

## Starters

- sliced avocado, lemon vinaigrette 16
- sea bream ceviche, peruvian style 24
- seabass carpaccio, lemon vinaigrette, samphire 24
- artichoke salad 22
- baby lobster, beurre blanc 34
- famous snails from burgundy 6 pieces 24
- duck bao and foie gras 28
- shrimp salad, avocado, lemon vinaigrette 28
- “nobu” style salmon crispy rice 4 pcs 26
- delicious fried spring rolls, chili sauce 22
- burratina, tomatoes collections, white peach 24
- crispy langoustines, basil mayonnaise 38
- roasted octopus, baba ganousch, chipotle 29
  
- dauricus imperial caviar 50g, blinis 135

## Main courses

*Each dish is served with its sides*

- spicy lobster linguine 42
- spring vegetables 28
- thai-styled cod 38
- miso lacquered salmon, bok chai 32
- solettes meunières, spinach and purée 38
- turbot, herbs sauce, green vegetables 44
- authentic beef tartar knife cut 30
- duck fillet, Rossini style, plum sauce 36
- chicken supreme, mashed potatoes, morels sauce 38
- sweetbreads, seasonals vegetables, lobster béarnaise 52
- filet pur, béarnaise or pepper sauce 42
- asian flavored beef tataki 34
  
- season salad – basmati rice 5
- spinach – green beans – purée – frites 6
- fried seasonal vegetables 8

All our dishes are likely to contain the following allergens: gluten, lactose, soy, egg, peanut  
For more information, please contact the room managers

**Any change of side dishes will be charged 3 euros**

## Desserts

speculoos cheesecake, raspberry coulis 13

revisited snickers 14

fine apple tart with whipped cream 12

simply a crème brûlée 12

french toast, praline ice cream, caramelized pecans 16

strawberry pavlova 14

dame blanche 12

chocolate moelleux, vanilla ice cream 14

comté cheese plate 24 month, blackberry 14

# *Odette en Ville*

## English menu

lunch from Monday to Friday

(imposed menu without choice)

starter - main course 46

aperol spritz 13

caïpirinha, negroni, hendrick's-fever tree 16

pimms, Elderflower Spritz 15

flûte de champagne Ruinart brut 20