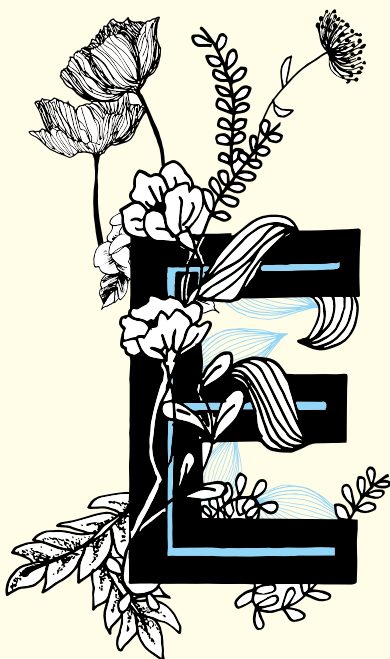


NOVOTEL BOURGES

CONSULT THE
RESTAURANT MENU ON
YOUR SMARTPHONE



EAT

Have a good time
with greed





Avocado toast et pickles de girolles	9
Beef carpaccio <i>Beef, parmesan cheese and basil</i>	8
Salmon ceviche <i>Avocado, apple</i>	9.5
Burrata dolce <i>Tomatoes, pesto & basil</i>	8.5
Caesar Roll <i>Chicken, egg and parmesan</i>	9



POKE BOWLS :

Riz, fèves, concombre, pois chiche, patate douce, nori, oignons, salade, sésame

Vegetable poke bowl	13
Salmon poke bowl	17
Chicken poke bowl	15



KIDS MENU = 9,5

Ask us ! Up to age 12

TO KEEP

going



Our meals are served
with side dishes, if you want
to change them, tell us !

Cod steak <i>Carrot purée and braised carrots</i>	17
300g Sirloin steak tartar sauce <i>Potato gratin</i>	24
Beef tartare (raw meat) <i>Served with chips and salad</i>	18
Omelette <i>Plain, cheese, ham or herbes</i>	15
Jumbo porchetta croque	14
Baked mozzarella & mushroom <i>gnocchi</i>	15.5
Lamb shank confit <i>Fluffy couscous and apricots</i>	17.5
Perfect Salade Niçoise <i>Egg, anchovies, green beans</i>	15.5



FINAL

Pleasures

Chia pudding, cocoa powder, muesli, banana	7
Warm/chilled chocolate mouse <i>Vanilla ice-cream</i>	7.5
Panna cotta with almond milk <i>and preserved cherries</i>	7.5
Extra lemon meringue pie <i>bien meringuée</i>	8
Peach Melba crumble <i>vanilla ice cream</i>	7.5
Cheese selection	8.5

KEEP

Warm

HOT BEVERAGES

Nespresso coffee

Double espresso 3.2

Espresso 2.4

Tea Kusmi tea 3.5

Prince Wladimir *Black tea, lemon, vanilla and spices*

Sencha green tea

Nanah green mint tea *China green tea flavoured with Nanah mint*

Label impérial *Thé vert, orange et cannelle*

English Breakfast Tea

Detox *Mate, green tea and lemon grass*

Boost *Mate, green tea and spices*

Infusions Kusmi Tea 3.5

Aquarosa *Flavoured blend of hibiscus, blackberries, fruits, plants*

Camomile

Lattes 3.5

Chocolat Commerce Equitable Monbana (bio)

Matcha

Thirsty

Free carafe or glass of water on request

MINERAL WATER 33cl 50cl 1l

Evian 3.5 4.5

Badoit 3.5 4.5

Perrier 4

SODAS 4.5

Orangina 25cL, Fuze tea peach 25cL, Sprite 33cL, Schweppes agrum / Schweppes Indian tonic / Redbull 25cL, Oasis tropical 25cL, Coca-Cola / Coca-Cola Cherry / Coca-Cola sans sucre 33cL, Fanta orange 33cL,

GRANINI FRUITS JUICE AND NECTARS 4.5

Orange juice 25cL, Grapefruit nectar 25cL, Pineapple nectar 25cL, Apple juice 25cL, Tomato juice 25cL, Apricot nectar 25cL, Strawberry nectar 25cL

APERIKIDS - ONLY FOR CHILDREN! 5

A TOUCH OF FRESHNESS (15cl) 6.5

Homemade lemonade

Fresh herbal : lemon, cucumber, thyme, sprinking water

Homemade iced-tea

** Certains produits de nos recettes sont congelés afin de préserver leurs saveurs tout au long de l'année.



WHITE WINE	15cl	37,5cl	75cl
Languedoc - Roussillon (bio)			28
<i>Naturally Gérard Bertrand IGP Pays d'Oc cépage Sauvignon 2019</i>			
Sud-Ouest			24
<i>BIG (Born In Gascony) IGP Côtes de Gascogne 2018</i>			
Bourgogne	10.5	29	48
<i>J. Moreau et Fils AOP Chablis 2018</i>			
Quincy	7		30
<i>Jean-Michel Sorbe 2019</i>			
Sancerre	11		52
<i>Domaine Vacheron 2019</i>			
<i>Bio & Biodynamique</i>			
ROSE WINE	15cl		75cl
Provence	7		29
<i>Château du Rouet Cuvée Esterel AOP Côtes de Provence 2019</i>			
Vallée du Rhône			24
<i>Domaine La Champone AOP Lubéron 2019</i>			
Reuilly gris	6.5		28
<i>Jean Michel Sorbe 2019</i>			
RED WINE	15cl	37,5cl	75cl
Bordeaux		23	39
<i>Château Lieujean AOP Haut-Médoc Cru Bourgeois 2015</i>			
Languedoc - Roussillon (bio)			26
<i>La Livinière Sirius AOP Minervois 2018</i>			
Val de Loire	5.5	14	24
<i>Terroirs rabelaisiens AOP Chinon 2018</i>			
Beaujolais	8.5		30
<i>Château de Pierreux AOP Brouilly 2018</i>			
Menetou-Salon	7	19.5	32
<i>Domaine Minchin 2019</i>			
Sancerre	12		62
<i>Domaine Vacheron 2019</i>			
<i>Bio & Biodynamique</i>			

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WANT A COCKTAIL?
ASK FOR THE BAR DRINK LIST !
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All aboard

CHAMPAGNES	12,5cl	37,5cl	75cl
Champagne Tsarine Premium Brut	8.5		45
Laurent Perrier Brut Millésimé 2008			82
Laurent Perrier La Cuvée Brut	12	35	58

APÉRITIFS

Pastis 51 2cL			4.5
Porto rouge Graham's Fine Tawny 6cL			6
Martini bianco ou rosso 6cL			5
Ricard 2cL			4.5
Campari 6cL			5

DRINKS

Kir with white Burgundy			5.5
<i>with Cartron crème de cassis de Bourgogne- blackcurrant</i>			
Lillet Tonic 15cL			8
Amber St Raphaël 6cL			6

BEERS

Draft beers	15cl	25cl	50cl
Heineken	3.5	4.5	7.5

Bottled beers

Grimbergen ambrée - <i>bitter & sweet</i> 33cL			5.5
Hapkin blonde - <i>rich with character</i> 33cL			6.5
Desperados - <i>tequila flavoured with notes of citrus</i> 33cL			5.5
Ciney blonde - <i>sweet & balanced</i> 33cL			6
Lagunitas IPA - <i>citrus & spicy notes</i> 35.5cL			6.5
Heineken o.o - 33cL			5
Mort Subite Kriek - <i>sweet taste of cherry</i> 33cL			6.5
Grimbergen blanche - <i>citrus & spicy notes</i> 33cL			5.5

CIDER

Cidre Bio "SASSY" de Normandie 33cL			5.5
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Prices in euros incl.tax.

The provenance of our meats is displayed in the restaurant.

Alcohol abuse can be dangerous to your health
- drink responsibly.

Allergenic products: consult information available at the restaurant reception.



Products from organic farming.



We undertake to promote a balanced diet and foster responsible purchasing.
Because every gesture counts, our restaurant promotes positive hospitality.

DÉVELOPPÉ PAR SOPEDI



SOPEDI

Services & Supports Communicatifs