

TO SHARE

Mixt

Charcuterie, cheese

small 8.50€ - big 15€

Veggie

cheese, vegetables and veggie sauces, hummus, eggplant caviar, peppercorn mahumarra

small 9€ - big 16€

BEERS



Grosch Blonde

Meantime Pale Ale

Meantime IPA

San Stefanus

	25cl	50cl
Grosch Blonde	2.80€	5€
Meantime Pale Ale	3.50€	6.50€
Meantime IPA	4.5€	8.5€
San Stefanus	3.80€	7€

FOOD MENU

ho 36

H O S T E L

LES MENUIRES — 3 VALLÉES




All our dishes are homemade.


STARTERS



 **Homemade Soup** 6€

Half burratta small 7€ - big 12€
roast butternut, anchovy sauce, collioure anchovy

 **Crozet salad** 7€
granny smith apple, arugula salad, hazelnut, wafu mayonnaise

 **Beetroot tartare** 7€
knife cut, worcester sauce, tabasco, erable vinaigrette, capers, pickels

Leek vinaigrette with perfect eggs 10€
cream and fresh herbs vinaigrette, beetroot pickels, leek oil

Treviso salad and endives, grisons dried beef 13€
walnuts, granny smith apple, erable vinaigrettes

Trout gravlax 12€
lime and coco cream, onion pickels, served with sesame bagel

Orange flavoured beef tataki small 11€ - big 19€
wafu mayonnaise, corn salad, onion, orange, wasabi

 **Parsnip taquitos** 8€
with comté cheese and brocoli arugula salad, erable vinaigrette



MENUS


Starter-Main-Dessert : 22.90 €
Starter-Main or Main-Dessert : 18.90 €
Kids : 15 €


 Dish included in menus and half-board.

MAIN



 **Ho36 Tartiflette** 15€
gnocchi, smoked bacon, reblochon sauce, onion

 **Vegan bowl** 18€
quinoa, ajo blanco sauce, butternut, coliflowers, marinated tofu with soy sauce, romaine lettuce, miso yuzu sauce

 **Croque-monsieur** 10€
cereals bread, reblochon cheese, country ham, butternut, dijon mayonnaise, arugula salad

Beef cooked 36 hours 19.50€
bourguignon sauce, parsnip, carrot, onion bacon, chestnut, pop corn

Grilled trout 22€
ajo blanco sauce, butternut, feta cheese

Pork ribs 22€
homemade barbecue sauce, sweet potatoes fries

 **Beef tartare** 18€
classic garnich, erable vinaigrette, fries (poutine on the side) 4€

Beef filet 29€
fries (foie gras on the top) 6€

DESSERTS




 **Almond cake and mango** 6€
exotique compote

Lime pavlova with pineapple and coriander 6€

 **Creamy white chocolate with carrot** 5€

Pear and chocolate harmony 6€

 **Modern puff** 5€
chestnut mousse, mascarpone cream, chesnut biscuit

The all chocolate 7€

 **Pie of the moment pie** 4€

