

RESTAURANT O'33

STARTERS

Tomato soup with basil and crispy mozzarella

Platter of cold meats, salad and condiments including spinata, coppa di Parma and duck terrine with green peppers

Gratinated wild mushroom casserole with croutons

Scallops tartar with herbs and salad (+3.00 €)

MAIN COURSES

Beef sirloin steak with green pepper sauce, chips

Sea bream fillet with basmati rice green curry and baby vegetables, served with a coconut sauce

Spaghetti Bolognese with pecorino Romano shavings

Toulouse sausage with porcini mushrooms and Puy lentils with traditional mustard

Charolais beef carpaccio with condiments and rocket, toast with roasted cabécou cheese and honey and chips

DESSERTS

Cheese plate with 3 ripened cheeses

Dark chocolate cake with homemade ice cream

Bourbon vanilla crème brûlée

Baba with 3 Rivières amber rum and whipped cream