

# GOURMETBAR

by NOVOTEL



## RESTAURANT

Monday to Friday from 12h00 to 14h30.  
Monday to Sunday from 19h00 to 22h30.

## BAR

Monday to Friday from 6h30 to Midnight.  
Saturday & Sunday from 7h00 to Midnight.



## STARTERS

### Bo Bun Chicken Or Shrimp

Rice Noodles, Soy, Carrot, Cucumber, Chinese Cabbage, Edamame, Spring Rolls, Peanuts, Coriander And Thai Vinaigrette

**Starter 8€ - Main course 15€**

### Bowl «Grenoblois»

Walnuts, Blue Cheese, Grilled Bacon, Vinaigrette With Local Walnut Oil

**Starter 8€ - Main course 15€**

### Bowl Spring

Peas, Arugula, Gourmet Peas, Radish, Parmesan Shavings, Homemade « Croutons »

**Starter 8€ - Main course 15€**

### Bowl Caesar

**Starter 8€ - Main course 15€**

### Salmon Tartare

Pomegranate, Coriander, Lemongrass, Salad And Toast

**9€**

## MAIN COURSE

### Zucchini And Parmesan Ravioli

**15€**

### Beef Tartare And Its Condiments,

Homemade French Fries And Salad

**18€**

### Chicken Skewer Marinated In Curry,

Coconut Rice And Seasonal Vegetables

**16€**

### « Charolais » Beef Fillet,

Sauce Of Your Choice (Blue Cheese, Shallot, Pepper), Millefeuille Of Potatoes And Vegetables

**22€**

### SKREI Steak In A Herb And Almond Crust,

Tarragon Cream, Vegetables And Coconut Rice

**20€**

### Veal Tataki With 2 Sesame Seeds,

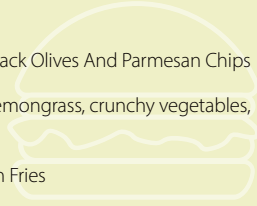
Pickles, Wasabi Condiments, Baby Potatoes And Seasonal Vegetables

**24€**



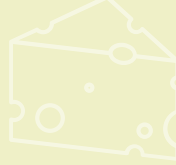
## THE TRADITIONALS

- Omelette, Ham, Cheese or Piperade 14€
- Arrabiatta Linguine, Seasonal Vegetables, Black Olives And Parmesan Chips 15€
- Salmon Tartare, Pomegranate, coriander and lemongrass, crunchy vegetables, toast, homemade french fries and salad 18€
- Chef's BURGER, Salad And Homemade French Fries 18€



## CHEESES

- Saint Marcellin (Local Cheese) 6€
- Faisselle, Plain, Chestnut Cream Or Red Fruits Coulis 6€



## DESSERTS

- Nougat-style frozen "Parfait", Red Fruit Coulis 8€
- Strawberry Soup With Verbena, Mascarpone Quenelle And Crumble Tile 8€
- Tiramisu With Speculoos And Lemon Curd, Broken Meringue 8€
- Semi-cooked Dark Chocolate, Pistachio Creme Anglaise 7€
- Fruit Salade 7€
- «Gourmet» Coffee 9€
- Chocolate Cup Or Liège Coffee 7€
- Summer Cup 8€  
Red Fruit Sorbet, Vanilla And Red Fruit Salad, Whipped Cream (Alpine Ice Cream)



## MENU

**Starter + Main Course or  
Main Course + Dessert** 21€

**Starter + Main Course  
+ Dessert** 28€

- A Choice** Bowl Of You Choice
- Linguine or Chiken Curry Marrinated Sweaker Or Ravioli
- Tiramisu or Fruits Salad Bowl Or Choco-Coffee Liègeois



**FIND OUR OFFERS OF THE DAY  
ON THE CHEF'S SLATE**

SERVED IN THE ROOM, RESTAURANT DISHES WILL  
BE INCREASED BY 15%.



# BAR

## ON BOARD

### FRENCH APERITIFS

White Bourgogne Kir

With Its Bourgogne Cartron Cream, Blackberry Or Raspberry

Lillet Tonic

St Raphaël Amber

5€

15cl 8€

6cl 6€

### DRAFT BEERS

Affligem

Heineken

25cl 5,20€ 33cl 8,50€

25cl 4,5€ 33cl 7,5€

## VINTAGE

### WHITE WINE

Bourgogne

J. Moreau et Fils AOP Chablis 2020

15cl 9€ 37,5cl 25€ 75cl 42€

Vallée de la Loire

AOP Muscadet Sèvre Et Maine Sur Lie «Clos des Orfeuilles» Bio 2019

15cl 6€ 75cl 23€

Isère

Bugey Chardonnay « Maison Angelot » 2017

15cl 7€ 75cl 25€

South West

Vdpf Côte De Gascogne Tariquet 1er Grives

15cl 7€ 75cl 26€

### ROSÉ WINE

Rhône Valley

Domaine La Champone AOP Lubéron 2020

75cl 24€

Provence

Côte De Provence AOP M de Minuty

15 cl 9€ 75cl 36€

AOP Côte De Provence Ultimate Provence Rosé 2021 15 cl 8€ 75cl 30€

### RED WINE

Rhône Valley

Croze Hermitage Le Millepertruis 15 cl 8€ 37,5cl 18€ 75cl 32€

AOP Côte du Rhône Village Plan De Dieu Domaine Du Vallon 2020 15 cl 6€ 37,5cl 14€ 75cl 24€

Bordeaux

Château Lieujean AOP Haut-Médoc Cru Bourgeois 2015 37,5cl 23€ 75cl 39€

Val de Loire

Terroirs rabelaisiens AOP Chinon 2018 15cl 5,5€ 37,5cl 14€ 75cl 24€

Beaujolais

Château de Pierreux AOP Brouilly 2018 15cl 8€ 75cl 30€

## CROCODILE TEARS

### MINERAL WATERS

Evian

50cl 3,5€ 1L 4,5€

Badoit

50cl 3,5€ 1L 4,5€

Perrier

33cl 4€

### SODAS 4,5€

Orangina 25cl - Fuze tea 25cl - Sprite 33cl

Schweppes 25cl - Oasis tropical 25cl

Coca-Cola or Coca-Cola zero 33cl - Fanta orange 25cl

### NECTARS AND FRUIT JUICES 25cl 4,5€

Orange Juice, Pink Grapefruit Nectar,

Pineapple Nectar, Apple Juice, Tomato Juice,

Apricot Nectar, Strawberry Nectar

## ON THE WARM

### NESPRESSO COFFEE

Double espresso

3,2€

Vanilla Iced Macchiato

4,9€

Espresso

2,4€

Creamy Tiramisu Coffee

4,9€

Latte Macchiato

4,9€

Cappuccino

4,9€

### KUSMI TEA

Prince Vladimir Black Teas, Citrus Fruits, Vanilla And Spices

3,5€

Sencha Green Tea

Nanah Mint Green Tea Chinese Green Tea Nanah Mint Flavored

Imperial Label Green Tea, Orange And Cinnamon

English Breakfast Tea

Detox Maté, Green Tea And Lemongrass

Boost Maté, Green Tea And Spices

### ORGANIC KUSMI TEA INFUSIONS 3,5€

Aquarosa Flavored Blend Of Hibiscus, Black Berries, Fruits And Plants

Camomille, Verbena, Linden

## ELIXIR 4cl

### REGIONAL LIQUORS

9€

Yellow Chartreuse

Green Chartreuse

Prices are in euros and including all taxes. Price including service 15 (ST), AB Products from organic farming. \*\* The weights shown are before cooking and may vary from to minus 10%.

Allergenic products: consult the information available at the restaurant reception. The abuse of alcohol is dangerous for your health, to be consumed in moderation. Served in your room the dishes will be increased by 15%.

We are committed to promoting a balanced diet and promoting responsible purchasing. Because every gesture counts, our restaurant acts for positive hospitality. Here, sustainability is serious!

This map is printed on petc certified paper. We are committed to promoting a balanced diet and promoting responsible purchasing. Because every gesture counts, our restaurant acts for positive hospitality.

Price including service 15%