

Hours: From Tuesday to Saturday
From 12pm to 2:30pm and 7:30pm to 9:30pm



Les Caryatides

“You find in your place, a napkin ring engraved with the monogram of Alfred Sommier. What is the history of the napkin ring ? It appeared in France at the beginning of the 19th century, then spread among the European bourgeoisie. The old aristocracy tried to resist its use by claiming to change napkins at every meal.

In the Sommier mansion, I maintain the family practice. But don't worry, your towel hasn't already been used !”

Richard de Warren

Owner and descendant of Alfred Sommier



Alfred Sommier
HÔTEL PARTICULIER

Net price including tax, service included. The house does not accept checks.
The list of allergens contained in our dishes is available on request.
All our meats are of French origin or from the European Union.
Rates include taxes such as VAT.



SALLE À MANGER



Les Caryatides

SALLE À MANGER

Starters

- THE CEVICHE** 19€
Sea Bass ceviche, coconut cream, mango, herb oil
- THE BEETROOT** 16€
Beetroot medley, dill cream, herb salad, lemon condiment
- THE BURRATA** 17€
Burrata, heirloom tomatoes, fresh raspberries pesto and basil
- THE PERFECT EGG** 18€
Perfect egg, pea cream, sesame oil, toasted hazelnuts

Main Courses

- THE BEEF** 39€
Beef filet, Pont Neuf potatoes, meat jus
- THE CHICKEN** 29€
Chicken supreme, creamy carrot purée, tricolor carrots roasted with honey and thyme
- THE SEA BASS** 30€
Sea bass filet, preserved lemon, pea cream, snow peas
- THE FREGOLA SARDA** 28€
Fregola sarda pasta, parmesan cream, green asparagus, basil pesto

Desserts

- THE TARTLET** 15€
Red berries tartlet
- THE PINEAPPLE** 16€
Pineapple nage, basil, fresh passion fruit
- THE CHOCOLATE** 17€
Dark chocolate ganache, sesame huile, praline feuilletine
- THE FLOATING ISLAND** 15€
Floating island, vanilla custard, lemon
- THE GOURMET COFFEE PLATTER** 16€
Passion fruit pavlova, chocolate tartlet, coconut financier