

**\* 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.**

## Bar menu



HOTEL D'EUROPE

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## Enjoy a light meal in our Bar

|  |     |
|--|-----|
| ☞ HE Club with chicken, salad, bacon * ½   | 20€ |
| ☞ Gravlax salmon with dill, tangy sauce, toast * ½                                       | 21€ |
| ☞ Bruschetta, preserved vegetables, mozzarella di Buffala, country ham, basil pistou * ½ | 18€ |
| ☞ Oven-grilled gnocchis, ricotta spinachs, preserved tomatoes, pine seeds * ½            | 19€ |
| ☞ Today's vegetarian selection * ½   | 18€ |
| ☞ Assorted cheeses, fine delicatessen, preserved vegetables selection to share *         | 22€ |
| ☞ Bagels ½   |     |
| ☞ multicereals bread, goat cheese, honey, rocket, roasted almonds *                      | 15€ |
| ☞ Inkfish bread, organic smoked salmon, fresh cheese with dill, red onions, rocket *     | 16€ |

From Tuesday to Saturday : 12h to 13h30 and 19h30 to 21h30

|  |     |
|--|-----|
| ☞ Chef's suggestion (today's main course)* ½                           | 25€ |
| ☞ Organic eggs omelette with ham, Comté cheese, mixed salad leaves * ½ | 16€ |
| ☞ Fresh cream cheese or ewe's milk cheese, black cherries jam *        | 5€  |
| ☞ Hotel d'Europe pastries * ½  | 6€  |

## Our wines selection

### White wine

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

### Rosé wine

|  |     |    |
|--|-----|----|
| ☞ <b>Domaine Clos des Lumières</b><br>Vin de pays d'OC (I.G.P) | 28€ | 6€ |
| ☞ <b>G.M. de Gabriel Meffre</b><br>(Côtes de Provence)         | 37€ | 8€ |

### Red wine

|   |     |     |
|---|-----|-----|
| ☞ <b>Rhône by Roger Sabon</b><br>(Côtes du Rhône) | 32€ | 7€  |
| ☞ <b>Domaine Durieu</b><br>(Châteauneuf du Pape)  | 48€ | 10€ |

### Champagne

|                                       |     |     |
|---------------------------------------|-----|-----|
| ☞ <b>Charles Heidsieck</b>            | 58€ | 14€ |
| ☞ <b>Brut (moment selection)</b>      | 82€ | 17€ |
| ☞ <b>Brut rosé (moment selection)</b> | 85€ | 19€ |