

# NOVOTEL CHARTRES

CONSULT THE  
RESTAURANT MENU ON  
YOUR SMARTPHONE



EAT

Have a good time  
with greed





# Getting STARTED

Avocado toast et pickles de girolles	8
Sauteed squid <i>Chilli, mussels marinières with fresh chorizo</i>	8.5
I love hot goats cheese <i>Salad</i>	7.5
Prawn cocktail <i>Avocado, pomelo and mango</i>	7
soup of the day <i>according to the chef's wishes</i>	7
focaccia mortadella stratacciatella <i>focaccia bread and pistachio mortadelle</i>	8



# Healthy STYLE

## POKE BOWLS :

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

Vegetable poke bowl	12
Salmon poke bowl	15
Chicken poke bowl	14



# ALMOST GROWN UP

**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 !

Salmon steak with Timut pepper <i>Roast cauliflower</i>	15.5
Veal with mustard cream sauce <i>Broccoli and mushrooms</i>	15
Braised chicken with tarragon <i>Buttered cabbage and turnips</i>	14
Scallops <i>Creamy Sardinian fregola pasta</i>	18
Tenderloin steak with Gremolata sauce	17
Pluma iberica (pork) <i>Patatas bravas, piquillo condiment</i>	16.5
stewed penne <i>mozzarella tomatoes</i>	14



FINAL

# Pleasures

Chia pudding, cocoa powder, muesli, banana	6.5
Brioche with almonds, rum-raisin ice-cream <i>Pan-fried bananas</i>	7.5
Apple, pear and chocolate crumble	6
Very large crême brûlée <i>Maple syrup and basil</i>	6.5
Cheese selection	8.5
Seasonal fruit salad <i>Juice with sweet spices</i>	7

KEEP

# Warm



## HOT BEVERAGES

### Nespresso coffee

Espresso 2.4

Double espresso 3.2

Tea Kusmi tea 3.5

### English Breakfast Tea

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

### Sencha green tea

Label impérial *Thé vert, orange et cannelle*

Detox *Mate, green tea and lemon grass*

Boost *Mate, green tea and spices*

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

Infusions Kusmi Tea 3.5

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

### Camomile

Lattes 3.5

### Matcha

Chocolat Commerce Equitable Monbana (bio)

# 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

Sprite 33cL, Coca-Cola / Coca-Cola Cherry / Coca-Cola sans

sucre 33cL, Orangina 25cL, Schweppes agrum / Schweppes

Indian tonic / Redbull 25cL, Fanta orange 33cL, Fuze tea

peach 25cL, Oasis tropical 25cL,

**GRANINI FRUITS JUICE AND NECTARS** 4.5

Apple juice 25cL, Orange juice 25cL, Apricot nectar 25cL,

Grapefruit nectar 25cL, Pineapple nectar 25cL, Tomato juice

25cL, Strawberry nectar 25cL

**APERIKIDS - ONLY FOR CHILDREN!** 5

**A TOUCH OF FRESHNESS** (15cl) 6.5

Homemade lemonade

Fresh herbal : lemon, cucumber, thyme, sparkling water

Homemade iced-tea

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



# All aboard

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

## APÉRITIFS

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

## DRINKS

Kir with white Burgundy			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
<i>Heineken</i>	3.5	4.5	7.5

### Bottled beers

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

## CIDER

<i>Cidre Bio "SASSY" de Normandie</i> 33cL			5
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<b>WHITE WINE</b>	15cl	37,5cl	75cl
<b>Bourgogne</b>	9	25	42
<i>J. Moreau et Fils AOP Chablis 2020</i>			
<b>Languedoc - Roussillon (bio)</b>			28
<i>Naturally Gérard Bertrand IGP Pays d'Oc cépage Sauvignon 2019</i>			
<b>Sud-Ouest</b>			24
<i>BIG (Born In Gascony) IGP Côtes de Gascogne 2019</i>			
<b>ROSE WINE</b>	15cl		75cl
<b>Provence</b>	7		29
<i>Château du Rouet Cuvée Esterel AOP Côtes de Provence 2020</i>			
<b>Vallée du Rhône</b>			24
<i>Domaine La Champone AOP Lubéron 2020</i>			
<b>RED WINE</b>	15cl	37,5cl	75cl
<b>Val de Loire</b>	5.5	14	24
<i>Terroirs rabelaisiens AOP Chinon 2018</i>			
<b>Beaujolais</b>	8		30
<i>Château de Pierreux AOP Brouilly 2018</i>			
<b>Languedoc - Roussillon (bio)</b>			26
<i>La Livinière Sirius AOP Minervois 2019</i>			
<b>Bordeaux</b>		23	39
<i>Château Lieujean AOP Haut-Médoc Cru Bourgeois 2015</i>			

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**WANT A COCKTAIL?**  
**ASK FOR THE BAR DRINK LIST !**  
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Prix nets (ST)

\*\* Weight before cooking; may vary by 10%.

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.



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We are serious about sustainability! This card is printed on  
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DÉVELOPPÉ PAR SOPEDI



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