

Le Palladia Restaurant

Menu

Starters

Homemade Applewood smoked salmon	14 €
<i>Served with a vegetable millefeuille and herbs cream cheese on a toast</i>	
Le saumon fumé par nos soins au bois de pommier	
Scallops	16 €
<i>Snacked scallops, with « Barigoule » style vegetables and marinated beet</i>	
La Saint-Jacques	
Dumpling Jumbo shrimp.....	14 €
<i>Served with leek with mango dressing, lemongrass and coconut broth</i>	
La langoustine	
Duck foie gras from our region	15 €
<i>Semi-cooked foie gras like an « Opéra » cake served with a fruit chutney</i>	
Le Canard de notre région	
Soup of the day	9 €
Velouté au goût du jour	

Main courses

Skrei (Norwegian arctic cod)	24 €
<i>Grilled on the skin, served with shellfish, leek and a coconut sauce</i>	
Dos de skrei cuit sur peau	
Chorizo-crusted Hake filet	25 €
<i>Served with Tarbais beans</i>	
Filet de merlu en croute de chorizo	
Honey pecking Poultry breast from Gers	24 €
<i>Served with vegetable and Comté cheese millefeuille and garlic cream</i>	
Suprême de volaille du Gers laqué au miel	
Smoked beef tenderloin	27 €
<i>Served with roasted potatoes, candied shallots and pepper sauce</i>	
Filet de bœuf fumé	
Duck magret	25 €
<i>Roast stuffed with foie gras and dried fruits, turnip sauerkraut, simple juice</i>	
Le magret de canard	
Asian vegetables wok, tofu and soya	18 €
Wok de légumes aux saveurs asiatiques, tofu et soja	



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Desserts

Please order your dessert at the beginning of the meal

Cheese selection from Betty	10 €
Gianduja chocolate	9 €
<i>Chocolate dome and Praline biscuit</i>	
Le chocolat Gianduja	
« La poire belle Hélène »	8 €
<i>Poached pear served with vanilla whipped cream, Sesame nougatine and chocolate</i>	
La poire façon belle Hélène	
Browned Banana	8 €
<i>Served with Mascarpone cream and caramel ice-cream</i>	
La banane caramélisée	
Palladia Coffee with dessert selection	9 €
Café gourmand du Palladia	

Net Prices

We use products of great freshness, our preparations depend on the market.

We thank you for your understanding, if some of them are missing. All our meat is bred and slaughtered in France and European Union.

The alleraens dishes are available from our « maître d'hôtel ».



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Menu of the day / Menu du jour (Lunch Only)

Starter + Main course or Main course + Dessert ♦♦♦♦ 23.50 euros
Starter + Main course + Dessert ♦♦♦♦ 28.50 euros

Starter of the day / Entrée du jour



Dish of the day / Plat du jour



Dessert of the day / Dessert du jour

Drinks not included

Palladium ♦♦♦♦ 12 euros

Steak and french fries / Steak haché et frites

Or

Filet of Poultry and mashed potatoes / Filet de volaille et purée de pommes de terre

Or

Fish of the day with vegetables / poisson du jour et légumes



Tart of the day / Tartelette du jour

Or

2 scoops of ice cream / 2 boules de glace



Drink (fruit juice, soda, water) / Boissons (jus de fruits, soda, eau)

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