

*Heurs* : 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 Sommer. 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 Sommer 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 Sommer



Alfred Sommer  
HOTEL 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

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### THE COCKLES

19€

Cockles, green curry coconut cream, celery and carrots  
brunoise, fresh Thai herbs

### THE MUSHROOMS

17€

Mushrooms velouté, roasted hazelnuts, sautéed mushrooms,  
truffle oil, sesame, smoked milk emulsion

### THE EGG "PARFAIT"

16€

Egg "Parfait", tender pork belly, bacon sauce, crispy rice  
tuile

### THE CARROT

16€

Carrot cream, sautéed chorizo, caramelized shallots, curry,  
pine nuts

## Main Courses

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### THE POULTRY

28€

Poultry supreme, sautéed chanterelles and oyster  
mushrooms, rich jus, green salad

### THE JOHN DORY FISH

30€

John Dory fillet, spiced cream, confit vegetables ratatouille,  
potato chips, herbaceous oil

### THE BEEF

38€

Beef fillet, parsnip cream, roasted Jerusalem artichokes,  
parsnip chips, meat jus

### THE PACCHERI

27€

Paccheri, parmesan cream, cep mushroom and truffle  
condiment, black pepper pecorino

## Desserts

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### THE CHOCOLATE

16€

Dark chocolate ganache, cocoa crumble, praline, popcorn  
emulsion

### THE CREME BRULEE

15€

Vanilla crème brûlée, pistachio praline, caramelized pistachio

### THE MILLEFEUILLE

16€

Citrus millefeuille, orange reduction, orange and grapefruit  
supreme, fresh mint

### THE TARTLET

14€

Lemon meringue tartlet