

HÔTEL ACADIE



Starters

€ 11

Starter of the day

Fresh from the market, an idea ... for the day

Sesamed Deep-fried Organic Egg

Crispy boiled egg served with a creamy chicory sauce

Courgette's flowers & French Crab

Zucchini garnished with crab meat, lime & grapefruit jelly

Fish & Avocado tartare

Fresh fish of the day diced and seasoned with avocado, lime & ginger

Duck Foie Gras & its chutney

Homemade duck foie gras, mixed leaves salad & brown toast

Grilled Langoustines & Spinach cream

Freshly grilled langoustines, spinach sauce & chicory salad

Snacks

(not included in the Menus) 20€

The Italian Salad

Tomatoes, mozzarella, olives, Parma ham, Parmesan, mixed leaves & fresh basil

The Caesar Salad

Traditional Chicken & gem lettuce salad with croutons, onions, parmesan & Caesar dressing

Ham & Cheese Toastie

Toasted rustic bread topped up with gruyere, ham & creamy sauce served with fries & salad

Louisiane's Menu : Two-Course 22€

Acadie's Menu : Three-Course 29€





Mains

€ 18

Dish of the day

Fresh from the market, an idea ... for the day

Rib-eye steak & Peppercorn sauce

Cut of matured French beef served with Peppercorn sauce, mashed potatoes & seasonal vegetables

Roasted Veal Fillet & Morel sauce

Seared & roasted veal served with roasted potatoes & morels

Seared Scallops & Saffron sauce

Seared Scallops as a main course served with saffron cream & vegetables

Make your own Omelette

Cheese, ham or plain omelette served with French fries and/or French fries

Beef Tartare, French fries & mixed leaves salad

Raw French beef mixed with capers, gherkins, parsley, chives, shallots, mayonnaise, ketchup, Tabasco, Lea & Perrins, salt & pepper

Fish of the day

Depending on the market, fine fresh fish & mixed vegetables

Roasted Monkfish & Beurre Blanc

Monkfish tail, creamy sauce & mashed potatoes seasoned with lime

Beef fillet, sautéed Mushrooms & Duck Foie Gras sauce (extra €6)

A French classic. The finest cut of beef tenderloin, served with a foie gras sauce made by the chef himself.

The Seasonal Chef's Suggestion

*All prices are net. Tap water is available, do not hesitate to ask. Most of the 14 official allergens are used in our kitchen (Cereals containing gluten, crustaceans, eggs, fish, peanuts, soy, milk, nuts, celery, mustard, sesame seeds, sulphur dioxide, lupin, molluscs)
Please ask a member of staff if you have any allergies or dietary requirements. We will seek the Chef's assistance.*





Desserts

€ 9

Dessert of the day

Depending on the market products and the pastry chef's inspiration

Cheese platter

Combination of three cheeses served with a green salad

Fresh fruits salad

Seasonal mixed fresh fruits

« Baba au Rhum »

Rum infused Madeleine (homemade cake), chantilly cream & fruits confit

Chocolate mousse

Homemade chocolate mousse served with Chantilly cream

Crème Brûlée

Homemade caramelized crème brûlée, infused with Bourbon vanilla

Melba Cup

Mixed seasonal red & dark berries, vanilla ice cream, coulis & Chantilly cream

Café Gourmand (extra 3€)

Mini desserts selection, vanilla ice cream and coffee

Countryside Faisselle

Countryside fresh French cheese, with blueberries or plain with sugar on the side

Strawberries Millefeuille

French Strawberries & Almonds biscuits

Prunes Clafoutis

Traditional French prunes egg cake & berries sorbet

Apple & Pear Crumble

Traditionnal English dessert served hot with vanilla ice cream

Amarena Cup

Vanilla Ice cream, candied cherries & Chantilly cream

Crispy Citrus Pastry

Filo pastry filled with grapefruit & orange served with a lemon curd

Make your own French Strawberries Dessert

With Ice Cream, Sugar, Chocolate Sauce or Chantilly cream

