

NOVOTEL BOURGES

CONSULT THE
RESTAURANT MENU ON
YOUR SMARTPHONE



EAT

Have a good time
with greed





Avocado toast et pickles de girolles	9
Baked egg, Indian-style	7.5
Beetroot salad with Fourme d'Ambert mild blue cheese	7.5
King prawn crisps and sriracha hot sauce	10
Beef carpaccio <i>Beef, basil et pamesan cheese</i>	9
Soup <i>Season vegetables</i>	7



POKE BOWLS :

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

Vegetable poke bowl	13
Falafel poke bowl	14
Salmon poke bowl	17



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 !

300g Sirloin steak tartar sauce <i>Potato gratin</i>	24
Cesar salad <i>Chicken, bacon, parmesan cheese, poched egg</i>	16
Jamaican-style chicken <i>Marinated chicken drumsticks and sweet potatoes</i>	15.5
Confit lamb pastilla and carrot tops	17
“MSC” teriyaki-glazed salmon <i>Cucumber Tzatziki with a dash of wasabi</i>	17
Scallops <i>Creamy Sardinian fregola pasta</i>	19
Omelette <i>Plain, cheese, ham or herbs</i>	15
Vegan risotto with saffron and chanterelle mushrooms	16.5



FINAL

Pleasures

Chia pudding, cocoa powder, muesli, banana	7
Exotic rum baba	7
Baked Alaska, clementine coulis	7.5
Organic moist moelleux chocolate cake <i>Black forest style</i>	8
Very large crème brûlée <i>Maple syrup and basil</i>	7
Pineapple with mild spices, coconut crumble	7.5

KEEP

Warm

HOT BEVERAGES

Nespresso coffee

Espresso 2.4

Double espresso 3.2

Tea Kusmi tea 3.5

Sencha green tea

English Breakfast Tea

Detox *Mate, green tea and lemon grass*

Boost *Mate, green tea and spices*

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

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

Label impérial *Thé vert, orange et cannelle*

Infusions Kusmi Tea 3.5

Camomile

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

Lattes 3.5

Matcha

Chocolat Commerce Equitable Monbana (bio)

Thirsty

MINERAL WATER 33cl 50cl 1l

Evian 3.5 4.5

Badoit 3.5 4.5

Perrier 4

SODAS 4.5

Coca-Cola / Coca-Cola Light / Coca-Cola Zero 33cL, Oasis tropical 33cL, Fanta orange 33cL, Sprite 33cL, Orangina 25cL, Schweppes agrum / Schweppes Indian tonic / Redbull 25cL, Fuze tea peach 25cL, Finley ginger ale 25cL

GRANINI FRUITS JUICE AND NECTARS 4.5

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

APERIKIDS - ONLY FOR CHILDREN! 5

A TOUCH OF FRESHNESS (15cl) 6.5

Homemade lemonade

Homemade iced-tea

Fresh herbal : lemon, cucumber, thyme, sprkling water

** 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	9	25	42
<i>J. Moreau et Fils AOP Chablis 2018</i>			
Quincy	6		24
<i>Domaine Tatin "Tremblay" 2019</i>			
Sancerre	9		42
<i>Domaine Vacheron 2019</i>			
Menetou-Salon	6.5		29
<i>Domaine Minchin "Morogues" 2019</i>			
ROSE WINE	15cl		75cl
Vallée du Rhône			24
<i>Domaine La Champone AOP Lubéron 2019</i>			
Provence	7		29
<i>Château du Rouet Cuvée Esterel AOP Côtes de Provence 2019</i>			
RED WINE	15cl	37,5cl	75cl
Val de Loire	5.5	14	24
<i>Terroirs rabelaisiens AOP Chinon 2018</i>			
Beaujolais	8		30
<i>Château de Pierreux AOP Brouilly 2018</i>			
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>			
Menetou-Salon	6.5	16	29
<i>Domaine Minchin "Pommerais" 2019</i>			
Sancerre	9		42
<i>Domaine Vacheron 2019</i>			

-
WANT A COCKTAIL?
ASK FOR THE BAR DRINK LIST !
 -



All aboard

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

APÉRITIFS

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

DRINKS

Amber St Raphaël 6cL			6
Lillet Tonic 15cL			8
Kir with white Burgundy <i>with Cartron crème de cassis de Bourgogne- blackcurrant</i>			5

BEERS

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

Bottled beers

Ciney blonde - <i>sweet & balanced</i> 33cL			5.5
Hapkin blonde - <i>rich with character</i> 33cL			6
Lagunitas IPA - <i>citrus & spicy notes</i> 35.5cL			6
Grimbergen blanche - <i>citrus & spicy notes</i> 33cL			5
Grimbergen ambrée - <i>bitter & sweet</i> 33cL			5
Mort Subite Kriek - <i>sweet taste of cherry</i> 33cL			6
Desperados - <i>tequila flavoured with notes of citrus</i> 33cL			5
Heineken 0.0 - 33cL			4.5

CIDER

Cidre Bio "SASSY" de Normandie 33cL			5
-------------------------------------	--	--	---

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