



Sèvres Saint-Germain

Hôtel

Our Menu

Mild stew of poached veal 13.50€

Veal (France), carrot, mushroom, onion, chicken stock, rice, flour, cream, lemon, laurel, thyme, salt, pepper

Contains gluten & lactose

“Red Label” Salmon with lemon confit, sautéed rice 13.50€

Salmon “Red Label” (Norway), lemon confit, rice, shallot, white wine, cream, chicken stock, salt, Timut’s pepper, olive oil.

Contains lactose. Prepared with wine

Carrot, potato, leek & zucchini’s soup with cumin 9.50€

Carrot, potato, leek, zucchini, cumin, salt, pepper, olive oil.

No allergen

Roasted pumpkin soup with blossom honey & thyme 9.50€

Pumpkin, blossom honey, thyme, salt, pepper, olive oil.

No allergen