

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



Les Caryatides

SALLE À MANGER

“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
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.





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Starters

THE BEETROOT 16€

Mixed beetroots, parmesan, beetroot emulsion, herbaceous oil

THE SEABASS 19€

Sea bass tataki, creamy herbs, lemon condiment, samphire pickles

THE EGG 14€

Mimosa egg, herb mayonnaise, seasonal salad

THE STRACCIATELLA 17€

Smoked stracciatella, cherry tomatoes, basil, tomato condiment

Main Courses

THE BEEF 34€

Pulled beef, mustard seeds, potato millefeuille, beef jus

THE MEAGRE FISH 29€

Meagre fish filet, creamy celery, celery chips, vierge sauce, celery pickles

THE GUINEA FOWL 28€

Supreme of guinea fowl, grilled broccolinis, seasonal vegetables

THE FREGOLA SARDA 24€

Fregola sarda, parmesan, tomato confit, kalamata olives

Desserts

THE CHOCOLATE 16€

Dark chocolate quenelle, feuilletine praline, cocoa crumble

THE STRAWBERRIES 15€

Strawberry coulis with mint, fresh strawberries, Aloe Vera, basil

THE TARTLET 14€

Seasonal fruits

THE PISTACHIO 16€

Financier biscuit, pistachio cream, raspberry coulis, caramelized pistachios, fresh raspberries