



ROOM SERVICE MENU

*Menu developed in collaboration with
"La Centrale du Bocal".*

*Fresh products - Artisan production in Vendée.
Served in a reusable container.*



Starter - 8€

Pear and sweet potato velouté.



Sun-dried tomato, pepper spread.



Lentil, carrot, onion, red pepper salad.

Main Course - 18€

Fisherman's Stew.



Vegetarian and vegan chili.



Chicken in cider with potatoes and carrots.



Pork cheek with honey mustard, small vegetables.

Dessert - 8€

Lemon tart.



Pear and chocolate clafoutis.

Net price and service included