



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*

Young mackerel in escabèche way, vegetables with pesto, black olive tapenade

Egg cooked for 45min at 64°, mashed spinach with hazelnut, basque chorizo *

Thyme shortbread, chick pea mousse, petite roquette salad

White langoustine gazpacho with almonds, vegetables and clams

MAIN COURSES

Yellow Pollock, saffron bouillon and vegetables

Snacked small squid, radish done three ways, shell emulsion and cardamom

Rosted veal filet, green peas à la française **

Ospital caramelized pork breast, sautéed chard and mushroom

Supreme of poultry, carrot and turmeric purée, young salad with walnut and parmesan

CHEESE AND DESSERTS

Double cream coffee ice cream, cacao emulsion, hazelnut cookie

Lemon tarte, meringue, basilica ice cream

Traditional home-made Rice pudding, Caramel sauce

Mango and candied fennel Pavlova, lime chantilly

Warm Grand-Marnier soufflé

Matured cheeses selection by Beaufils family Paris Cadet street

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

** Can't be prepared without pork, origine of meat France and UE



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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

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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