18 Fouquet's *Brut*
- 22 Coupe de Champagne *Brut*
- 24 Coupe de Champagne *Rosé*

## 75cl BOTTLES

- 90 Fouquet's Brut
- 110 Ruinart Brut
- 140 Bollinger Rosé

## WINES BY THE GLASS

### 15cl WHITE WINES

#### LOIRE

- 10 AOC Chinon *Domaine Couly Dutheil*
- 14 AOC Pouilly Fumé *Domaine Michel Redde et Fils*

#### BOURGOGNE

- 14 AOP Rully *Domaine Jacqueson*

### 15cl ROSÉ WINES

#### PROVENCE

- 13 AOC Côtes de Provence *Château Minuty Cuvée Prestige*
- 12 AOP Côtes de Provence *Domaine de Tamary*

### 15cl RED WINES

#### BORDEAUX

- 12 AOC Médoc *Cru Bourgeois Château Patache d'Aux*

#### LOIRE

- 10 AOC Chinon *Domaine René Couly*

#### BOURGOGNE

- 14 AOP Rully "Les Chaponnières" *Domaine Jacqueson*

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## WINE LIST

### 75cl 50 cl 37.5 cl WHITE WINES

#### LOIRE

- 70 35 AOC Pouilly Fumé "La Moynerie"  
*Domaine Michel Redde et Fils*

- 70 40 AOC Sancerre *Domaine du Pré Sémelé*

- 39 AOC Chinon *Domaine Couly Dutheil*

- 65 32 AOC Menetou-Salon *Domaine Chavet*

- 38 AOC Saint Pourçain *Domaine Bellevue*

#### BOURGOGNE

- 69 AOP Rully *Domaine Jacqueson*

- 65 32 AOC Chablis *Domaine Laroche*

- 95 AOC Chassagne-Montrachet *Domaine Fontaine Gagnard*

#### BORDEAUX

- 32 AOC Bordeaux *Château Maucaillou*

#### RHÔNE

- 66 AOC St Joseph *Domaine Ribaudy*

#### PROVENCE

- 65 AOP Côtes de Provence *Domaine de Tamary*

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