



APPÉTILLANCE

RÉVEIL DES PAPILLES

GB
by NOVOTEL

ENTRÉE EN MATIÈRE



SALMON GRAVLAX with Pink Berries and Dill	7
BUTTERNUT SOUP Chestnut Shards and Truffle Oil	7
SCALLOP TARTARE With Mango	8
DUCK FOIE GRAS WITH POIRE POCHÉE ET TOAST with Pepper and Champagne	9



HEALTHY STYLE

LARGE SALADS

CAESAR SALAD, BREADED CHICKEN WITH CORN FLAKES Tomato, Egg, Crouton and Parmesan	14
BOWL FALAFEL, BREADED CHICKEN OR GRAVLAX SALMON Salad Base, Red Cabbage, Butternut, Rice, Mango, Cucumber and Grated Carrot	14



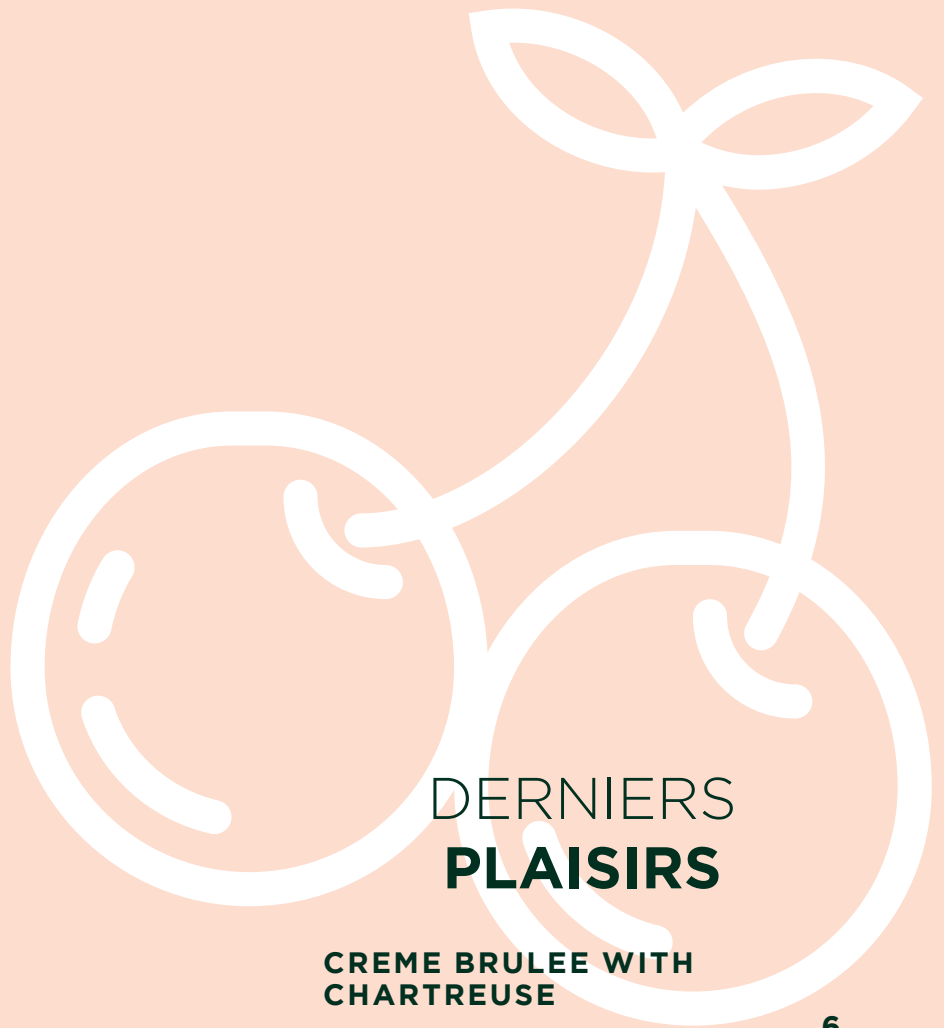
PAR ICI LA SUITE

TOUS NOS PLATS SONT ACCOMPAGNÉS
DE LEURS GARNITURES, SI VOUS SOUHAITEZ
EN CHANGER, N'HÉSITEZ PAS !

GRILLED BEEF FLANK STEAK 200 G Fresh Fries and Salad	13
CHICKEN SUPREME WITH CEPS Mash, Fried Vegetables	15
BUTTERNUT AND CHESTNUTS RISOTTO	15
TROUT FILLET FROM VERCORS WITH WALNUT OF GRENOBLE CREAM Risotto and Fried Vegetables	17
FILLET OF SAINT-PIERRE WITH ROSEMARY AND SALT FLOWER Risotto and Fried Vegetables	18

THE TRADITIONALS

RAVIOLES FROM DAUPHINÉ WITH BLEU DE SASSENAGE (STRONG LOCAL CHEESE)	14
OMELET WITH CEPES, HAM OR CHEESE Fresh Fries and Salad	14
BURGER WITH SAINT MARCELLIN (LOCAL CHEESE) Fresh Fries and Salad	15.5
BEEF TARTARE Fresh Fries and Salad	16.5



DERNIERS PLAISIRS

**CREME BRULEE WITH
CHARTREUSE** 6

APPLE TARTE TATIN
Cider sorbet 6

CHOCOLATE CAKE
Crème Anglaise with Praline 7

FRUITS SALAD 7

**COFFEE WITH MINI
DESSERTS** 7

CHEESES

**SAINT MARCELLIN
(LOCAL CHEESE)** 6

FAISSELLE
Plain, Chestnut Cream or Red Fruits Coulis 6

SOIF ! CROCODILE TEARS

Free carafe or glass of water on request

MINERAL WATERS 33cl 50cl 1l

EVIAN	3.5	4.5
BADOIT	3.5	4.5
PERRIER	4	

SODAS

ORANGINA (25cl)	
FUZE TEA (25cl)	
SPRITE (33cl)	
SCHWEPPES (25cl)	
REDBULL (25cl)	
OASIS TROPICAL (25cl)	
COCA-COLA OR COCA-COLA ZERO (33cl)	
FANTA ORANGE (25cl)	

NECTARS AND FRUIT JUICES

ORANGE JUICE (25cl)	4.5
PINK GRAPEFRUIT NECTAR (25cl)	
PINEAPPLE NECTAR (25cl)	
APPLE JUICE (25cl)	
TOMATO JUICE (25cl)	
APRICOT NECTAR (25cl)	
STRAWBERRY NECTAR (25cl)	



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
FLAT WHITE	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	
CHAMOMILE, VERBENA, LINDEN	

LATTES 3.5

MONBANA FAIR TRADE CHOCOLATE (BIO)	
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POUR LEVER SON VERRE

WHITE WINE

	15cl	37,5cl	75cl
Languedoc - Roussillon Naturally Gérard Bertrand IGP Pays d'Oc cépage Sauvignon 2019			28
Savoie Entre lac et sommet AOP Chignin Bergeron 2018 Entre lac et sommet AOP Chignin Bergeron 2019	7		30
South West BIG (Born In Gascony) IGP Côtes de Gascogne 2019			24
South West Château Tariquet Côte de Gascogne	5		22
Bourgogne J. Moreau et Fils AOP Chablis 2020	9	25	42

ROSÉ WINE

	15cl	37,5cl	75cl
Provence Château du Rouet Cuvée Esterel AOP Côtes de Provence 2020	7		29
Rhône Valley Domaine La Champone AOP Lubéron 2020			24

RED WINE

	15cl	37,5cl	75cl
Rhône Valley Croze Hermitage Le Millespertruis	8		32
Bordeaux Château Lieujean AOP Haut-Médoc Cru Bourgeois 2015			39
Languedoc-Roussillon La Livinière Sirus AOP Minervois 2019			26
Val de Loire Terroirs Rabelaisiens AOP Chinon 2018	5,5	14	24
Beaujolais Château de Pierreux AOP Brouilly 2018	8		30
Bordeaux Château Lieujean AOP Haut-Médoc Cru Bourgeois 2016			23

ON BOARD!

CHAMPAGNE

	12,5cl	37,5cl	75cl
TSARINE PREMIUM BRUT	8.5		45
THE BRUT CUVÉE			82

APÉRITIFS

PASTIS 51 (2cl)			4.5
RED PORT GRAHAMS FINE TAWNY (6cl)			6
MARTINI BIANCO OR ROSSO (6cl)			5
RICARD (2cl)			4.5
CAMPARI (6cl)			5
PROSECCO (12,5cl)			6.5

FRENCH APERITIFS

WHITE BOURGOGNE KIR with its Bourgogne Cartron cream, blackberry or raspberry			5
LILLET TONIC (15cl)			8
ST RAPHAEL AMBER (6cl)			6

BEERS

	15cl	25cl	50cl
DRAFT BEERS			
AFFLIGEM			5.2 8.2
HEINEKEN			4.5 7.5

BEER BOTTLE

GRIMBERGEN Bitter and sweet amber (50cl)			5
HAPKIN Rich, characterful blonde (50cl)			6
DESPERADOS with tequila and citrus flavors (50cl)			5
CINEY BLONDE Soft and balanced (50cl)			5.5
LAGUNITAS BITTER IPA with citrus notes (50cl)			6
HEINEKEN 0.0 (50cl)			4.5
MORT SUDITE KRIEK cherry associated with the acidity of lambic (50cl)			6
WHITE GRIMBERGEN citrus fruit and spice notes (50cl)			5

CIDERS

Normandy organic cider 'SASSY' (33cl)			5
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DE TOUTES **LES** **COULEURS**

LES COCKTAILS ET LES MOCKTAILS
SONT PRÉPARÉS AVEC LES SIROPS MONIN

COCKTAILS : 8,5

MOJITO

Rum, cane sugar, lime, fresh, sparkling water

SPRITZ

Aperol, Prosecco, Sparkling Water, Orange

THE LEATHER

Lagavulin whiskey, amber st Raphael, Orange bitter

CITRUS

Gin Monkey 47, Timur paraon, Lime juice

THE EXOTIC

Diplomatico rum, St-Germain liqueur, pineapple juice

PINA COLADA

Rum, Pineapple juice, Coconut cream

LOCAL COCKTAIL : 9,5

CHARTREUSITO

*Chartreuse, Cane Sugar, Lime, Fresh Mint,
Sparkling Water*



MOCKTAILS : 6,5

VIRGIN MOJITO

Cane sugar, Fresh mint, lime, sparkling water

CRANBERRITA

Barley syrup, lime, cranberry juice

THE TROPIC

Pineapple juice, lime, passion fruit, granadine

LE GOURMAND

Mango juice, coconut puree, lime juice

ASK US
THE COCKTAIL OF THE DAY

ALCOHOLS

OLD SAINT JAMES RUM CUVÉE 1765	16
DIPLOMATICO EXCLUSIVA RESERVA	16
GIN MONKEY 47 DRY	9.5
RUM HAVANA CLUB 3 YEARS	7
GIN GIBSON	7
GENEROUS CORIANDER AND KAFFIR LIME GIN - MADE IN FRANCE	10.5
ABSOLUT VODKA	7
TEQUILA OLMECA BLANCO	7

WHISKEYS BLEND

RARE J&B WHISKEY	6
CHIVAS REGAL 12 YEARS OLD	8

CLASSIC MALT WHISKEYS

TALISKER PORT RUIGHE	9.5
ABERLOUR 10 YEARS	7

AMERICAN WHISKEYS

BULLEIT RYE	12
JACK DANIEL'S	7.5

IRIS WHISKEYS

JAMESON	7
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SCOTCH WHISKEY

HAIG CLUB CLUBMAN	8.5
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COGNAC

HENNESSY VS	9.5
HENNESSY XO	13

ARMAGNAC

CHATEAU DE LAUBADE HORS D'AGE	8
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CALVADOS

DROUIN	7.5
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SPIRITS

MIRABELLE CARTRON	7.5
PEAR WILLIAMS CARTRON	7.5

LIQUEURS

GET 27	6.5
GET 31	6.5
COINTREAU	6.5

REGIONAL LIQUORS

YELLOW CHARTREUSE/ GREEN CHARTREUSE	9
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All our 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 plus 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 pefc 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%