

**Please take note that these dishes can contain traces of one or several of these following allergens :**

Cereals containing gluten (wheat, rye, barley, oat, spelt, Kamut) and cereal-based products

Crustaceans and crustacean-based products

Eggs and egg-based products

Fish and fish-based products

Peanuts and peanut-based products

Soy and soy-based products

Milk and milk-based products (including lactose)

Nuts (almonds, hazelnuts, nuts, cashew nuts, Brazil nuts, Macadamia and Queensland nuts) and all nut-based products

Celery and celery-based products

Mustard and mustard based-products

Sesame seeds and sesam seed-based products

Sulphurous anhydride and sulphite > 10 mg/kg (or 10mg/l in SO<sub>2</sub>)

Molluscs and mollusc-based products

Lupin and lupin based-products

**We stay at your disposal to choose the kind of dish you would like.**

Europe Bar

HE

HOTEL D'EUROPE

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## On the go

<i>HE sandwich 'Club' with chicken</i> ° ☺	20
<i>Smoked salmon, aromatic herbs whipped cream gluten free Norwegian bread</i> ** ☺	20
<i>Charolais beef tartare, vegetables chips, salad</i> ☺	19
<i>Pissaladière-style tartine</i> ☺	16
<i>Croque-monsieur with vintage Comté cheese</i> ** ☺	17
<i>Caesar salad with chicken or prawns</i> ☺	18
<i>Assorted ripened cheeses and fine cooked meats</i> **	20
<i>Fresh cream cheese or ewe's milk cheese with black cherries jam</i>	5
<i>Hotel d'Europe pastries</i> ☺	6

° 20 minutes wait

\*\* : 24h/24

## Our wine selection

### White wine

	75cl	14 cl
<i>Domaine Louis Latour (I.G.P. Ardèche) Cépage Chardonnay</i>	32	7
<i>Domaine de Gournier (I.G.P. Cévennes) Cépage Viognier</i>	32	7
<i>Clos du Mont Olivet (Châteauneuf du Pape)</i>	48	10

### Rosé wine

<i>G.M. de Gabriel Meffre (Côtes de Provence)</i>	37	8
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### Red wine

<i>Rhône by Roger Sabon (Côtes du Rhône)</i>	32	7
<i>Domaine Durieu (Châteauneuf du Pape)</i>	48	10

### Champagne

<i>Brut Charles Heidsieck</i>	58	14
<i>Brut Deutz</i>	82	17
<i>Brut rosé Philipponnat</i>	85	19