22 April 2024

MANDATORY ALLERGEN INFORMATION TO CONSUMERS FOR NON PRE-PACKED FOOD

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

Caviar

Caviar

De Neuvic - Baeri caviar 10 grams - blinis, double cream	●			●			●						
De Neuvic caviar -Baeri 30 grams - blinis, double cream, quail egg, chives, shallots	●		●	●			●						
De Neuvic caviar -Baeri 50 grams - blinis, double cream, quail egg, chives, shallots	●		●	●			●						
De Neuvic caviar -Baeri 100 grams - blinis, double cream, quail egg, chives, shallots	●		●	●			●						
Fouquet's Caviar 30 grams/blinis/thick cream/quail egg/chives, shallots	●			●			●						
Fouquet's Caviar 50 grams/blinis/thick cream/quail egg/chives, shallots	●			●			●						
Fouquet's Caviar 100 grams/blinis/thick cream/quail egg/chives, shallots	●			●			●						

Starters

Starters

Pan-fried foie gras, Thai prawn broth, nori seaweed		●								●			
Spring vegetables, citrus dressing							●			●		SO2	
Octopus, Granny apple and thai grapefruit, artichoke crisps					●							SO2	●
Lobster salad, fennel with vanilla, honey and coriander vinaigrette		●					●					SO2	
Creamy cauliflower soup served cold, purple cabbage minestrone, bread biscuit	●						●						

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Iconic dishes

Club sandwich with chicken, fries and lettuce

Scottish smoked salmon Club sandwich fries and lettuce

Veggie club with beetroot, dark bread and cereals, fries and lettuce

Hamburger, fries and lettuce

The rib steak from Argentina, 300g, béarnaise sauce, fresh fries

The Joy poke bowl,
quinoa, marinated salmon, wakame seaweed, mango, avocado, red cabbage

Chicken Caesar salad

Main Courses

Grilled sea bass, rapini, white butter sauce and citrus

Glazed cod, Jerusalem artichoke mousseline with coffee

Rack of lamb, melting potatoes, medjool dates with candied lemon

Beef fillet, truffled potatoes, Maxim's potatotes

Macaroni pasta, matured parmesan cheese cream, truffle stracciatella

Roasted scallops, watercress coulis, potato gnocchis

Farm poultry supreme with lime, sweet potatoes with almonds

Snacks

Pour vous mettre en appétit...

De Neuvic caviar - Baeri
10 grams/blinis/thick cream

De Neuvic caviar - Baeri
30grams/ blinis/ thick cream/ quail egg/ chive, shallots

De Neuvic caviar - Baeri
50grams/ blinis/ thick cream/ quail egg/ chive, shallots

De Neuvic caviar - Baeri
100 grams/ blinis/ thick cream/ quail egg/ chive, shallots

De Neuvic caviar - Baeri
blinis, thick cream, quail egg, shallots, chives

De Neuvic caviar - Baeri

Truffle crisps

Hazelnut cream puff pastry

Scottish smoked salmon Club sandwich

Chicken club sandwich

Caramelized popcorn cookies

Crevettes au panko, sauce pimentée Panko Prawns with spicy sauce

Prawn dim sum

Mini-sardines, seaweed butter, toasts

Cheese platter

Iberian Bellota ham platter

Bellota fatty tuna rolls, matchstick potato fries

Lobster taramasalata - blinis

Truffle taramasalata - blinis

Soft dark chocolate tart

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Desserts

Cheeses

Mixed cheese plate Selected by Xavier Thuret, Best Craftsman of France
Camembert / Beaufort / Crottin de Chavignol

Desserts

Coffee or tea with miniature desserts

Chocolate, tonka puffed rice
brown rice crisp, Vanuatu cuvée noire rice pudding and its ice cream, tonka emulsion

The exotic elixir: Exotic fruit variation, passion fruit coulis

Vanilla vanilla crème brûlée, crispy vegetal charcoal, vanilla ice cream

The Signature Millefeuille, pecan nuts

The soft chocolate cake, chocolate crumble with fleur de sel
Vanilla ice cream

Traditional tiramisu,
Coffee-infused cream and biscuit, coffee ice cream, coffee-mascarpone emulsion

Fruits

Ice creams & Sorbets

Choice of three flavours
Choice of three flavours Ice creams: Coffee, vanilla, chocolate
Sorbets: Lemon, raspberry, mango, passion fruit, coconut, orange

Supplément Chantilly Extra Chantilly cream

Menus

Lunch Menu

Grilled asparagus, shitake, sabayon with citrus zest
grated Beaufort cheese

Exotic baba, light cream with Madagascar vanilla

Meagre fish fillet cooked two ways
marinière cream, fregola risotto, bisque, salmon roe

Wine

White Wines

- **Chablis** St Martin Domaine Laroche
- **Chablis 1er Cru** Les Lys, Domaine Long-Depaquit
- **Condrieu** La Petite Côte, Yves Cuilleron
- **Coteaux de Suresnes**
- **Côtes de Gascogne** Domaine de Maouries
- **Mâcon-Lugny** Les Charmes, Albert Bichot
- **Meursault Vieilles Vignes** Domaine Vincent Girardin
- **Montagny 1er Cru** Domaine Albert Bichot
- **Pouilly Fumé** Domaine de Ladoucette
- **Pouilly-Fuissé** Vieilles Vignes, Domaine Renaud
- **Reuilly** Jean Michel Sorbe
- **Sancerre** Domaine Vacheron

Savennières Chamboureau, Domaine FL

- **Vougeot 1er Cru**
Le Clos Blanc de Vougeot, Monopole, Domaine de la Vougeraie

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Red Wines

- **Bourgogne Pinot Noir** Secret de famille, Domaine A. Bichot
- **Château Clarke** Listrac-Médoc
- **Château Dassault** Saint-Emilion Grand Cru
- **Château Lafon-Rochet** Saint- Estèphe, 4ème Cru Classé
- **Château Lagrave-Martillac** Pessac-Léognan
- **Châteauneuf-du-Pape** Domaine des Sénéchaux
- **Clos de Bonnange** Blaye Côtes de Bordeaux
- **Côte-Rôtie** Côte-Blonde, Domaine de Boisseyt
- **Crozes-Hermitage** Chante Passo
- **Esprit de Pavie** Bordeaux
- **Givry 1er Cru** En Choué, Domaine Chofflet Valdenaire
- **Hautes-Côtes de Nuits AOP** Domaine Pierre Laurent
- **La sirène de Giscours** Margaux
- **Les Fiefs de Lagrange** Saint-Julien
- **Pauillac Fleur de Pedesclaux**
- **Pays d'Hérault** Pur 100% Carignan, Pierre Vaïsse
- **Pommard** Clos des Ursulines, Domaine A. Bichot
- **Saint Nicolas de Bourgueil** Domaine Bruneau
- **Saint-Joseph** Cuvée Les Anges, Domaine Chèze
- **Sancerre** Les Chataigniers A.O.P.
- **Saumur-Champigny** Terres Chaudes, Domaine Roches Neuves

Rosé Wines

- **Château La Coste** Coteaux d 'Aix en Provence
- **Côtes-de-Provence** Château Minuty, Cuvée 281
- **IGP Sable de Camargue** Domaine Royal de Jarras
- **Whispering Angel** Château d' Esclans

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Champagnes

- **Billecart-Salmon**
- **Bollinger Cuvée Spéciale**
- **Castelnau Brut**
- **Dom Pérignon P1**
- **Dom Pérignon P2**
- **Laurent Perrier** Grand Siècle
- **Laurent Perrier La Cuvée**
- **Louis Roederer** Cuvée Cristal
- **Louis Roederer** Cuvée Cristal
- **Pannier Brut Vintage**
- **Pannier Rosé**
- **Perrier-Jouët** Cuvée Belle Époque
- **Perrier-Jouët**
- **Pommery Brut Apanage**
- **Ruinart**
- **Ruinart**
- **Veuve Clicquot Carte Jaune**
- **Veuve Clicquot Rosé**

Vins Prestige

Red Wines

- **Margaux AOC,** Château Dufort Vivens, 2ème Cru Classé

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Breakfast & Brunch

Set menu

At your request, eggs prepared according to your preference
Fried, soft-boiled, poached, scrambled, omelette

À votre demande, une gourmandise au choix
Pancake, French toast, waffle or crêpe

Assortment of bread by Joël Desfives Meilleur Ouvrier de France

Pastries selection
Croissant, Chocolate croissant, Raisin roll

Pastries selection
Croissant, Chocolate croissant, Raisin roll

Butter from Maison Bordier in Saint Malo

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Choice of hot drink
Coffee, tea, herbal tea, hot chocolate

Choice of hot drink
Coffee, tea, herbal tea, hot chocolate

Choice of hot drink
Coffee, tea, herbal tea, hot chocolate

Hot drinks at discretion organic coffee, espresso, tea, herbal tea, cappuccino

Coffee, double espresso, cappuccino
Organic, AAA program for sustainable quality

Avocado carpaccio on toast

Smoked bacon, veal sausage
seasonal vegetables, cooked ham, mushrooms, spinach

Veal sausage

Cheese selection by Xavier Thuret Best Craftsman of France

Selection of bread by Joël Defives Meilleur Ouvrier de France

Selection of bread by Joël Defives Best Craftsman of France
Artisanal jam and honey from the Maison Andrésy,
Butter from the Maison Bordier in Saint Malo

Selection of bread by Joël Defives Best Craftsman of France
Artisanal jam and honey from the Maison Andrésy,
Butter from the Maison Bordier in Saint Malo

Selection of Parisian pastries

Selection of Parisian pastries

Sweet vegan bowl Soy yogurt, vegan granola, fruits

Pastry by choice
Croissant, Chocolate croissant, Raisin roll

"À la carte"

At your request, eggs prepared according to your preference
Sunny-side up, soft-boiled, poached, scrambled,
Benedict or omelette

At your request, a sweet treat of your choice
Pancake, French toast, waffle or crêpe

Assortment of cereals and granola Homemade

Matured cheese assortment
Selected by Xavier Thuret, Best Craftsman of France

Matured cheese assortment
Selected by Xavier Thuret, Best Craftsman of France

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Assortment of bread by Joël Desfives Meilleur Ouvrier de France

Butter from Maison Bordier in Saint Malo

Hot drinks organic coffee, espresso, cappuccino
AAA program for sustainable quality

Avocado carpaccio on toast

Choice of cereals
Corn flakes, Gourmet muesli, Choco crispies

Basket of Parisian pastries
Croissant, raisin snail,
chocolate croissant,
bread assortment

Philadelphia cream cheese

Two eggs prepared as per your request
Fried, boiled, poached, scrambled or as an omelette

Two eggs prepared as per your request
Fried, boiled, poached, scrambled or as an omelette

Fromage blanc, fromage blanc 0%

Choice of sweet treat
Pancakes, French toast, waffle or crepes
with sugar, maple syrup, chocolate sauce

Choice of sweet treat with sugar, mapple syrup, chocolate sauce
Pancakes,
French toast,
Waffles,
Crepes

Granola and fromage blanc Fait Maison

Eggs Benedict with cooked ham or smoked Scottish salmon
Hollandaise sauce and black truffle

Smoked bacon, veal sausage
seasonal vegetables, cooked ham, mushrooms, spinach

Porridge
With milk or water

Porridge with milk
or with water

Scottish smoked salmon, sour cream, blinis

Smoked Scottish salmon, cream and lemon

Cheese selection by Xavier Thuret Best Craftsman of France

Selection of Parisian pastries

Selection of Parisian pastries

Selection of yoghurts and dairy products

Sweet bowl fromage blanc 0%, chia seeds, homemade granola, seasonal fruit

Toast
White bread, wholemeal bread, cereal bread

Toast
White bread, wholemeal bread, cereal bread

Viennoiserie à l'unité Individual pastry

Individual viennoiserie

Yoghurt plain, plain 0%, vanilla, apricot, strawberry

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Brunch

Mixed cheese plate
Sélectionnés par Xavier Thuret, Meilleur Ouvrier de France

Selection of pastries, sweets and biscuits

Baker's selection
mini pastries and bread basket, Bordier butter, lavender honey and homemade jams

Egg Benedict with salmon or truffled ham

Liquors

Aperitif

Fonseca Tawny

Pannier Rosé

Veuve Clicquot Brut Carte jaune

Beer and cider

Cidre brut

Hot drinks

Hot drinks

Gourmet Coffee

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