

NOVOTEL PONT DE SÈVRES

CONSULT THE
RESTAURANT MENU ON
YOUR SMARTPHONE



EAT

Have a good time
with greed



RESTAURANT
BY NOVOTEL



Getting STARTED

Avocado toast et pickles de girolles	8.5
Butternut velouté soup with chestnut flakes	7.5
Crusty melting Camembert <i>Autumn vegetables and fruits</i>	8
Tuna tataki <i>Crunchy vegetables, Japanese sauce</i>	8.5
Beetroot salad with Fourme d'Ambert	8



Healthy STYLE

POKE BOWLS :

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

Vegetable poke bowl	14
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 !**

Chicken tagine and bulgur	15
300g Sirloin steak tartar sauce <i>Potato gratin</i>	23
N'Burger - Limousin Beef <i>French fries - salad</i>	17
Lamb shank confit <i>Fluffy couscous and apricots</i>	18
Creamy scallops of Fregola Sarda <i>Crèmeux de fregola Sarda</i>	20
Cod steak <i>Carrot purée and braised carrots</i>	19
Salmon steak with Timut pepper <i>Roast cauliflower</i>	17
Club Sandwich <i>French Fries - salad</i>	16.5
Vegan risotto with saffron and chanterelle mushrooms	15.5



FINAL

Pleasures

Lemon panna cotta with citrus supremes	7.5
Financial with flaked pistachio <i>Crushed raspberries</i>	7.5
Very large crème brulée <i>Maple syrup and basil</i>	8
White chocolate mousse <i>Stracciatella</i>	8
Pineapple with mild spices, coconut crumble	7.5
Chia pudding, cocoa powder, muesli, banana	6.5

KEEP

Warm



HOT BEVERAGES

Nespresso coffee

<i>Tiramisu Coffee</i>	4.9
<i>Cappuccino Nespresso</i>	4.9
<i>Espresso</i>	2.4
<i>Double espresso</i>	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)

Latte

Latte Macchiato

Thirsty



Free carafe or glass of water on request

MINERAL WATER 33cl 50cl 1l

Evian 4 5

Badoit 4 5

Perrier 4.5

SODAS 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, Multifruit juice 15cL

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

CHAMPAGNES	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
Pastis 51 2cL			4.5
Martini bianco ou rosso 6cL			5
Campari 6cL			5
Porto rouge Graham's Fine Tawny 6cL			6
Prosecco 12.5cL			6.5
Spritz 15cL			9

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
Heineken	4	5	8
Affligem	5	6.5	9.5

Bottled beers

Kronenbourg 1664 - Blonde 33cL			5
Grimbergen blanche -citrus & spicy notes 33cL			5
Grimbergen ambrée - bitter & sweet 33cL			5
Hapkin blonde - rich with character 33cL			6
Lagunitas IPA - citrus & spicy notes 35.5cL			6
Desperados - tequila flavoured with notes of citrus 33cL			5
Mort Subite Kriek - sweet taste of cherry 33cL			6
Ciney blonde - sweet & balanced 33cL			5.5
Heineken o.o - 33cL			4.5

CIDER

Cidre Bio "SASSY" de Normandie 33cL			6
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WHITE WINE	15cl	37,5cl	75cl
Bourgogne	9	25	42
<i>J. Moreau et Fils AOP Chablis 2020</i>			
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 2019</i>			
Côtes de Gascogne	8,5		41
<i>Tariquet Classique 2013</i>			
ROSE WINE	15cl		75cl
Provence	7		29
<i>Château du Rouet Cuvée Esterel AOP Côtes de Provence 2020</i>			
Vallée du Rhône			24
<i>Domaine La Champone AOP Lubéron 2020</i>			
Côtes de Provence	8		40
<i>M de Minuty 2020</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>			
Languedoc - Roussillon (bio)			26
<i>La Livinière Sirius AOP Minervois 2019</i>			
Bordeaux		23	39
<i>Château Lieujean AOP Haut-Médoc Cru Bourgeois 2015</i>			
Pessac Léognan	9		45
<i>Chevalier de Pompignac AOP 2016</i>			
Bordeaux	8		40
<i>Château Malbec AOP 2018</i>			

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WANT A COCKTAIL?
ASK FOR THE BAR DRINK LIST !
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A 15% supplement will be charged for all Room service orders.

Prix service compris 15% (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 PEFC-certified paper.

DÉVELOPPÉ PAR SOPEDI



SOPEDI

Services & Supports Communicatifs