



RESTAURANT L'INFINI

LUNDI AU VENDREDI
12:00 - 14:00 | 19:00 - 22:30

SAMEDI ET DIMANCHE
19:00 - 22:30



ZENITUDE

• RELAIS & SPA •

LES ENTRÉES

starters / snack

TERRINE DE CAMPAGNE TRADITIONELLE, MESCLUN, ET COMPOTÉE D'ÉCHALOTES

Traditional country terrine with mix of salad and compote of shallots

12,00€



VELOUTÉ DE PANAIS ET SAINT JACQUES PARFUMÉS À L'HUILE DE TRUFFES

Velouté of parsnips and scallops flavored with truffle oil

14,00€



POÊLÉE DE CHAMPIGNONS MINIATURES SAUCE MEURETTE, ET PETIT ŒUF MOLLET FINEMENT PANÉ

Pan-fried small mushrooms with meurette sauce and finley breaded soft-boiled egg

12,00€



SALADE DE SAUMON FAÇON «CESAR»

Salmon salad «Ceasar» style

14,00€



SALADE CESAR

Caesar Salad

14,00€



Prix nets - Service compris

Net prices - Service charges included in the price

LES PLATS

Main courses

ENTRECÔTE DE BŒUF SAUCE BEARNAISE OU POIVRE VERT, SALADE ET FRITES

Rib eye beef steak bearnaise or green pepper sauce, french fries and salad

28,00€



BURGER BOEUF CHAROLAIS OU VEGGIE BURGER OU CRISPY CHICKEN BURGER CHEDDAR, FRITES ET SALADE

Beef burger or veggie burger or crispy chicken burger, french fries and salad

20,00€



RISOTTO AUX GAMBAS, CRÈME DE PÉQUILLOS

Risotto with prawns cream of pequillos

24,00€



SOURIS D'AGNEAU CONFITE AU MIEL ET THYM CITRON, PURÉE DE PATATE DOUCE

Lamb shank confit with honey and lemon thyme mashed white sweet potato

25,00€



FISH AND CHIPS MAISON (CABILLAUD), SAUCE TARTARE

Home made fish and chips (Cod), tartare sauce

20,00€



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LES DESSERTS

deserts

CRÈME BRÛLÉE

Creme brulee

9,00€



ASSIETTE DE FROMAGES SELON L'ARRIVAGE, NOIX ET PETITE SALADE

Cheese plate according to the arrival, walnut and small salad

11,00€



TARTE FINE AUX POMMES, GLACE VANILLE

Thin apple pie with vanilla ice cream

9,00€



CAFÉ / DÉCA GOURMAND

Gourmet coffee : three small deserts with coffee

10€



POIRE « BELLE HÉLÈNE » SAUCE CHOCOLAT CHAUD

Belle Helene pear with hot chocolate sauce

9,00€



MOELLEUX AU CHOCOLAT, GLACE VANILLE

Chocolate cake melting heart with vanilla ice cream

9,00€



COUPE DE GLACE ET SORBETS

Ice cream's : one portion two portions three portions (ask our flavour)

3,6,9€

SUPPLÉMENT CHANTILLY

Extra chantilly

1,50€



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MENU ENFANT

children's menu

10€

LES PLATS | Dishes

FILET DE COLIN D'ALASKA PANÉ.....
Breaded hake fillet

CRUNCHY DE POULET
Crunchy chicken

STEAK HACHÉ.....
Chopped steak

ACCOMPAGNEMENT AU CHOIX :
TAGLIATELLE OU PURÉE DE POMMES DE TERRE OU HARICOTS VERTS OU FRITES
With you selection : tagliatelle or mashed potatoes or green beans or French fries

LES DESSERTS | Deserts

1 BOULE DE GLACE
(VANILLE, FRAISE, CHOCOLAT, BARBE À PAPA, CITRON, MELON)
1 scoope of ice cream (vanilla, strawberry, chooclat, candy, lemon, melon)

SALADE DE FRUITS, COULIS DE FRUITS ROUGES
Fruit salad and red fruit coulis

CRÊPE AU NUTELLA ET CHANTILLY
Crepe with chocolate and whipped cream

Prix nets – Service compris
Net prices – Service charges included in the price

LISTE DES ALLERGÈNES

allergy list



Arachide
Peanuts



Sulfite, Anhydre sulfureux
Sulphites, Sulphur dioxide



Fruit à coques
Nuts



Célieri
Celery



Mollusque
Molluscs



Soja
Soybeans



Lupin
Lupin



Oeuf
Eggs



Blé, gluten, protéine de blé,
orge, avoine, seigle
Cereals containing gluten, wheat,
rye, barley, oats



Sésame
Sesame seeds



Lait
Milk



Crustacé
Crustaceans



Moutarde
Mustard



Poisson
Fish