

☆
Princesse
FLORE
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☆ *Our Menu ...*

WE INVITE YOU TO COMPOSE YOUR MENU AMONG THE FOLLOWING SUGGESTIONS

- **STARTER - MAIN COURSE OR MAIN COURSE - CHEESES OR MAIN COURSE - DESSERT, 29 €**
- **STARTER - MAIN COURSE - DESSERT OR MAIN COURSE - CHEESES - DESSERT, 35 €**
- **STARTER - MAIN COURSE - CHEESES - DESSERT, 39 €**

Starters

TERRINE OF FOIE GRAS, RHUBARB CHUTNEY AND AMARENA CHERRIES.
SWEET BREAD AND PORK FOOT TERRINE WITH DRIED MORELS AND RED ONIONS.
CANNELLONI OF SMOKED SALMON WITH SEASONAL VEGETABLES, BETROTH VINAIGRETTE.
GREEN AND WHITE ASPARAGUS, CURED HAM FROM AUVERGNE WITH SALAD.

Main Courses

POACHED CHAR FISH WITH CREAMY SELFISH AND ST POURÇAIN WHITE WINE.
GRILLED LAMB CHOP CRASHED CRYSTALLIZED HAM AND NAVARIN GRAVY.
GRILLED FILET OF SEA BREAM WITH SEAFOOD AND SOYA JUS AND MIXED VEGETABLES WITH SESAME.
ROASTED FILET OF FARM POULTRY WITH A COUSCOUS OF SEASONAL VEGETABLES.

Cheese

SELECTION OF CHEESES FROM OUR REGION.

Desserts

NUTELLA CRÈME BRULEE.
STRAWBERRY AND LEMON CRUMBLE COVERED WITH MERINGUE.
CRISPY MOKACCINO MOUSSE CAKE.
CRISPY STRAWBERRY CAKE WITH SORBET.



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A La Carte Menu...

The Princesse Flore Hotel follows the VAT cut. The price of each item has been reduced by 11,8 %

ex : KNIFE CUT TARTAR OF BEEF SPICY AS YOU WISH

Was (23) is now **20 €**

Starters

- | | | |
|---|------|-------------|
| • SWEET BREAD AND PORK FOOT TERRINE WITH DRIED MORELS AND RED ONIONS. | (16) | 14 € |
| • GREEN BEANS CREAM, CRASHED MORELS WITH HERBS AND REDUCTION OF PORT. | (16) | 14 € |
| • OLD CANTAL CHEESE RISOTTO WITH GREEN AND WHITE ASPARAGUS. | (16) | 14 € |
| • KNIFE CUT TARTAR OF BEEF SPICY AS YOU WISH. | (23) | 20 € |

Main Courses

- | | | |
|--|------|-------------|
| • ROASTED FILET OF VEAL SERVED ROSÉ, CREAM OF MORELS AND NOUILLY PRAT
BACKED "RATTE" POTATOES | (29) | 26 € |
| • GRILLED SAN PETER FISH, CORIANDER STUFFED RED ONION AND RED WINE GRAVY | (29) | 26 € |
| • ROSSINI PAN-FRIED FILET OF SALERS BEEF. | (33) | 29 € |
| • GRILLED FILETS OF RED MULLET, VIRGIN OLIVE OIL TAPENADE WITH ASPARAGUS. | (29) | 26 € |

Cheese

- | | | |
|---|-----|------------|
| • SELECTION OF CHEESES FROM OUR REGION. | (7) | 6 € |
|---|-----|------------|

Desserts

- | | | |
|---|------|------------|
| • CHOCOLATE SOUFFLÉ AND THE TWO WAYS PISTACHIOS. | (11) | 9 € |
| • CRISPY ORANGE CAKE WITH ITS MOUSSE. | (11) | 9 € |
| • STRAWBERRY AND LEMON CRUMBLE COVERED WITH MERINGUE. | (11) | 9 € |
| • MOKKACHINO CRISPY MOUSSE CAKE. | (11) | 9 € |
| • SELECTION OF ICE CREAMS. | (10) | 8 € |



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Waters

• EVIAN 75 CL	(8 €)	6,5 €
• VITTEL 100 CL	(8 €)	6,5 €
• CHATELDON 100 CL	(8 €)	7 €
• SAN PELLEGRINO 100 CL	(8 €)	6,5 €
• BADOIT 75 CL	(8 €)	6,5 €
• EVIAN 50 CL		5,5 €
• SAN PELLEGRINO 50 CL		5,5 €

Coffees

• ESPRESSO ILLY	(3 €)	2,6 €
• DOUBLE ESPRESSO ILLY	(4 €)	3,5 €
• ESPRESSI "GRANDS CRUS" :		
- COLOMBIAN EXCELSO : SOFT & FLAVOURY		4 €
- TARRAZU FROM COSTA RICA: SLIGHTLY ACID & FULL		4 €
- ETHIOPIAN MOKA: WILD & PERFUMED		4 €
- SUMATRA MANDHELING : PURE & EXOTIC		4 €
- BLUE MOUNTAIN : FULL & SMOOTH (THE BEST COFFEE OF THE WORLD)		8 €
• HAZELNUT MOKA		4 €
• HOT CHOCOLATE		4,5 €
• CAPPUCINO		4,5 €
• IRISH COFFEE		10 €

Teas

• CLASSICALS :	(4 €)	3,5 €
- BREAKFAST, CEYLON, DARJEELING, EARL GREY		
• SPECIALS AND AROMATIZED :		5 €
- LAPSANG SOUCHON, RED FRUITS, SENCHA FROM JAPAN		
GREEN MINT TEA, JARDIN DES MERVEILLES.		
• VERY SPECIALS :		5 €
- OASIS, ORANGE POKOE CEYLON, CITRUS MINT, JASMINE GREEN		
• DECAFFEINATED :		
- ROOIBOS WITH SPICES		5 €