



Restaurant le N3

Our team is delighted
to welcome you



Dear guests

Welcome to Restaurant le N3, within the Célestins Spa Thermal & Hôtel*****

Executive Chef Jacky BRESSON, Pastry Chef Sébastien BONNAMOUR, and their entire teams are delighted to welcome you for a delightful time of togetherness and a culinary experience.

Let yourself be captivated by a culinary world that blends French cuisine with distinct Japanese influences, all with the utmost finesse.

Our menu naturally evolves with the seasons, highlighting the bounty of nature, our region, and our coastlines—ingredients that are both enhanced and respected: vegetables from our local farmers, flowers, and microgreens, locally sourced meats, and fish caught through responsible and sustainable fishing practices.

These ingredients inspire our chefs every day to express their philosophy and vision of cuisine. To discover their world, we present our various multi-course menus.

Enjoy your culinary journey!



Starters

Vitello Tonnato*	€19
Veal, mizuna, mustard seed pickles, chanterelles	
The perfect egg*	€15
Egg, butternut squash, shiso, trout roe, smoked	
The soup*	€16
White coconut, andouille sausage, scallops, XO sauce, dill	
Cured salmon	€18
Cod, juniper, parsley, daikon, sake	
The Chawanmushi	€21
Dashi, snails, lovage, celery, oysters	

Main courses

Beef tenderloin	€46
Aubrac beef from our producer in Cantal 180g	
Tournedos Rossini	€55
Aubrac beef 180g, pan-seared foie gras 50g, bread croutons, Périgieux sauce, cilantro	
The “Label Rouge” free-range chicken casserole	€36
Yellow chicken, blanquette sauce, morels, fresh herbs	
Auvergne trout*	€29
Pearl trout, red shiso, marbled beet sauce, cardamom	
Duck breast	Half 190g 27€ / Whole 380g 41€
Duck breast, wakame, soybeans	
Dauphiné ravioli gratin*	€23
Shiitake mushrooms, parmesan cream, hazelnuts, spinach	
The burger*	€24
Brioche bread with homemade tomme cheese, 150g ground beef, smoked bacon, Mornay sauce, Fourme d’Ambert, port-marinated onion confit, pickles, and red onions	

Sides

French fries
Baby potatoes with garlic and thyme
Seasonal vegetable medley
Rice with mushrooms
Sucrine lettuce with vinaigrette

***Included in your half-board meal plan**
Net prices, service included.



Cheese

Cheese platter selected by our Chef €14

Desserts

Crème brûlée* €9

Vanilla crème brûlée

Brioche French toast* €11

Brioche, apples, salted butter caramel, caramel ice cream

Bonnamour Mille-Feuille* €12

Almond and hazelnut praline cream, caramelized chocolate puff pastry, miso, chocolate gavotte

Profiteroles* €12

Crumble-topped cream puffs with four-spice mix, vanilla ice cream, and chocolate sauce

Lemon pie €13

Lime and lemon cream, melt-in-your-mouth matcha meringue, black sesame sweet pastry

The gourmet coffee/tea set €14

Four mini desserts and coffee or tea

***Included in your half-board meal plan**

Net prices, service included.



OUR VALUED ARTISANS

Vegetables, flowers and microgreens

Denis AUBERGER, La Ferme Modèle, in Bellerive-sur-Allier (03)
Sébastien FAYOT, Les jardins de lumière, in Arfeuilles (03)
Les jardins de Limagne, Grelet and others local producteurs (63)
Radix, in Saint-Jean-en-Val (63)
Il était une graine, in Mauges sur Loire (49)
La Tige, eco-friendly farm, in La Mulatière (69)
Frais livré - Cournon (63)

Locavore meats

Ma France Nature - Lapalisse (03)
Gineys - Reventin vaugris (38)
Frais Livré - Cournon (63)

Duck & foie gras

Le Domaine de Limagne, in Chappes (63)

Seafood

Auvergne marée, fresh from the fish markets on our coast, in
Gannat (03) (Sustainable fishing and responsible aquaculture)

Fish farms

Pisciculture du Moulin Piat, in Ferrières-sur-Sichon (03)

Miso and soybeans

Eri IKEJI, La maison du Koji, in Blanzat (63)

Our mushrooms

Sébastien FAYOT, Les jardins de lumière, in Arfeuilles (03)
La ferme KINOKO, organic and ecocertified, in Viscomtat (63)

Bread

Le Fournil Bio - Pomme de Mie, in Vichy (03)

Chocolat

Valrhona, in Mercurol (26)

All dishes on the menu are labelled 'Homemade'.



All our meat is sourced in France.



List of allergens

Dishes	Céréals/gluten	Shellfish	Eggs	Molluscs	Fish	Peanut	Soy	Lactose	Nuts	Celery	Mustard	Sesame	Lupin	Sulfites
ENTRÉES														
Vitello Tonnato			+		+						+			
Perfect egg			+		+		+	+						
The soup				+				+	+					+
Cured salmon					+			+						+
Chawanmushi			+	+			+	+		+				
PLATS														
Ravioli gratin	+		+					+	+					
Auvergne trout					+			+						
Chicken casserole	+		+					+						
Duck breast							+					+		
Beef tenderloin														+
Tournedos Rossini	+													+
The burger														
DESSERTS														
Cheese selection														
French toast	+		+		+		+		+					
Crème brûlée			+					+						
Mille-Feuille	+		+			+		+	+					
Profiteroles	+		+			+		+	+					
Lemon pie	+		+			+		+	+			+		
Gourmet coffee/tea	+		+			+		+	+			+		

Despite our procedures for implementing HACCP rules, we are required to use these allergens in our daily preparations, and traces may remain.

The Monetary and Financial Code prohibits cash payments exceeding €1,000 made by individuals who are habitually resident in France. We do not accept foreign currency.