



**LA RÉGALADE**  
Conservatoire



## The A La Carte Menu at 37 EUROS

### STARTERS

Creamed squid ink risotto, with Espelette chili and garlic roasted gambas, "La vache qui rit" cheese emulsion\*

Haddock with Puy lentils, poched egg and cress emulsion

Carpaccio of Veal Head, with a ravigote sauce

Chesnut and green Chartreuse soup, with foie gras ravioli

Endives, artichoke mousse, parmesan cheese shortbread

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### MAIN COURSES

Fillet of Brittany cod, creamy mushroom quinoa and a chorizo emulsion

"Snacked" Zander, with stewed leeks and a red wine sauce

Beef cheek slowly braised in red wine, root vegetables and butternut squash

Ospital caramelized pork breast, with three-way cooked celeriac

Supreme of Guinea fowl, and, stuffed cabbage

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### CHEESE AND DESSERTS

Mont-blanc

Half candied clementine, 4 spices ice-cream, crunchy gingerbread

Traditional home-made Rice pudding, dairy Caramel sauce

Chocolate ganache made from 72% Venezuelan chocolate, and a coco shortbread

Warm Grand-Marnier soufflé

Matured cheeses selection by Madame Dubois

### THE STEWPAN OF SATURDAYS AND SUNDAYS

Coq au vin

Baked Alaska

Net prices (VAT 10%), service included, meat from European Union - \*Can be prepared without pork

\*\* Can't be prepared without pork



# LA RÉGALADE



To Celebrate its 3rd Anniversary  
**LA RÉGALADE CONSERVATOIRE**  
Is pleased to welcome you all day, 7 days a week.

**Breakfast – 7am to 11am**

*For your private meetings, or simply for pleasure. Wifi available.*

*13€, 21€, or 29€*

**Lunch – 12pm to 2pm**

*Weekend stews, convivial dishes to share included in your menu*

*37 €*

**Cocktails – 6pm to 11:30pm**

*Creative or Classic, extended cocktail menu made from an array of well-known French liquors, and some forgotten classics.*

**Dinner – 7pm to 10:15pm**

*Always our signature 37€ menu*



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