

# RACLETTE NIGHT

## RACLETTE

À partir de 2 personnes | 35€/pers

Comprend un verre de vin ou une  
boisson non alcoolisée

220g de fromage/pers

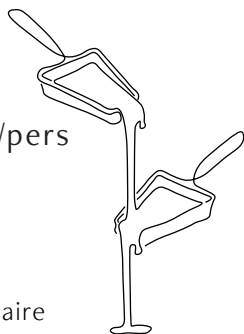
Raclette nature, Morbier, Saint nectaire

### Charcuteries

Jambon blanc, Jambon Serrano, Coppa

Pommes de terres et salade à volonté

Champignons sautés, cornichons



## ACCOMPAGNEMENTS

100g de fromage 6,00/pers

Saumon fumé 6,00/pers

Viande de grison 6,00/pers

Légumes 5,00/pers

## PLATS PRINCIPAUX

Entrecôte d'Argentine grillée 200g

Sauce chimichurri, persil frais et frites de  
patate douce

28,00

Purée de maïs (V)

Légumes de saison, popcorn sauce orange

17,00

## DESSERTS

Mousse caramel (V)

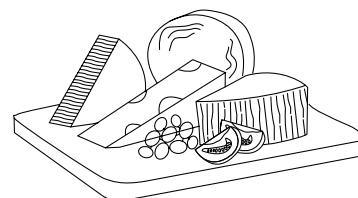
Banane rotie, sablé châtaigne, coulis café

10,00

Cheesecake déstructuré (V)

Fruits de la passion

11,00



## THE LIVING KITCHEN



véganes



végétariens

Des allergies ? Faites-en part à nos Sidekicks

Prix TTC et service inclus

# RACLETTE NIGHT

## RACLETTE

From 2 people | 35€ p.p.

Includes a glass of wine or soft drink

220g of cheese p.p.

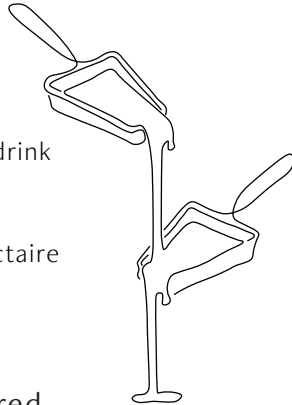
Plain Raclette, Morbier, Saint nectaire

Cured meats

Cured ham, Serrano ham, Coppa

Potatoes and salad as desired

Fried mushrooms, gherkins




## MAINS

Grilled Argentinian entrecôte 200g

Served with chimichurri sauce, fresh parsley and sweet potato fries


28,00

Corn purée 

Served with seasonal vegetables, popcorn and orange sauce

17,00

## DESSERTS

Caramel mousse 

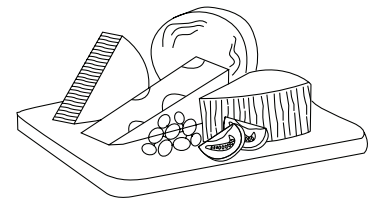
Served with roasted banana, chestnut shortbread and coffee coulis

10,00

Deconstructed cheesecake 

Served with passion fruit

11,00



## ADD-ONS

100g cheese	6,00 p.p.
Smoked salmon	6,00 p.p.
Grison ham	6,00 p.p.
Vegetables	5,00 p.p.

## THE LIVING KITCHEN



Vegan



Vegetarian

Any allergies? Please let our Chef or Sidekick know

Prices include VAT and service charges