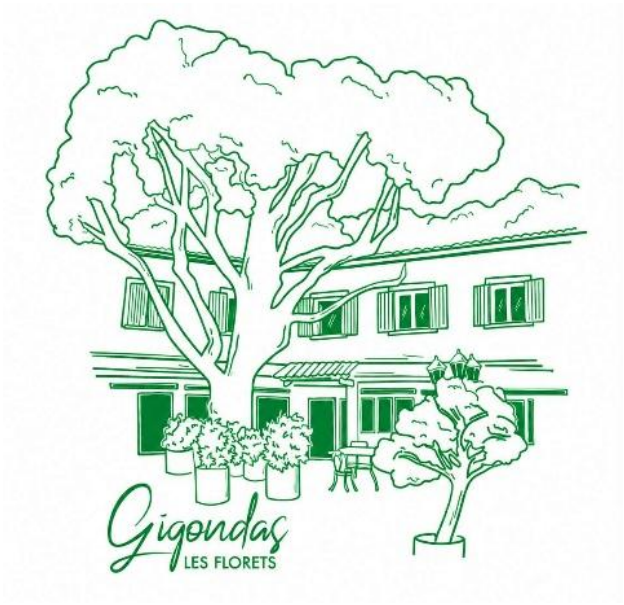


In the family from 1960

Dear customers, dear friends

Our restaurant welcome you every day

Except Wednesday all day and Thursday for lunch

Lunch : from 12.00 to 14.00

Dinner : from 19.30 to 20.45

Recommended reservation, Number of guest limited

Special diet, vegetarian, vegan, gluten free

Please inform us when you reserve

Thierry, Dominique, Hugo et Manon Bernard
and the whole team of «Florêts» wish you welcome.





Four generations at your service:





It was in 1960 that my grandparents Roger and Violette Germano bought this former spa facility that remained closed for 10 years. After a decade of inactivity, the establishment had lost much of its clientele. Armed with their courage, carried by the beauty of the place and supported by my parents Martine and Pierre, they give back to the house its former luster. Major renovations will be undertaken to provide visitors with all the modern comforts of the time. My grandfather will not see the completion of his projects since he died in 1976 before the end of these.
It is therefore without Roger, but always with Violette, Martine and Pierre, that the adventure continues. Little by little, my grandmother withdrew and my parents devoted themselves body and soul to the Florêts and managed to inscribe the establishment in the pages of the most famous gastronomic guides.
After studying business, I decided in 1992 to join my parents to help them, learn the trade and enjoy this enchanting place on a daily basis. That same year, I met Dominique who would become my wife in 1995 and who will join the company that same year.
In 1997, Violette died and joined her husband Roger.
For 15 years we worked with my parents until they retired at the end of 2007.
Since then, we have been committed to ensuring continuity, sustaining the gains made by previous generations while bringing our personal touch.

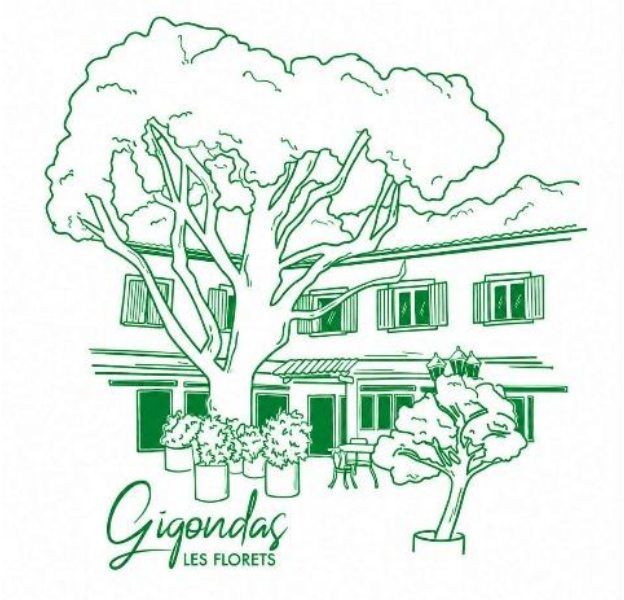
In 2022, our youngest son Hugo and his wife Manon joined the Florêts.
Strong of their arrival and also strong of a team of faithful collaborators who have been following us for many years, we decided to rely on these pillars to imagine the Florêts to come.
A tight, reliable team that will always be closer to you and your expectations
that will make you feel at home.

.
On the kitchen side, we assume the choice of a short menu, full of flavors, originality, changing regularly.

A small choice, enriched for hotel guests with suggestions from the third evening.

Our creed «evolution, not revolution»

Thierry, Dominique, Hugo, Manon, Hélène, Pascal, Coco, Florent, Esteban...



« La Pause' Dej » :

25 €

Served for Lunch *(Except Sundays and Holidays)*

An hearty trilogy of starters, a touch of sweetness

All Starters, Main Course, Cheese and Dessert can be taken « A la Carte »

Menu *« Bistro'Florêts »*

Served for Lunch *(Except Easter, Mother's Day, Christmas)*

Starter/Main Course/Dessert 35 €

Starter/Main Course or Main Course/Dessert 31 €

Any change on this menu with result in an extra. This menu may evolve according to the market

Skate fish terrine, pomegranate and verjuice dressing, sauce ravigote

....

Pulled lamb, light purée of sweet potatoes, mushrooms, white sauce with herbs

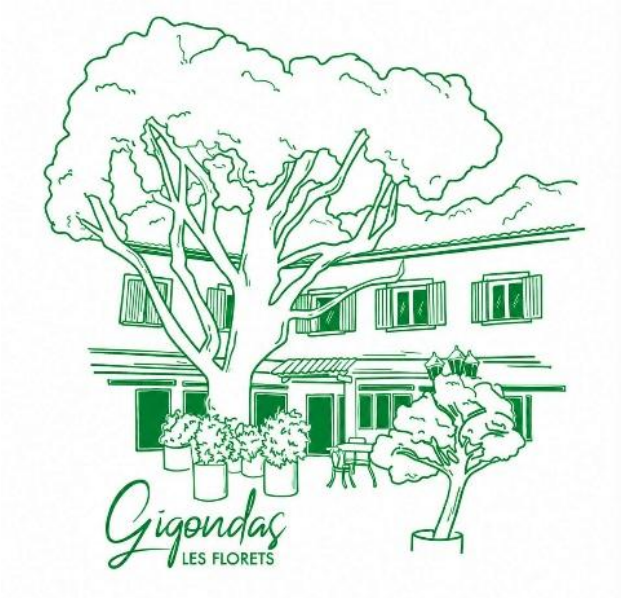
...

Dessert of the day

The «Pitchounet» Menu For children under 12 years

17 euros net price, excluding drinks

Fish or meat suggested by our kitchen team, Dessert of your choice from the menu



Menu « Esprit de Famille »

Starter/Main Course/Dessert : 54 € net price per person, excluding drinks

Starter/Main course : 48 € net price per person, excluding drinks

Main course/dessert : 44 € net price per person, excluding drinks

Cheese platter in the Menus : 10 €

Surprise trilogy of starter of the day
or
Duck foie gras, chutney of the moment **(extra 4 €)**

....
Cod fish, citrus butter, carrot, ginger, pak choï

or

Veal fillet in two ways, medaillon and tartare, pumpkin, pistachio

or

A third choice proposed only for dinner

...
Chocolate shortbread, chestnut cream mouss, banana marinated in to vanilla and Rum

or
Ice cream or sorbet plate

or
The dessert of the moment

For Residents of the hotel

- Trilogy « Tapas » changing every evening

- Extra Main course suggested from the third dinner

- Dessert of the day changing every day

Origin of our meats : France Net price per person

All the prices are net, without drink

Wine and Drinks Menu

Madame, Monsieur

You can find all the contents of our wine list on the French version of our website.

Click on RESTAURANT

Then MENU & CARTE

Thank you for your understanding

Vintages and prices may have to change, references may be out of stock, this online map is indicative but is intended to be the most representative of the one that will be presented to you.