



17 May 2019



MANDATORY ALLERGEN INFORMATION TO CONSUMERS FOR NON PRE-PACKED FOOD

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|----------------|------------------|---------------|-----------------|
| Gluten | Shellfish | Eggs | Fish |
| Peanuts | Soy | Milk | Nuts |
| Celery | Mustard | Sesame | Sulphite |
| Lupin | Molluscs | | |

Starters

Starters

"Petrossian" caviar Alverta Royal (12gm), toast and cream										
Giant and wild Burgundy snails, 6 pieces										
Duck foie gras and Poilâne bread toasts										
Salmon roe (50g), toasts and cream										
Green salad and tomatoes										
Norwegian smoked salmon and toasts										
Salmon tataki with Wasabi, sesame biscuit, sweet pepper confinade										

Main Courses

Salads

New salad of marinated salmon Marinated salmon, sucrine lettuce heart, salad mix, cucumber, potatoes, avocado, tomato, lemon sauce										
Caesar salad cos lettuce, chicken fillet, Parmesan shavings, croûtons, Caesar dressing										
Green bean salad										
Italian-style Spring salad Sucrine lettuce heart, salad mix, fresh green beans, mozzarella, tomatoes, olives, San Daniele ham										
Tomato salad, mozzarella di bufala, basil										
Deux Magots' salad lettuce, ham, chicken breast, cheese, tomato, hard-boiled egg										
Saint-Germain salad lettuce, chicken breast, green beans, raisins, hard-boiled egg, curry dressing										

Fish

Fish of the moment and its side										
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Meat

Charolais beef burger with Saint Nectaire cheese, onion confit, freshly cut fries										
Beef* fillet skewers, freshly cut French fries, pepper sauce										
Duck breast with green pepper, baby potatoes and pan-fried oyster mushrooms										
Farmed chicken breast, basquaise sauce, basmati rice										

Pasta

Pasta of the day										
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Vegetarian

Assorted seasonal vegetables										
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Today's main courses

King shrimps skewer, parmesan risotto										
Charolais beef burger with Saint Nectaire cheese, onion confit, freshly cut fries										
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Rib eye steak, sautéed potatoes										
Fish of the moment and its side										
Fish of the moment and its side										
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Salmon and spinach quiche, green salad										
Tuna, bell peppers and zucchini quiche, green salad										
Mozzarella and tomatoes quiche, green salad										
Chicken and mushrooms quiche, green salad										
Farmed chicken breast, basquaise sauce, basmati rice										

Snacks
































omelets

Fried eggs										
Fried eggs with bacon or ham										
Omelette 3 toppings, mixed leaf salad (ham, cheese and herbs)										
Omelette nature, salade verte										

Toasties

Toasted ham (or chicken) and cheese sandwich, egg on top, green salad										
Croque-Monsieur (ham or chicken), green salad										
Warm goat's cheese on Poilâne bread, green salad										

Sandwiches


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

Platters



















































Carpaccio*, lettuce					
Cold roast beef, lettuce, homemade mayonnaise					

Desserts

Cheese

Plate of Comté cheese or Normandy Camembert					
Cold crottin cheese					
Faisselle cheese with sugar or cream					
Cheese Selection					

Desserts

"Ispahan" Rose-flavoured macaroon, rose petal cream, raspberries and lychees					
2000-feuilles pastry Caramelized puff pastry, Piedmont hazelnut praline, praline cream mousseline					
Cheesecake, red fruit coulis					
Berthillon ice cream sundae Seasonal ice cream sundae (vanilla, chocolate, chestnut, chantilly, chestnut chunks)					
Vanilla crème brûlée					
Chocolate cake					
"Infinitely" Pânières chocolate or Caramel macaroon					
Chocolate lava-cake, vanilla ice cream					
Chocolate mousse					
Your choice of pastry					
Warm Tarte Tatin with fresh cream or ice cream					
Genuine "Tropézienne" cream pie from Micka's					

Ice creams, Sorbets & Sundaes

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

Menus

Breakfast

Faisselle cheese with sugar or cream



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 (15gm)

Le Complet



Choice of hot drinks

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

The baker's selection: one Danish pastry and bread with Poitou-Charentes butter (15gm), hand-crafted jam or honey

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

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 (15gm)

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

Plain yoghurt or fruit salad (according to the season)

Le Petit Déjeuner JP Sartre



Choice of hot drinks, one refill

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

The baker's basket: two Danish pastries and bread with Poitou-Charentes butter (15gm), hand-crafted jam or honey

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

Plain yoghurt or fruit salad (according to the season)

Piece of cheese



Plain yoghurt



Red Wines

■ Bordeaux AOC Mouton Cadet



■ Bordeaux AOC Château Guichot, L'Authentique sans sulfites



■ Bourgogne Htes Côtes de Beaune AOC Dom. Berger-Rive



■ Brouilly AOC Château des Tours



■ Côtes du Rhône AOC Château La Borie



■ Haut Médoc AOC, GCC Château La Lagune



■ Languedoc AOC La Clape, Château Rouquette sur Mer L'Esprit Terroir



■ Moulis AOC Château Tramont



■ Rully rouge AOC Domaine Belleville Les Chauchoux



■ Saint Emilion Grand Cru AOC Etoiles de Mondorion



■ Sancerre AOC Domaines de Terre Blanches



Rosé Wines

■ Côteaux d'Aix AOC Château Calissanne



■ Côtes de Provence AOP Minuty Prestige



■ Sancerre AOC Domaine de la Perrière



White Wines

■ Bourgogne-Tonnerre AOC Dom. de Marsoif (Chardonnay)



■ Chassagne Montrachet AOC Les Chaumes, 2014



■ Entre Deux Mers AOC Château Guillot



■ Petit Chablis AOC La Chablisienne



■ Pinot Gris Dom. Mittnacht, Les Petits Grains



■ Pouilly Fumé AOC Domaine des Berthiers
















■ Sancerre AOC Domaine de la Perrière



■ Sauternes AOC La Chartreuse de Coutet (moelleux)



Danish pastries

Poitou-Charentes butter (15gm)																			
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	