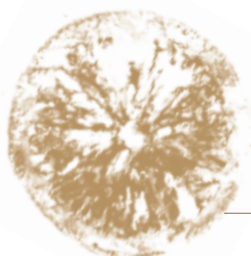




restaurant

EN HOTEL NERI



STARTERS

*Traditional fougasse bread 3,70 €
with provence herbs
and tomato pesto

^a(Gluten, nuts)

*A selection of handmade cheese n/p

^a(Gluten, lactose)

*Fresh N°2 oysters from 3,00 €/u.
Normandy

^a(Seafood)

*N°2 oysters served with 3,50 €/u.
cucumber water
sour apple and caviar oil

^a(Seafood)

*N°2 Oysters served with 3,50 €/u.
kimchi and yuzu vinaigrette

^a(Seafood)

FIRST COURSES

*Warm salad with beetroot, stracciatella, crumble, watercress

^a(Nuts, lactose, fish)

12,50 €

Boletus parmentier truffled ravioli, iberian bacon, ham gelée

^a(Mushrooms, lactose)

13,50 €

Potato and black olive Gnocchi, cauliflower pil-pil, hazelnut

^a(Gluten, fish, egg)

13,00 €

Seabass tartar, ginger gelée, Nori seaweed and crunchy rice

^a(Fish, gluten, soy)

14,50 €

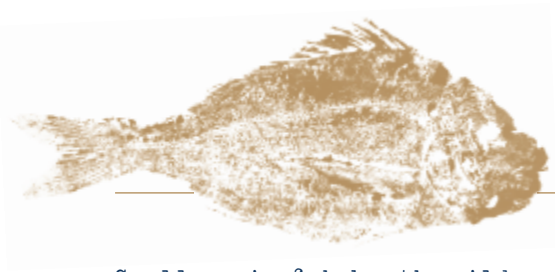
Delighted egg in its shell with parmentier, smoked eel,
carbonara foam and tobiko

^a(Lactose, fish, egg, gluten)

5,90 €/u.



☀ Dishes available from 12:00 to 23:30 h. / + 10% supplement in terrace



FISH AND SEAFOOD

Scallops in fish broth, wild mushrooms, leek, ginger ^a (Fish, seafood, mushrooms)	8,90 €
Codfish beignets, fresh cheese, honey with tartufo ^a (Fish, lactose, egg, gluten)	13,50 €
Poached egg, lobster fricassée, pumpkin cream, espelette ^a (Seafood, egg, lactose)	15,40 €
Shrimp in a brick pastry, basil and creamy seafood sauce ^a (Seafood, gluten, egg, lactose)	12,50 €
* Prawn carpaccio, tarragon, lime and lemon ^a (Gluten, sea food)	13,00 €
Seabass ragout, cockles and mussels with orange and coconut ^a (Fish, sea food)	13,50 €
* Smoked marinated bonito with tomato and yuzu mayonnaise ^a (Lactose, fish, egg)	12,90 €

MEAT AND FOWL

Caramelized foie gras flan with goat's cheese and quince ^a (Lactose, egg)	11,50 €
* Duroc pork confit with brioche bread, hoisin sauce, cucumber and coriander ^a (Gluten, lactose)	9,00 €
* Beef tartare with egg yolk, angel hair potatoes ^a (Gluten, egg, soy)	13,00 €
Canneloni, grilled leek, meat sauce ^a (Gluten, nuts, egg, soy)	13,40 €
Grilled Duck breast, Apple Tatin and "sobrasada"	13,90 €
Moorish "Eco" chicken with turmeric hummus, baba ganoush, mint and lime ^a (Sesame, nuts)	11,50 €
Pigeon rice and muscat liver parfait ^a (Lactose)	15,50 €

