



DONATELLO

restaurant

MENU

STARTERS

Meagre fish Carpaccio,
Caramelized with brown sugar,
fig butter, sea lettuce, mustard
15€

Organic soft-boiled-egg
Pan fried chestnut and cream, mushrooms,
tonka bean, cress sprouts
15€

 **Vegetable garden,** 
Cooked and raw vegetables,
parmesan shortbread, shallot cream
14€

Pressed foie gras and poultry pate,
Jumble of crunchy vegetables with confit lemon
19€

MAIN COURSES

Lobster,
Half lobster roasted in a shell,
grilled pumpkin gnocchi, passion fruit condiment
29€

Pan-fried Scallops,
Cauliflower cooked with cumin,
sauce base on a type of vermouth
27€

Yellow pollock
Mezzaluna of celery and hazelnut,
lemongrass and coconut sauce
24€

 **Vegetables cocoon, broccoli-carrot**
Vegetable ravioli in rice leaf, crispy seaweed,
browned chippings, rocket juice
21€

Barbary duck fillet with ginger,
Declination of radish, radish tops condiment
24€

Smoked sirloin steak of "Angus beef"
Garnished with  cabbage leaf rolled and stuffed with  mushrooms, beef stock with blueberries
29€

Rabbit saddle « Grand Veneur » 
Stuffed with foie gras and spinach,
potato croquette, truffle gravy
26€

Beef rib from Normandy 1kg
(for two people, 30 minutes wait)
Mashed potato with seaweed butter
68€

DESSERTS

Selection of matured French cheese
From the trolley
15€

Chocolate
Crunchy shortbread with roasted and crushed cocoa
bean, cream of two chocolates, tonka bean,
brownie crumbled and chantilly
9€

Autumnal spicy pear
Poached pear with spices, white chocolate,
madeleine, creamy vanilla and cinnamon, chantilly
11€

Coconut and praline ingot
Hazelnut biscuit, crispy and creamy coconut praline,
sorbet coconut combawa, Chantilly combawa,
coconut bark
9€

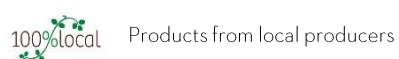
Hazelnut citrus pie
Hazelnut shortbread, citrus fruit,
hazelnut ice cream, citrus espuma
9€

Sorbet & Ice cream
Ice cream and sorbets by seasons
as follows our Pastry Chef
10€

To allow our Chef Pâtissier some time to prepare your
dessert, please order it before your main course.

— KID'S MENU —

For children under 12 years old
beef or fish main course and sorbet, chocolate cake or fruits dessert
and a soft drink,
19 €



Products from local producers



Pork