



— CHEERS —

APERITIFS

Ricard - 45%, Pastis 51 - 45% 2cl	5.00€
Martini bianco ou rosso - 14.4% 6cl	5.90€
Campari - 28,5% 6cl	6.80€
Spritz Apérol 15cl	9.50€
Pineau des Charentes Le Plantin rouge ou blanc 6cl	6.50€
Gin tonic -37.5% 12cl	8.50€
White wine Kir 12.5cl <i>and its Giffard liqueur (blackcurrant, blackberry, peach, raspberry, violet)</i>	6.00€
Champagne Kir 12.5cl <i>and its Giffard liqueur (blackcurrant, blackberry, peach, raspberry, violet)</i>	12.50€

NOTHING LIKE A BIT OF

FROTH

DRAUGHT BEER

	15cl	25cl	50cl
Heineken - 5%	4.00€	5.00€	9.00€
Affligem Blonde - 6,7%	4.00€	6.50€	11.00€
Our draught beer of the moment	4.00€	6.50€	11.00€

BIÈRE BOUTEILLE

Pelforth brune - 6,5% 33cl <i>caramelised & characterful</i>	5.90€
Lagunitas IPA - 6,2% 35,5cl <i>bitter with citrus notes</i>	7.50€
Desperados original - 5,9% 33cl <i>citrus notes & tequila flavours</i>	6.50€
Gallia IPA -6% Nouveau Western 33cl <i>Notes of citrus, fresh herbs, and pine needles</i>	6.90€
Heineken 0.0 33cl <i>fruity and thirst-quenching</i>	5.90€
Local bottled beers (<i>La Manufacture de bières in Poitiers</i>)	
Demeter - Frenchy pale ale - 5,6% 33cl <i>A blond blend of gourmet cereals and the fresh notes of French hops.</i>	7.50€
Morphée - Red beer - 5,6% 33cl <i>A pretty beer with a deep red color and flavors that are both finely acidic and gourmet. Aromas of cherries, blackcurrants and raspberries.</i>	7.50€

— HAVE A DRINK —

MONIN SYRUPS

Strawberry, peach, mint, lemon and grenadine (33cl)	2.50€
Lemonade (33cl)	3.00€
Lemonade with Monin syrups (33cl)	4.00€

SOFT DRINKS

Coca-Cola / Coca-Cola sans sucre / Coca-Cola cherry (33cl)	5.00€
Oasis, Fanta Orange, Sprite, Schweppes Citrus Mix, Schweppes Indian Tonic, Fuzetea Peach, Orangina, Red Bull (25 cl)	

A ZEST OF FRESHNESS

Aquarossa iced infusion (33cl) (hibiscus, red fruits and plants)	6.50€
Aquaexotica iced tea (33cl) (apple, hibiscus, exotic fruit flavors)	

GRANINI NECTARS & FRUIT JUICES

Tomato, orange or apple juice (25cl)	5.00€
Pink grapefruit, pineapple, strawberry or apricot nectar (25cl)	5.00€

APERIKIDS THE APERITIF FOR GROWING KIDS.

— MOUTH —

WATERING

	33cl	50cl	75cl	1L
Vittel		4.50€		6.50€
San Pellegrino		5.00€		7.00€
Perrier	5.00€			
Micro-filtered water (still or sparkling)			2.50€	

GLASS OR JUG OF WATER FREE OF
CHARGE ON REQUEST



Free carafe or glass of water on request.

Alcohol abuse can be dangerous to your health. Consume in moderation.

AOC - Appellation d'Origine Contrôlée / AOP - Appellation d'Origine Protégée IGP - Indication Géographique Protégée

Some of the products in our recipes are defrosted to ensure they are available 24 hours a day.

Some of the products in our recipes are frozen to preserve their flavour all year round.

BIO : Products from organic farming.

Allergenic products: consult the information available at the reception of the restaurant.

The «Homemade» dishes are prepared on site from raw products.

The origin of our beef is displayed in this restaurant.

The weights indicated are before cooking and may vary by at least 10%.

Net prices in euros - All our prices are in euros and include VAT and service.

Novotel Poitiers Futuroscope

Cette carte est imprimée sur du papier certifié PEFC - Ici, le durable c'est du sérieux !

PEFC 10-31-1560



PRISMÉE

PARTAGER & DÉGUSTER

— LET’S GO —

THE WHOLE HOG

STARTERS

Salmon tartare  13.00€
Lemon, lime, chives, shallot

Tuna tataki      14.50€
Soy sauce, honey and ginger, wasabi mayonnaise

 Pleurote shawarma  21.00€
Strong spices, onion pickles, tahini, garlic mayonnaise, pita bread

Small Caesar salad     14.00€
Romaine lettuce, thinly sliced breaded chicken, Parmesan cheese, cherry tomatoes, garlic croutons, 'Oeuf parfait' (egg cooked at 64°C), homemade Caesar sauce

LARGE SALADS

Large Caesar salad,     17.00€
Romaine lettuce, thinly sliced breaded chicken, Parmesan cheese, cherry tomatoes, garlic croutons, 'Oeuf parfait' (egg cooked at 64°C), homemade Caesar sauce

 Tomatoes and Mozzarella di Buffala  16.00€
Pine nuts, Parmesan cheese and fresh basil

Tuna Poke bowl :     17.00€
Sushi rice, tuna tataki, broad beans, avocado, cherry tomatoes, red cabbage, seasonal fruit, wakame, soy vinegar

Chicken Poke bowl:     16.50€
Sushi rice, thinly sliced breaded chicken, broad beans, avocado, cherry tomatoes, red cabbage, seasonal fruit, wakame, soy vinegar

 Falafel Poke bowl :     16.00€
Sushi rice, falafel, broad beans, avocado, cherry tomatoes, red cabbage, seasonal fruit, wakame, soy vinegar

MAIN DISHES

Prepared beef tartare - French Fries, salad    19.00€
Capers, onions, gherkins, egg yolk, parsley, ketchup and mustard

Chicken skewer marinated in thyme and lemon  17.00€
Grilled seasonal vegetables

Duo of gambas prawns and scallops     23.50€
Pearl pasta, Noilly Prat sauce

Duck magret  21.00€
Smashed potatoes with pistachios, caramelised meat juice

Charolais beef rib for 2 (1.2 kg)  120.00€
Pepper sauce - French Fries, salad

Squid tentacles with parsley   19.00€
Carrot and chick pea mousseline

 Vegetarian tagliatelle    16.00€
Bell pepper and tomato cream, pine nuts, Parmesan emulsion

Chicken burger – French Fries, salad :    19.00€
Bun, breaded chicken, guacamole, tomato tartare, homemade Deluxe sauce (cream cheese)

Beef burger – French Fries, salad :    19.50€
Bun, ground beef 150 g, homemade Deluxe sauce (cream cheese), fried onions, tomato

 Vegetarian burger – French Fries, salad :    18.50€
Bun, vegetarian steak, homemade Deluxe sauce (cream cheese), fried onions, tomato

DESSERTS

3-cheese plate, Salad   8.50€

Homemade chocolate mousse  9.00€

Pistachio financier cake,    11.00€
pistachio and white chocolate ganache

Homemade tarte tatin, vanilla ice cream, whipped cream   9.50€

Plate of chopped seasonal fruit 9.00€

Ice cream (2 scoops)  4.50€
Extra scoop: €2.50 / Extra whipped cream: €1

Coffee or Tea Gourmet and four sweet petits fours     11.50€

— BAMBINO —

APERIKID the aperitif for growing kids. 6.00€
Menu for 12 year-olds and under 12.50€

1 MAIN DISH + 1 SIDE DISH + 1 DESSERT + 1 BEVERAGE

A MAIN DISH

Beef cheeseburger, ketchup

White fish fillet

Chicken nuggets

AND ON THE SIDE

French Fries

Sautéed seasonal vegetables

Pasta

AND TO FINISH

Soft chocolate cake

Fruit salad

Small vanilla & strawberry ice cream pot

Small chocolate & vanilla ice cream pot

NOT FORGETTING A BEVERAGE ^{33cl}

Mineral water / Coca-cola / Coca-cola Zero Sugar / Oasis
Tropical / Fuzetea / Granini fruit juices / Diabolo (Lemonade
with syrup) / Water with syrup

— COFFEE & TEA —

FULL-BODIED OR INFUSED?

NESPRESSO COFFEE

Espresso	3.00€
Double espresso	4.00€
Cappuccino	5.10€
Iced coffee	4.50€

KUSMI TEAS

Prince Wladimir tea	5.00€
Black teas, citrus fruit, vanilla and spices	
English Breakfast Blend of Ceylon and Assam black teas	5.00€
Earl Grey tea Black tea with bergamot	5.00€
Four red berry tea Black tea flavoured with red berries	5.00€
Tea Anastasia	5.00€
Black tea, bergamot, lemon and orange blossom	
Chinese green tea Chinese Sencha green tea	5.00€
Mint green tea	5.00€
Mint-flavoured green tea with added mint leaves	
Detox tea	5.00€
Lemon-flavoured blend of green tea, mate and lemongrass	
Jasmine green tea	5.00€

ORGANIC KUSMI TEA INFUSIONS

AquaRosa infusion	4.50€
Red berry-flavoured blend of hibiscus, plants and fruits	
Be Cool infusion	4.50€
Blend of verbena, peppermint, apple and liquorice	
Rooibos vanilla infusion	4.50€
Infusion Camomille	4.50€
Infusion Verveine/menthe	4.50€

LATTES

Latté Macchiatto	5.50€
Monbana Fair Trade Chocolate	4.50€



— WINE —

“LE MEILLEUR VIN N’EST PAS NÉCESSAIREMENT LE PLUS CHER, MAIS CELUI QUE L’ON PARTAGE.” (“THE BEST WINE IS NOT NECESSARILY THE MOST EXPENSIVE, BUT THE ONE THAT IS SHARED.”)

G. BRASSENS

WHITE WINE

	15cl	75cl
NOVOTEL EXCLUSIVE		
IGP Atlantique	7.00€	30.00€
L'onde bleue « Vignerons de Tutiac » BIO 2025		
« Help Protect the Oceans »		

IGP Val de Loire	7.00€	25.00€
« Blanc d'Izzy » sauvignon blanc 2025 Vin blanc local fruité		

AOP Muscadet Côtes de Grandlieu sur Lie	8.00€	33.00€
« Vignoble Malidain » BIO 2025		

AOP Crozes-Hermitage		45.00€
« Les Charmeuses » « Domaine Mucyn » BIO 2024		

AOP Petit Chablis	12.00€	55.00€
« Hautérivien » « Domaine Pommier » BIO 2023		

ROSÉ WINE

AOP Sable de Camargue	6.00€	28.00€
« Gris de gris » « Clos des Baronnets » BIO 2025		

AOP Côtes de Provence		35.00€
« Château D'astros » « La Belle vie en Provence » BIO 2025		

RED WINE

AOP Côtes du Rhône « Zouzou »	7.00€	30.00€
« Domaine du Coteau des Tavers » BIO 2023		

AOP Bourgueil	8.00€	35.00€
« Côte 50 » « Domaine Y.Amirault » BIO 2024		

AOP Pinot noir	9.00€	35.00€
« Turbulent » « Domaine de la Rotisserie » 2025 vin local		

AOP Morgon	8.00€	38.00€
« Gilles Gelin » BIO 2024		

AOP Crozes-Hermitage		52.00€
« Les Entrecoeurs » « Domaine Mucyn » BIO 2024		

AOP Saint Emilion Grand Cru	12.00€	58.00€
« Château Lescure » BIO 2016		

AOP Saint-Estéphe		65.00€
« Château de Côte » BIO 2021		

WINE OF THE MONTH

feel free to ask your waiter for our suggestion of the month

LET’S BREAK OUT THE

— BUBBLY —

	12,5cl (glass)	37,5cl	75cl
Champagne Tsarine Premium Brut 12,5%	12.00€		59.00€
Laurent Perrier La Cuvée Brut – 12%	15.00€	56.00€	79.00€