

CARTE
Restaurant LA MARINA

	Entrees	Dishes
<i>Plate of smoked fish smoked and marinated trout, tuna tataki, grilled vegetables</i>	18€	24€
<i>Salmon in just marined gravlax</i>	17€	23€
<i>Risotto with Chanterelles</i>	16€	22€
<i>Bream and avocado tartare, salad and pesto</i>	16€	22€
<i>Pata Negra ham and Charentais melon</i>	17€	22€
<i>Pressed fresh duck foie gras with rhubarb</i>	20€	26€
<i>Goat cheese on salad and grilled vegetables</i>	15€	20€

The fish

	Entrees	Dishes
<i>French lake perch fillets meunière tartar sauce, french fries</i>	17€	31€
<i>Baked tuna half-cooked, virgin sauce</i>		26€
<i>Artic char fillet, tartar sauce (french)</i>		28€
<i>Shrimps «Black Tiger»on the plancha</i>		30€
<i>Frog legs provencal sauce: garlic and parsley</i>		28€

Meats¹

<i>Lagarto de Bellota</i> (very tender pork with mustard juice)	28€
<i>Veal spider on the plancha,</i> <i>with Chanterelle sauce</i>	30 €
<i>Lamb sirloin, aromatic herb sauce</i>	30 €
<i>Charolaise beef rib</i> (minimum 2 people)	32 €
<i>Morel sauce supplement 5€</i>	
<i>Grilled beef tenderloin, french fries</i> <i>Morel sauce supplement 5€</i>	32 €

Single dish

<i>Beef way Tagliata, served rosé</i> (sloping escalope: 180 gr)	28€
<i>Grilled vegetables, tomato, salad and parmesan pieces</i>	
<i>Quenelle of trout, Lake Léman crayfish sauce</i>	26€
<i>Rice pilaf</i>	
<i>Vegetable plate</i>	
<i>Marinated fish, fried squid, zucchini donut,</i> <i>grilled vegetables</i>	24€

Cheese

<i>Cheese board</i>	12 €
<u><i>Small gourmet menu</i></u> (Up to 10 years)	16€

Starter of the day

French lake perch fillets meunière, french fries
or, cut of beef, small vegetables and french fries

¹Origin Meats,Beef: France, Lamb : Nouvelle Zélande, Pork:Espagne

Ice cream or dessert of the day

Desserts

<i>Apple tatin pie</i>	8€
<i>Fresh fruits salad</i>	7€
<i>Catalan cream</i>	8€
<i>Prince de Savoie</i> <i>(Genoese sponge cake, Raspberry sorbet, soufflé cream</i> <i>Grand Marnier and meringue)</i>	10€
<i>Cork with rhum</i>	8€
<i>Dessert of the day</i>	8€
<i>Strawberry or Raspberry with sugar</i>	8€
<i>Gourmet plate</i> <i>Varied desserts and espresso coffee or tea</i>	14€
<i>Gourmet Champagne</i> <i>Varied desserts with a glass of Champagne</i>	20€
<i>Not included in the menus at 37€ and 47€</i> <i>(supplement 6€ and 12€)</i>	

Ice Cream- Sorbets

Vanilla, Chocolate, Coffee, Pistachio, Raspberry, Lemon, Strawberry,
Pineapple, Passion Fruit. (Movempick Ice Cream)
1 scoop: 3,50€ 2 scoops: 6€ 3 scoops: 9€
Supplement Whipped cream: 1€

<i>Strawberry or Raspberry Melba</i> <i>(Vanilla ice-cream, coulis and Whipped cream)</i>	8€
<i>Coffee cream Sundae (Ice-cream coffee, coffee and</i> <i>Whipped cream)</i>	8€
<i>Danemark</i> <i>(Vanilla, hot chocolate and Whipped cream)</i>	8€

Colonel(Lemon sorbet and vodka)

10€

Supplement of 4€ on the menus at 37€ and 47€

MENU 37 €²

Bream and avocado tartare, salad and pesto

or

Pata Negra ham and Charentais melon

or

*Goat cheese on salad
and grilled vegetables*

Baked tuna half-cooked, virgin sauce

or

*Veal spider on the plancha,
with Chanterelle sauce*

or

*French lake perch filets meunière
tartar sauce, french fries*

(supplement 5€)

Choice desserts

Not included

²For any change of dish in the menu, *supplement of 4 euros*

Plate and Champagne Gourmet

MENU 47 €³

Pressed fresh duck foie gras with rhubarb

or

*Salmon in just marined gravlax
and smoked trout, salad*

or

*French lake perch filets meunière
tartar sauce*

*French lake perch filets meunière
tartar sauce*

or

Lamb sirloin, aromatic herb sauce

or

Shrimps «Black Tiger» on the plancha

Choice desserts

Not included

Plate and Champagne Gourmet

³For any change of dish in the menu, supplement of 4 euros

CARD EXTRACT

	<i>Entrees</i>	<i>Dishes</i>
<i>Plate of smoked fish</i>		
<i>smoked and marinated trout, tuna tataki, grilled vegetables</i>	18€	24€
<i>Pata Negra ham and Charentais melon</i>	17€	22€
<i>Pressed fresh duck foie gras with rhubarb</i>	20€	26€
<i>French lake perch fillets meunière tartar sauce, french fries</i>	17€	31€
<i>Shrimps «Black Tiger» on the plancha</i>		30€
<i>Lagarto de Bellota</i>		28€
<i>(very tender pork with mustard juice)</i>		
<i>Grilled beef tenderloin, french fries</i>		32€
<i>Morel sauce supplement 5€</i>		
<i>Vegetable plate</i>		
<i>Marinated fish, fried squid, zucchini donut, grilled vegetables</i>		24€
<i>Prince de Savoie</i>		
<i>(Genoese sponge cake, Raspberry sorbet, soufflé cream Grand Marnier and meringue)</i>		10€
<i>Apple tatin pie</i>		8€
<i>Ice cream and Sorbets</i>		
<i>Vanilla, Chocolate, Coffee, Pistachio, Raspberry, Lemon, Strawberry, Pineapple, Passion Fruit.</i>		
<i>(Movempick Ice Cream)</i>		
<i>1 scoop: 3,50€ 2 scoops: 6€ 3 scoops: 9€</i>		
<i>Supplement Whipped cream: 1€</i>		

Card extract, complet card in the restaurant
We have 3 menus: «small gourmet menu» 16€, 37€ and 47€
You can ask at the réception or to the waiter