

Room Service Menu

L'AUBERGE DE
FAORA

• SOUPE / SOUP

A l'oignon | 12,000

Onion soup

Fraicheur de légumes | 12,000

Mini vegetables

Bisque de crevettes | 15,000

Bisque, shrimps

• ENTRÉE / APPETIZER

Assiette asiatique | 20,000

Vermicelli salmon fillet & deep fried shrimps served with rocket salad & soya sauce

Charcuteries & fromages 1/2 | 35,000 / 62,000

Parma ham, Smoked ham, Rosette de Lyon, Peppered salami, Comte cheese, Cantal cheese, Goat cheese, Spicy provolone

Le saumon | 28,000

Smoked salmon, olive oil baked potato, capers, fresh lemon & toasted bread loaf

Avocat & crevettes | 25,000

Avocado, shrimps, lemon segments & cocktail dip

• SALADE / SALAD

Montagnarde | 24,000

Méli mélo of salad, sundried tomatoes, warm goat cheese, sliced duck breast & cider "vinaigrette" dressing

Caesar | 17,000

Iceberg lettuce, cherry tomatoes, croutons, parmesan cheese & Caesar dressing

Jardinière de poulet | 21,000

Mesclun lettuce, boiled egg, tomatoes, fine green beans, fresh mushrooms, grilled chicken breast with herbs & balsamic dressing

Caprese | 25,000

Fresh Italian mozzarella, sliced turkey breast, tomatoes, virgin olive oil, and basil leaves

La VEGGY bleu | 22,000

Frisée & rocket salad, grilled green & yellow zucchini, grilled green & red bell pepper, blue cheese & croutons served with "xeres" & honey dressing

• SANDWICH

Club sandwich | 22,000

Bread loaf, chicken breast, mayo, pickles, tomatoes, cucumber, salad, boiled egg, ham & cheese served with French fries

Burger (Fromage) | 20,000 / 22,000

Burger bun, cocktail dip, grinded beef, tomato & grilled onions served with French fries & coleslaw

Croque monsieur | 21,000

Bread loaf, béchamel sauce, sliced ham & cheese served with salad bouquet

Club saumon | 26,000

Bread loaf, cream cheese, smoked salmon, wild rocket leaves & thinly sliced lemon

• PATES / PASTA

Penne aux 4 fromages | 23,000

Penne, 4 cheeses & fresh cream

Tagliatelles aux deux saumons | 26,000

Tagliatelli, fresh salmon filet, smoked salmon, white wine & fresh cream

Tagliatelles aux morilles | 29,000

Tagliatelli, morels, Porto wine & fresh cream

- **PIZZA**

Focaccia | 16,000

Herbs & garlic

Marguerita | 20,000

Tomato sauce, mozzarella cheese & oregano

Reine | 24,000

Tomato sauce, mozzarella cheese, smoked ham, mushrooms, & oregano

Pepperoni | 24,000

Tomato sauce, mozzarella cheese, pepperoni & oregano

Montagnarde | 26,000

Tomato sauce, mozzarella cheese, goat cheese, sliced duck breast & oregano

- **PLAT PRINCIPAL / MAIN DISH**

Escalope Viennese | 45,000

Deep fried baby veal scaloppini (NETHERLANDS) served with French fries, fine green beans, half lemon & tartar dip

Pavé de saumon | 38,000

Salmon pavé (NORWAY) served with fine green beans, potatoes "chateau" & its lemon butter dip

Filet de boeuf | 45,000

Grilled prime beef fillet (AUSTRALIA), fine green beans, and potatoes "sarladaise"

Poulet en croute aux 4 fromages ET epinards | 33,000

Deep fried chicken breast with four cheeses & spinach filling, served with mashed potatoes truffle oil infusion

Confit de canard | 35,000

Duck "confit" style (FRANCE), fine green beans, potatoes "sarladaise" & sliced bacon

- **DESSERTS**

Fondant au chocolat | 13,000

Chocolate fondant with vanilla ice cream

Fondue chocolat 2 pax / 4 pax | 36,000 / 68,000

Chocolate fondue

Assortiment de patisseries | 18,000

Pastry assortment

- **BOISSONS FROIDES / COLD BEVERAGES**

Eau / Water (0.5 / 1.5) | 2,500 / 4,000

Soda water | 7,000

Soft drink, Juice, Soda | 5,000

Jus frais/ Fresh Juice | 7,000

Limonade fraiche & jellab / fresh lemonade & Jellab | 7,500

Energetic drink / sugar free | 9,000

Almaza, almaza pure malt | 7,000

Heineken, Bacardi breezer, Smirnoff ice | 9,000

- **BOISSONS CHAUDES / HOT BEVERAGES**

Espresso, white coffee | 5,500

Nescafe, cappuccino, latte, hot chocolate, tea, herbal tea | 7,000

- **COCKTAILS**

Avec alcool / with alcohol | 15,000

Sans alcool / without alcohol | 9,000

- **LIQUEURS & ALCOOLS / LIQUORS & SPIRITS**

Regulier / Regular | 14,000
Premium | 16,500
Cognac & Armagnac V.S.O.P / XO | 27,500 / 49,500

- **CHAMPAGNE & VIN / CHAMPAGNE & WINE**

Flute | 30,000
Verre local / Glass local | 8,000
Verre étranger / Glass foreign | 12,000

- **WHITE WINE (FOREIGN & LOCAL)**

BORDEAUX

Chateau Latour Martillac 1998 | 160,000

BOURGOGNE

Chablis "Joseph Drouhin" | 95,000

ITALY

Prosecco brut | 68,000
Prosecco rose | 82,000
Gavi Di Gavi | 92,000

LEBANON

Kefraya Blanc D Blanc 37.5 / 75 cl | 25,000 / 40,000
Ksara Blanc De Blanc 37.5 / 75 cl | 25,000 / 40,000

- **WINE ROSÉ (FOREIGN & LOCAL)**

COTES DE PROVENCE

Domaine OTT | 235,000
Domaine De La Rouillere Grande Reserve | 135,000

LEBANON

Rose Du Printemps (Domaine Wardy) | 40,000
Myst (Kefraya) | 40,000

- **RED WINE (FOREIGN & LOCAL)**

LUSSAC ST EMILION

Chateau Du Courlat, 2005 | 85,000

ST EMILION

Chateau Cheval Blanc (1er G.C.C), 1994 | 1,050,000
Chateau De Beaulieu, 2004 | 85,000
Chateau Rochebelle, 1997 | 149,000

ST ESTEPHE

Chateau Tour De Pez (C.B), 1996 | 125,000

GRAVES

Chateau Fieuzal (C.C), 1993 | 135,000

PESSAC - LEOGNAN

L'esprit de Chevalier, 2005 | 160,000

MEDOC

Chateau Vieux Prezats (Bronze M), 2005 | 90,000

HAUT MEDOC

Chateau Potensac, 1998 | 90,000
Chateau Ianessan (Cru B), 2005 | 170,000

SAINT JULIEN

Chateau Talbot (4eme C.C), 2005 | 495,000
Les Fiefs De Lagrange, 2007 | 160,000

PAUILLAC

Chateau Mouton Rothschild (1er cru), 1993 | 1,050,000
Chateau Pichon Long. Comtesse (2eme C.C), 2004 | 550,000
Lacoste - Borie, 2006 | 205,000

MARGAUX

Chateau Giscours (3eme C.C), 1998 / 2005 | 215,000 / 450,000
Chateau La Tour de Mons (Cru B), 2006 | 170,000

POMEROL

Chateau La Fleur Gazin, 1998 | 135,000

Chateau Beaugard, 2003 | 388,000

LALANDE DE POMEROL

Chateau Vieux cardinal La Faurie (Silver M), 2006 | 115,000

BOURGOGNE

Pommard, 1998 | 135,000

RHONE

Cotes du Rhone "Paul Jaboulet", 2007 | 65,000

ITALY

Chianti Di Castiglioni Marchesi Di Frescobaldi, 2008 | 75,000

Albarola Barberadel Monferrato, 2007 | 81,000

SPAIN

Vina Mayor Toro, 2006 | 99,000

KEFRAYA

Les Breteches 37.5/75cl | 28,000 / 39,000

Comte De M, 2006 | 119,000

Chateau, 1992 | 65,000

Chateau, 2002 | 65,000

KSARA

Reserve Du Couvent 37.5/75cl | 28,000 / 39,000

Cabernet Sauvignon, 1998 | 65,000

Troisieme Millenaire, 2004 | 90,000

Chateau, 1999 | 65,000

Chateau, 1996 | 65,000

Musar, Chateau, 1988 | 65,000

• CHAMPGNE

BRUT

Billecart Salmon | 150,000

Laurent Perrier | 150,000

ROSÉ

Billecart Salmon | 250,000

Laurent Perrier | 250,000