

HOTEL DU NORD

Creamy vegetable soup with hazelnut oil v / ng 7.50

Sliced mushrooms salad with coriander v / ng 8.00

Cocotte egg with girolles ng 8.50

Six beautiful wild Burgundy snails ng 12.00

Creamy buratina, arugula and Calabria coppa ng 9.50



Caesar salad 11.50

Homemade foie gras, pineapple chutney and ginger 16.00

Calabrian organic charcuterie from Terra Candido 15.50

Fish & chips 17.50

Millefeuille of tuna sashimi, crispy vegetables and sesame 21.50

Grilled swordfish with mango vinaigrette and vegetable ng 20.00

Breast of farm chicken with its reduced juice, oyster mushrooms and crispy polenta 18.50

Cushion of rib steak, Atmosphere butter ng 24.00

Veal chop, green asparagus and shitake 26.00

Charolais beef tartare, homemade french fries ng 17.50

Charolais and bacon cheeseburger, or veggie burger, homemade french fries 17.50

Vegetarian "Hotel du Nord" Bò bún v 15.00

Selection of fine cheeses 9.50

Ultra dark chocolate tart 8.50

Lemon dome 8.50

Crème brûlée of time ng 8.00

Rice pudding with mango and pistachio ng 7.50

Season melba ng 7.50

Style bread pudding, vanilla ice cream and salted butter caramel 9.00

Coffee with gourmet dessert 7.50

Net prices in euros, including service and taxes

v vegetarian

ng gluten free