



27 April 2023


























































































































































































































## MANDATORY ALLERGEN INFORMATION TO CONSUMERS FOR NON PRE-PACKED FOOD































### Starters

#### Starters

<b>White asparagus served warm, vinaigrette</b>											
<b>White asparagus,</b> creamy sour vinaigrette, fresh chive											
<b>Duck and foie gras pâté,</b> stewed onions, Poilane toast											
<b>Beef carpaccio*</b> , parmesan shavings and arugula salad											
<b>Scallops carpaccio</b> with truffle slivers, acid jus, rocket leaves											
<b>Scallop carpaccio with yuzu</b> sour jus, arugula bouquet											
<b>"Petrossian" caviar Alverta Royal (12gm),</b> toast and cream											
<b>Caviar Ossetra Royal "Petrossian" (20 g),</b> blinis and Isigny cream											
<b>"Petrossian" Ossetra Royal caviar (20 g), toasts and cream</b>											
<b>Seasonal vegetable creamy soup,</b> whipped cream with crushed hazelnuts											
<b>Seasonal vegetable creamy soup,</b> whipped cream											
<b>Half a lobster à la Parisienne</b>											
<b>Half a lobster salad,</b> fresh string beans, fresh mango, lime vinaigrette											
<b>Half a rock melon from Charentes</b> (5 cl glass of Porto Sandeman Ruby, additional charge +€5)											
<b>Caramelized endives with cider,</b> walnut slivers and Fourme d'Ambert cream											
<b>Giant and wild Burgundy snails, 6 pieces</b>											
<b>Escargots with parsley and garlic in a puff pastry,</b> mild garlic cream											
<b>Duck foie gras puff pastry, served with a caramelized pear</b>											
<b>Foie gras and caramelized apple puff pastry</b>											
<b>Pan-fried foie gras and caramelized pear in puff pastry,</b> Porto ice-cream											
<b>Duck foie gras (50g) and Poilâne toasted bread</b>											
<b>Duck friton terrine,</b> arugula and preserved red onion salad											
<b>Tomato gazpacho with croutons</b>											
<b>Tomato gazpacho, garlicky croutons</b>											

<b>Vegetable gaspacho and "salpicons" (vegetable dices)</b> whipped cream with basil, garlicky croutons																			
<b>Vegetable gaspacho and "salpicons" (vegetable dices)</b> basil sorbet																			
<b>"Pétrossian" smoked herring,</b> potato and onion salad																			
<b>"Petrossian" smoked herring, potatoes in oil</b>																			
<b>6 Gillaudeau N°3 oysters</b>																			
<b>Italian-style melon</b>																			
<b>Goat cheese and grilled vegetable mille-feuille</b>																			
<b>Millefeuille with roasted vegetables and warm goat cheese</b>																			
<b>Tomato and goat's cheese mille-feuilles</b>																			
<b>Organic hard boiled eggs, truffle-flavoured mayonnaise,</b> celeriac remoulade																			
<b>Salmon roe (50g), toasts and cream</b>																			
<b>Hard-boiled organic eggs with mimosa mayonnaise and fresh chive</b>																			
<b>Eggs with truffle-flavoured mayonnaise</b>																			
<b>Pâté en croûte with autumn flavours,</b> mesclun salad, vinaigrette with walnut oil																			
<b>Mixed charcuterie and Auvergne cheese board</b> (dry sausage, cured ham, cheeses)																			
<b>Pan-fried mushrooms, 24 months-aged Comté cheese emulsion</b> Soft-boiled organic egg																			
<b>Pan-fried girolle and oyster mushrooms,</b> organic soft boiled egg and seasoned jus																			
<b>Fresh green bean salad, button mushrooms,</b> walnut slivers, shallots, autumn vinaigrette																			
<b>Salad of green lentils from Puy with bacon,</b> Soft-boiled organic egg																			
<b>Quinoa and fresh herb salad,</b> marinated king prawns with lime																			
<b>Fresh salad, half hard-boiled organic egg,</b> balsamic vinaigrette																			
<b>Green salad and tomatoes</b>																			
<b>"Petrossian" Scottish smoked salmon,</b> Tzaziki et Poilâne toasts																			
<b>"Petrossian" Scottish smoked salmon,</b> Charlotte potato salad and toasted Poilâne bread																			
<b>"Petrossian" Scottish smoked salmon,</b> blinis and Isigny cream																			
<b>"Petrossian" Scottish smoked salmon,</b> toasted Poilâne bread and Isigny cream																			
<b>Scottish smoked salmon and Poilâne toasts</b>																			
<b>Avocado and crumbed royal crab tartare,</b> Avruga caviar quenelle																			
<b>Avocado tartare and crab chunks,</b> lime vinaigrette																			
<b>Avocado tartare, prawns from Madagascar,</b> lime vinaigrette																			
<b>Avocado tartare, prawns from Madagascar,</b> fine coriander jelly, lemon cream																			
<b>Beef fillet tataki,</b> truffle-flavoured celeriac remoulade																			
<b>Salmon tataki with Wasabi,</b> sesame biscuit, sweet pepper confinade																			
<b>Tuna tataki and quinoa salad with baby vegetables</b> and fresh coriander																			
<b>Endive and fourme d'Ambert blue cheese tatin,</b> Walnut slivers																			
<b>Butternut and sweet potato Tatin tart with Comté cream,</b> smoked magret and walnut slivers, arugula salad and sun-dried tomatoes																			

<b>Goat cheese and acacia honey tatin, walnut slivers</b>											
<b>Venison terrine with "Fine Champagne" Cognac</b>											
<b>Pheasant terrine with pistachios, red onion chutney</b>											
<b>Lime-marinated tuna, Quinoa, vegetable and fresh coriander salad</b>											
<b>Beef heart tomato and burrata, pistou</b>											
<b>Butternut squash creamy soup, whipped cream with crushed hazelnuts</b>											
<b>Cep mushroom cream soup, whipped cream and roasted hazelnut slivers</b>											

## Seafood

### Seafood

<b>Whelk (ca. 300g)</b>											
<b>Prawns from Madagascar (x8)</b>											
<b>Huîtres Gillardeau</b> Spéciales Gillardeau N°3											
<b>Huîtres Marennes-Oléron</b> Fines de Claire "Barrau" N°2											
<b>Huîtres Marennes-Oléron</b> Fines de Claire "Barrau" N°3											

### Plateaux de Fruits de Mer

<b>Oyster-seller's platter</b> 2 "Gillardeau N°3" oysters, 2 "Fines de Claire N°2" oysters, 4 prawns from Madagascar, whelk (ca. 150g)											
<b>Oyster-seller's platter</b> 2 "Gillardeau" N°3 oysters, 2 Fines de Claire N°3 oysters, 4 prawns from Madagascar, whelk (ca. 150g)											
<b>Deux Magots' platter</b> 3 "Gillardeau N°3" oysters, 3 "Fines de Claire N°2" oysters, 6 prawns from Madagascar, whelk (ca. 150g)											
<b>Deux Magots' platter</b> 3 "Gillardeau" N°3 oysters, 3 Fines de Claire N°3 oysters, 6 prawns from Madagascar, whelk (ca. 150g)											
<b>Writers' platter</b> 6 "Gillardeau N°3" oysters, 6 "Fines de Claire N°2" oysters, 8 prawns from Madagascar, whelks (ca. 300g)											
<b>Writers' platter</b> 6 "Gillardeau" N°3 oysters, 6 Fines de Claire N°3 oysters, 8 prawns from Madagascar, whelks (ca. 300g)											

# Main Courses

## Salads

### Marinated salmon salad

Marinated salmon, sucrine lettuce heart, salad mix, cucumber, potatoes, avocado, tomato, lemon vinaigrette



### Caesar salad

cos lettuce, grilled chicken fillet, Parmesan shavings, croutons, Cæsar dressing



### Fall salad

Sucrine, fresh string beans, button mushrooms, tomatoes, duck foie gras slivers, smoked magret, dried apricots, crushed walnuts



### Summer salad

sucrine lettuce heart, fresh string beans, black olives, marinated feta cheese, melon, San Daniele ham, balsamic vinaigrette



### Summer salad

Sucrine lettuce and salad mix, green beans, tomatoes, red sweet peppers, black olives, red onions, organic hard boiled egg, basil-marinated semi-cooked tuna, anchovy fillet, balsamic vinaigrette



### Winter salad

sucrine heart, thinly sliced endives, walnut kernels, raisins, button mushrooms, golden apple, fourme d'Ambert and San Daniele ham



### Winter salad in Landes Region style

sucrine heart, green beans, smoked magret, candied gizzards, foie gras shavings, button mushrooms, balsamic vinaigrette



### Green bean salad



### Spring salad

Sucrine heart, string beans, San Daniele ham, green asparagus, cluster tomatoes, button mushrooms, Parmigiano Reggiano slivers



### Spring lobster salad

fresh green beans, sucrine lettuce, tomatoes, cucumber, lobster, lime vinaigrette



### Tomato salad, mozzarella di bufala, basil



### Deux Magots' salad

green salad, ham, chicken breast, Comté cheese, tomato, hard-boiled egg



### Provence Salad

lettuce, green beans, tomatoes, red pepper, black olives, red onion, organic hard-boiled egg, mi-cuit tuna marinated with basil, balsamic vinaigrette



**Royal salad** green leaves, string beans, grapefruit, tomatoes, potatoes, crab, marinated king prawns, citrus vinaigrette






















































































































### Saint-Germain salad













lettuce, chicken breast, green beans, raisins, hard-boiled egg, curry dressing



## Fish

<b>Poached skate wing</b> , steamed potatoes, white butter with capers										
<b>Thick cod aioli, poached vegetables</b> (carrots, zucchinis, potatoes, fennel), organic hard-boiled egg, aioli sauce										
<b>Sea-bass a la plancha</b> , spring vegetables, sauce vierge										
<b>Crispy skin sea-bass</b> , candied Provençal vegetables, sauce vierge										
<b>crispy skin pan-roasted sea-bass, candied fennel and citrus butter</b>										
<b>Roasted flounder steak</b> , sauce mousseline, mashed potatoes with truffle										
<b>Roasted flounder steak</b> , potato mash, white butter and champagne sauce										
<b>Roasted flounder steak</b> , heirloom vegetables, white butter sauce with Champagne										
<b>Skin-seared cod loin</b> , potato mash with herbs										
<b>Cod loin with garlic mayonnaise, poached vegetables</b>										
<b>Skin-seared sea bass fillet</b> , pan-fried vegetables, sauce vierge										
<b>Gilthead sea bream fillet a la plancha</b> , candied fennel, citrus butter										
<b>Gilthead sea bream fillet a la plancha</b> , winter vegetables, lemon-flavoured white butter sauce										
<b>Fillet of John Dory cooked "à la plancha"</b> slowly-braised leeks with butter										
<b>Roasted fillet of John Dory</b> , candied fennel, citrus butter										
<b>Filletts of sole meunière</b> , winter vegetable casserole										
<b>Filletts of sole meunière</b> , pilaf rice										
<b>Lime and ginger-marinated large king prawn</b> , crunchy vegetable tagliatelles with herbs										
<b>Roasted king shrimps</b> , vegetable risotto, shellfish coulis										
<b>Roast king shrimps, green asparagus risotto</b> and Parmigiano Reggiano cheese										
<b>Roasted king prawns, spring risotto</b>										
<b>Roasted monkfish medallion</b> , potato and butternut mash, lemony white butter sauce										
<b>Roasted monkfish medaillons</b> , beetroot vinaigrette and baked butternut with cheese on top										
<b>Roasted scallops</b> , celeriac mousseline, crustacean cream										
<b>Roasted scallops</b> , truffle-flavoured risotto										
<b>Roasted scallops, celeriac mash</b>										
<b>Thick cut of Bömlo salmon</b> , leek fondue, white butter sauce										
<b>Salmon steak a la plancha</b> , panfried vegetables, white butter and sorrel sauce										
<b>Thick slice of roasted salmon</b> , pan-fried vegetables, white butter										
<b>Catch of the day</b>										
<b>Lobster and cod ravioles with baby vegetables</b> shellfish cream										
<b>Lobster and salmon ravioles with baby vegetables</b> , shellfish cream										
<b>crispy skin pan-roasted turbot, pan-fried vegetables</b> , white butter and lemon										

## Meat

<b>Traditional veal* blanquette, basmati rice</b>										
<b>Boris Vian blanquette of veal* Gouffé style</b> basmati rice										
<b>Boris Vian blanquette of veal* Gouffé style</b> pilaf rice										
<b>Primavera veal in cream sauce*</b> , pilaf rice										

<b>Beef* Bourguignon</b> , steamed potatoes											
<b>Charolais beef* burger and grilled San Daniele ham</b> , Comté cheese cream and candied tomatoes, fresh fries											
<b>Premium Charolais beef* burger and grilled bacon</b> , panfried mushrooms, creamy fourme d'Ambert cheese, fresh fries											
<b>Premium Charolais beef* burger and grilled bacon</b> , Comté cheese cream and candied tomatoes, fresh fries											
<b>Premium Charolais beef* burger and grilled bacon</b> , Comté cheese cream and tomato confit, fries											
<b>Lamb rack 3 ribs in herb crust</b> , fresh green beans with butter											
<b>Rack of lamb* with herby crust</b> , thyme jus, fresh string beans											
<b>"Thick" veal ribeye cooked at a low temperature</b> , panfried seasonal mushrooms, potato mash with butter and well-seasoned jus											
<b>"Thick" veal ribeye cooked at a low temperature</b> , cep mushroom jus, mashed potatoes with butter											
<b>Grilled "Norman" beef rib steak* (approx. 350g)</b> , fresh fries, sauce tartare											
<b>Pan-seared matured "Normandy style" rib steak (roughly 350g)</b> , fresh fries, pepper sauce											
<b>Veal sirloin steak*</b> , potato mash, thyme cooking jus											
<b>Veal sirloin steak*</b> , gratin Dauphinois, well-seasoned jus											
<b>Roasted lamb* fillet</b> , spring vegetables, sage jus											
<b>Beef* fillet skewers, freshly cut French fries</b> , pepper sauce											
<b>Grilled fillet of beef*</b> , fresh fries, sauce tartare											
<b>Beef* fillet, panfried with truffles</b> , tender potatoes											
<b>Pan-fried beef tenderloin*</b> , truffle flavored, dauphinoise potatoes											
<b>Pan-fried beef* fillet</b> , sauce périgourdine, Anna apple with truffle flavour											
<b>Panfried beef* fillet</b> , fresh fries, périgourdine (wine and truffle) sauce											
<b>Panfried beef* fillet</b> , pepper sauce, "Dauphinois" potato gratin											
<b>Panfried beef* fillet</b> , sauce Périgourdine, baby potatoes with garlic and parsley											
<b>Panfried beef* fillet</b> , Fourme d'Ambert cheese sauce, Dauphinois potato gratin											
<b>Panfried beef* fillet</b> , three-pepper sauce, baby potatoes											
<b>Roasted beef* fillet</b> , fresh fries, cold tarragon emulsion											
<b>Roasted fillet of beef*</b> , fresh fries, pepper sauce											
<b>Beef* fillet</b> , green pepper sauce, fresh fries											
<b>Roasted venison filet mignon</b> , celery mousseline and chestnut puree, pepper sauce											
<b>Duck* magret from the South-West of France, red fruit sauce</b> , baked onion squash with cheese on top											
<b>Duck* magret Rossini style</b> , baked onion squash with cheese on top and parmesan crisp											
<b>roasted duck* magret</b> , fingerling potatoes and mushroom fricassee											
<b>Farm-raised poultry medallion</b> , fall vegetable risotto											
<b>Smoked pork belly slow-cooked for 19 hours</b> , Le Puy green lentils											
<b>Beef* stew with seasonal vegetables</b>											
<b>Farm-raised* poultry risotto with morel cream</b>											



<b>Thinly-sliced cold roast beef*</b> , fresh fries and condiments																			
<b>Cold roast beef*, green salad, homemade mayonnaise</b>																			
<b>Thyme-braised lamb shank</b> , baby vegetables																			
<b>Farm-raised capon* with morels</b> , pearl pasta risotto with parmigiano reggiano																			
<b>Farm-raised capon* with morels</b> , celery mash, potato mash and butternut mash with chestnut slivers																			
<b>Free-range poultry suprême* with morels</b> , mash with olive oil																			
<b>Farmhouse poultry* supreme stuffed with fresh herbs</b> , mash with olive oil																			
<b>free range* poultry supreme marinated with rosemary</b> served with butter, pan-fried provençal vegetables																			
<b>Truffle-flavoured free-range poultry supreme*</b> , Darphin potatoes																			
<b>Truffle-flavoured free-range poultry supreme*</b> , pilaf rice																			
<b>Roasted farmsted* poultry supreme</b> , creamy jus with mustard seeds, panfried vegetables																			
<b>Roasted farmsted* poultry supreme</b> , potato mash with chives, beurre blanc with thyme and lemon																			
<b>Premium Charolais beef* tartare</b> , fresh herb and sun-dried tomato emulsion, lettuce, fries																			
<b>Deux Magots-style beef* tartare</b> or lightly-seared, salad mix, fresh fries																			
<b>Beef* tartare</b> , fresh herb and dried tomato emulsion, salad, fresh fries																			

## Pasta

<b>Pasta of the day</b>																		
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## Vegetarian

<b>Assorted seasonal vegetables</b>																			
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## Kid's main course

<b>Cod fillet</b> , pilaf rice																			
<b>Poultry* supreme a la plancha</b> , mashed potatoes																			

## Today's main courses

<b>Poached skate wing</b> , steamed potatoes, white butter with capers																			
<b>Beef* Bourguignon</b> , steamed potatoes																			
<b>Charolais beef* burger and grilled San Daniele ham</b> , Comté cheese cream and candied tomatoes, fresh fries																			
<b>Skin-seared cod loin</b> , potato mash with herbs																			
<b>Skin-seared cod loin</b> , potato mash with herbs																			
<b>Roasted scallops</b> , celeriac mousseline, crustacean cream																			
<b>Thick slice of roasted salmon</b> , pan-fried vegetables, white butter																			
<b>Beef* stew with seasonal vegetables</b>																			
<b>Farm-raised* poultry risotto with morel cream</b>																			
<b>Thyme-braised lamb shank</b> , baby vegetables																			

## Plats à la Carte

<b>Crispy skin sea-bass</b> , candied fennel and citrus butter sauce																			
<b>Charolais beef* burger and grilled San Daniele ham</b> , Comté cheese cream and candied tomatoes, fresh fries																			
<b>Cold roast beef*, green salad, homemade mayonnaise</b>																			
<b>Beef* tartare</b> , fresh herb and dried tomato emulsion, salad and fresh fries																			

## Snacks

### Organic eggs
































<b>Organic hard-boiled egg</b>									
<b>Organic scrambled eggs</b>									
<b>Scrambled eggs with cep mushrooms</b>									
<b>Truffle-flavored organic scrambled eggs</b>									
<b>Organic truffle-flavoured scrambled eggs</b>									
<b>Organic baked eggs with bacon and goat cheese</b>									
<b>Organic fried eggs sunny side up</b>									
<b>Organic fried eggs sunny side up with bacon or ham</b>									
<b>Fried eggs</b>									
<b>Fried eggs with bacon or ham</b>									
<b>Omelette 3 toppings, mixed leaf salad</b> (ham, cheese and herbs)									
<b>Organic cep mushroom omelette, lettuce</b>									
<b>Organic omelette with various ingredients</b> Ingredients to choose from (ham, cheese and herbs)									
<b>Organic omelette with various ingredients, green salad</b> Ingredients to choose from (ham, cheese and herbs)									
<b>Organic plain omelette</b>									
<b>Organic plain omelette, green salad</b>									
<b>Spring organic omelette</b> Pan-fried herbs and mushrooms, Parmesan cheese shavings									

### Toasties





















<b>Scottish smoked salmon club sandwich, fresh fries</b>									
<b>Poultry supreme and bacon club sandwich, french fries</b>									
<b>Toasted ham (or chicken) and cheese sandwich, egg on top, green salad</b>									
<b>Ham or chicken toasted sandwich, organic fried egg on top</b> lettuce									
<b>Ham or chicken toasted sandwich, organic fried egg on top, leafy salad</b>									
<b>Croque-Monsieur (ham or chicken), green salad</b>									
<b>Ham or chicken toasted sandwich</b> lettuce									
<b>Toasted ham sandwich, lettuce</b>									
<b>Warm goat's cheese on Poilâne bread, lettuce</b>									
<b>Crottin de Chavignol with honey and Provence herbs</b> on peppered Poilâne toast, lettuce									
<b>Fall Poilâne toast</b> grilled bacon, oyster mushrooms, girolle mushrooms, walnut kernels, baby leaf salad with olive oil									
<b>Winter "truffade" toast</b> Toasted Poilane bread, stewed onions, potatoes, bacon, fresh tomme, nutmeg									
<b>Italian style Poilâne bread toast</b> Piperade, San Daniele ham, parmesan shavings, arugula, pesto, black olives									
<b>Vegetarian toast on Poilâne bread</b> Preserved tomato spread, green asparagus, shaved Parmesan, organic hard-boiled egg									



## Clubs

<b>Scottish smoked salmon club sandwich, fresh fries</b>								
<b>Poultry supreme and bacon club sandwich, french fries</b>								
<b>Poultry supreme and bacon club sandwich, french fries</b>								
<b>Club sandwich with chicken breast and pastrami,</b> tartare sauce, fries								
<b>Vegetarian club sandwich</b> Crunchy vegetables, organic egg, french fries								
<b>Vegetarian club sandwich</b> Crunchy vegetables, organic egg, french fries								

## Sandwiches

<b>Scottish smoked salmon club sandwich, fresh fries</b>								
<b>Poultry supreme and bacon club sandwich, french fries</b>								
<b>Trio : ham, Comté cheese, tomato</b>								
<b>Cloth ham sandwich</b>								
<b>San Daniele ham sandwich</b>								
<b>Mixed sandwich : ham, Comté cheese</b>								
<b>Roast beef* sandwich, tomato, salad, homemade mayonnaise</b>								

# Nibbles platter

## Platter with Comté cheese and Camembert from Normandy

or farmhouse Saint-Nectaire

## Beef\* carpaccio, green salad

## "Petrossian" caviar Alverta Royal (12gm),

toast and cream

## Caviar Alverta Royal (12g), toasts and fresh cream

## Caviar Ossetra Royal "Petrossian" (20 g),

blinis and Isigny cream

## "Petrossian" Ossetra Royal caviar (20 g), toasts and cream

## Ham "croqu'apéro" and tiny pot of cherry tomatoes

## Mini toasties

## Discover "Petrossian" smoked salmon (70g),

Poilâne toasts

## "Petrossian" tasting platter

Scottish smoked salmon, salmon eggs, tarama, Poilâne bread

## "Petrossian" tasting platter

Scottish smoked salmon, smoked herring, tarama, toasted Poilâne bread

## "Petrossian" tasting platter

Scottish smoked salmon, wild salmon roe, taramasalata, blinis and Isigny cream  
blinis et crème d'Isigny

## "Petrossian" tasting platter

Scottish smoked salmon, wild salmon roe, taramasalata, blinis and Isigny cream  
toasted Poilâne bread and Isigny cream

## Sampling matured cheese platter from our regions

## Duck foie gras and Poilâne bread toasts

## Duck foie gras and Poilâne bread toasts

## "Petrossian" salmon roe (50g), toasts and cream

## Salmon roe (50g), toasts and cream

## "Petrossian" wild salmon roe (50g),

blinis and Isigny cream

## "Petrossian" wild salmon roe (50g),

toasted Poilâne bread and Isigny cream

## Mixed charcuterie and Auvergne cheese board

(saucisson, country ham, cheeses)

## Jar of rilette (200g.), Poilâne toasts

## Cold roast beef\*, green salad, homemade mayonnaise

## "Petrossian" Scottish smoked salmon served with Poilâne toasts






























## Selection of matured cheeses from our Regions

## Verrine of "Petrossian" tarama (100 g), Poilâne toasts

## Verrine of natural tarama with black truffle from "Petrossian"

















(100 g), toasted "Poilâne" bread

## Open sandwiches and Boards











































































<b>Mini toasties</b>															
<b>Crunchy raw vegetable basket, white cream with herbs</b>															
<b>Board of charcuterie from Auvergne</b> (small pot of rillettes, dry sausage, sliced saucisson, cured ham)															
<b>Mixed charcuterie and Auvergne cheese board</b> (dry sausage, cured ham, cheeses)															
<b>Jar of rilette (200g.), Poilâne toasts</b>															
<b>Vegetarian toast on Poilâne bread</b>															
<b>San Daniele ham open sandwich on Poilâne bread</b>															
<b>Toast with "Petrossian" Scottish smoked salmon</b> served on Poilâne bread															
<b>Scottish smoked salmon open sandwich on Poilâne bread</b>															
<b>"Petrossian" smoked salmon slice (70g),</b> Poilâne toasts															
<b>Verrine of "Petrossian" tarama (100 g), Poilâne toasts</b>															

## Desserts
















### Cheese

<b>Plate of Comté cheese or Normandy Camembert</b>															
<b>Plate of Comté cheese or Camembert from Normandy</b> or farmhouse Saint-Nectaire															
<b>Sampling cheese platter</b> Fig jam															
<b>Cold crottin cheese</b>															
<b>Sampling matured cheese platter from our regions</b>															
<b>Faisselle cheese with sugar or cream</b>															
<b>Cottage cheese served with sugar, cream or coulis</b>															
<b>Selection of matured cheeses from our Regions</b>															
<b>Cheese Selection</b>															
<b>California Bliss non-fat iced yoghurt,</b> rose-strawberry flavour, red fruit coulis, fresh raspberries															

## Desserts

<b>"Ardéchoise" yule log</b> Sponge finger, chestnut cream and mousse flavoured with old rum from Martinique, chestnut slivers																			
<b>Coffee or tea with miniature desserts</b> (fruit salad, chocolate mousse, ice-cream)																			
<b>Coffee or tea with miniature desserts</b> Panacotta with red fruit coulis, crème brûlée, seasonal sweet treat																			
<b>Coffee or tea with miniature desserts</b> Dijon ginger bread ice-cream, vanilla cream, seasonal treat																			
<b>Cheesecake, red fruit coulis</b>																			
<b>Auguste Boulay ice-cream cup</b> Fresh fruit salad, pink champagne flavored iced yoghurt, blackcurrant sorbet																			
<b>Berthillon seasonal ice cream sundae, flavour of the moment</b>																			
<b>Crème brûlée</b>																			
<b>Fresh cream or Whipped cream</b>																			
<b>Cottage cheese served with sugar, cream or coulis</b>																			
<b>Chocolate cake</b>																			
<b>"Infinitely" Paineras chocolate or Caramel macaroon</b>																			
<b>Chocolate lava-cake, vanilla ice cream</b>																			
<b>Chocolate mousse</b>																			
<b>Muffin of the day, vanilla ice-cream</b>																			
<b>Your choice of pastry</b>																			
<b>Profiteroles with Bourbon vanilla, classic chocolate from Les Deux Magots</b>																			
<b>Additional Berthillon ice-cream scoop (various flavors)</b>																			
<b>Warm Tarte Tatin with fresh cream or ice cream</b>																			
<b>Warm Tatin tart in Deux Magots' style, crème fraîche or vanilla ice cream</b>																			
<b>California Bliss non-fat iced yoghurt,</b> rose-strawberry flavour, red fruit coulis, fresh raspberries																			
<b>Frozen yogurt rosé champagne (non fat) vegan,</b> red berries coulis																			

## Ice creams, Sorbets & Sundaes

<b>A scoop from a choice of ice creams</b>																				
<b>Café or Chocolat Liégeois</b> coffee or chocolate ice cream, coffee or chocolate sauce, whipped cream																				
<b>Berthillon seasonal ice cream sundae, flavour of the moment</b>																				
<b>Deux Magots sunday</b> vanilla ice cream, blackcurrant sorbet and syrup																				
<b>Red fruit dessert</b> (seasonal) vanilla ice cream, assortment of berries, raspberry coulis, whipped cream																				
<b>Strawberries or raspberries Melba</b> (seasonal) vanilla ice cream, strawberries or raspberries according to the market, whipped cream																				
<b>Kahlúa coffee ice cream</b>																				

# Menus

## Breakfast

### Faisselle cheese with sugar or cream



### Cottage cheese served with sugar, cream or coulis



### Le Classique



Choice of hot drinks

(Espresso, double espresso, filter coffee, white coffee, cappuccino, Dammann tea or Old-style chocolate)

Croissant and bread with Poitou-Charentes butter (15g)

### Le Complet



Choice of hot drink

(espresso, double espresso, filter coffee, white coffee, cappuccino,

Dammann tea or old-style hot chocolate)

Baker's selection: one viennoiserie and tartines with "Poitou-Charente" butter(15g), hand-crafted jam or honey

Squeezed fruit juice (orange or grapefruit) 25cl

### Le Petit Déjeuner Hemingway



Choice of hot drinks, one refill

(espresso, double espresso, filter coffee, white coffee, cappuccino, Dammann tea or Old-style chocolate)

Fried eggs with bacon or ham, plain, ham, cheese or mixed omelette, served with a piece of bread and Poitou-Charentes butter (15g)

Freshly-squeezed fruit juice (orange or grapefruit) (20cl)

Plain yoghurt or fruit salad (according to the season)

### Le Petit Déjeuner Hemingway



Hot beverage refilled once

(espresso, double espresso, filter coffee, latte, cappuccino, Dammann tea or traditional chocolate)

Your choice of organic eggs (sunny side up with bacon or ham, plain omelette, with ham, cheese or mixed) and toasts with butter from Poitou-Charentes (15 g)

Freshly squeezed fruit (orange or grapefruit) (20cl)

Plain yoghurt or (seasonal) fruit salad

### Le Petit Déjeuner JP Sartre



Choice of hot drink, one refill

(espresso, double espresso, filter coffee, white coffee, cappuccino,

Dammann tea or old-style hot chocolate)

Baker's selection: two viennoiseries and tartines with "Poitou-Charente" butter(15g), hand-crafted jam or honey

Squeezed fruit juice (orange or grapefruit) 25cl

Plain yogurt or fruit salad (seasonal)

### Piece of cheese



### Plain yoghurt



From 10:30 AM to 3:30 PM

### Brunch Marin

Organic scrambled eggs,  
« Petrossian » Scottish smoked salmon,  
« Petrossian » smoked herring  
« Petrossian » tarama served with toasts,  
Charlotte potato salad,  
Comté and Saint-Nectaire cheeses,  
& sweet platter of seasonal delicacies



### Brunch Marin

Organic scrambled eggs,  
"Petrossian" Scottish smoked salmon,  
"Petrossian" wild salmon roe,  
"Petrossian" taramasalata,  
blinis and Isigny cream,  
sautéed potatoes with herbs,  
Comté and St-Nectaire cheeses,  
& platter of seasonal sweet delicacies



### Brunch Marin

Scrambled organic eggs,  
"Petrossian" smoked Scottish salmon,  
"Petrossian" wild salmon eggs,  
"Petrossian" tarama,  
sourdough toast and Isigny cream,  
pan-fried potatoes with herbs,  
Comté and Saint-Nectaire cheese,  
& plate of seasonal sweet treats



### Brunch Saint-Germain

Organic scrambled eggs, sautéed potatoes with herbs,  
half a chicken croque-monsieur, dry sausage, San Daniele ham,  
Comté and St-Nectaire cheeses, & seasonal sweet treat plate



### Brunch Saint-Germain

Scrambled organic eggs, pan-fried potatoes with herbs, small ham and cheese toast,  
dried sausage, San Daniele ham, Comté and Saint-Nectaire cheese,  
& plate of seasonal sweet treats



## Wine

Wines of the moment

■ Cahors AOP Château de Chambert 2014



■ Domaine de Galouchey, Vin de Jardin 2014





## Red Wines

■	<b>Bordeaux AOC</b>	Mouton Cadet, Dom. Baron P. de Rothschild										
■	<b>Bourgueil AOC</b>	Domaine Breton										
■	<b>Chambolle Musigny AOC - Les Fremières 2015</b>	Domaine Roux										
■	<b>Château des Tours</b>	Brouilly AOC										
■	<b>Château La Borie</b>	Côtes du Rhône AOC										
■	<b>Châteauneuf-du-Pape AOC</b>	Domaine La Clé de Saint Thomas 2016										
■	<b>Châteauneuf-du-Pape AOC</b>	Domaine La Clé de Saint Thomas 2017										
■	<b>Côte Rôtie AOC</b>	Coteau de Bassenon, Domaine Stephan, 2016										
■	<b>Côte Rôtie AOC</b>	Coteau de Bassenon, Domaine Stephan, 2017										
■	<b>Crozes Hermitage AOC</b>	Les Chênets										
■	<b>Domaines de Terre Blanches</b>	Sancerre AOC										
■	<b>Haut Médoc AOC, GCC</b>	Château La Lagune										
■	<b>Hautes-Côtes de Beaune</b>											
		Domaine Berger Rive, Hautes-Côtes de Beaune AOC										
■	<b>La Clef de St Thomas</b>	Châteauneuf-du-Pape AOC, 2019										
■	<b>Languedoc AOC</b>	La Clape, Château Rouquette sur Mer L'Esprit Terroir										
■	<b>Moulis AOC</b>	Château Tramont										
■	<b>Pauillac AOC</b>	Château Pontet Canet, 2012										
■	<b>Pommard AOC Pierre Mayeul, 2015</b>											
■	<b>Rully rouge AOC</b>	Domaine Belleville Les Chauchoux										
■	<b>Saint Emilion Grand Cru AOC</b>	Etoiles de Mondorion										
■	<b>Saint-Estèphe AOC</b>	Château Haut Marbuzet, 2012										

## Rosé Wines

■	<b>Château Calissanne</b>	Côteaux d'Aix-en-Provence AOP										
■	<b>Minuty Prestige</b>	Côtes de Provence AOP										
■	<b>Sancerre AOC</b>	Domaine de la Perrière										













## White Wines

■	<b>Bourgogne-Tonnerre AOC</b>	Dom. de Marsoif (Chardonnay)										
■	<b>Chablis 1er Cru Mont de Milieu AOC</b>	Dom. Gautheron										
■	<b>Chassagne Montrachet AOC</b>	Les Chaumes, 2016										
■	<b>Entre Deux Mers AOC</b>	Château Guillot										
■	<b>Entre Deux Mers AOC</b>	Château Roquefort Rives										
■	<b>Gewurztraminer Vendanges Tardives</b>	Domaine Schlumberger										
■	<b>Meursault AOC 1er Cru</b>	Les Charmes, Domaine Fanny Sabre 2017										
■	<b>Petit Chablis AOC</b>	La Chablisienne										
■	<b>Petit Chablis AOC</b>	Seigneurie de la Magdeleine										
■	<b>Pinot Gris Bio</b>	Les Petits Grains, Domaine Mitnacht Frères										
■	<b>Pouilly Fumé AOC</b>	Domaine Frères Berthiers										
■	<b>Riesling</b>	Les Princes Abbés, Dom. Schlumberger										
■	<b>Sancerre AOC</b>	Domaine la Perrière										
■	<b>Sauternes AOC</b>	La Chartreuse de Coutet (moelleux)										

## Vins de Prestige

■ Châteauneuf-du-Pape AOC Dom.La Clé de St Thomas 2017																			
■ Châteauneuf-du-Pape AOC Dom.La Clé de St Thomas 2019																			
■ Côte Rôtie AOC Coteau de Bassenon, Domaine Stephan, 2016																			

## Bakery

Poitou-Charentes butter (15g)																			
Croissant or brioche																			
Raisin roll or chocolate croissant																			
Bread and Poitou-Charentes butter																			
Bread and jam																			
Bread, Poitou-Charentes butter, jam																			
Brioche toasts and Poitou-Charentes butter	