

**Breakfast** every day from 7 am to 11 am

**Le Parisien 18**

Pastries, fresh fruit juice, hot drinks, fresh bread, butter, jam.

**The Lancaster 32/42**

Your choice of eggs (poached, scrambled, hard-boiled, omelet), cold cuts or/and smoked salmon, yogurt or/and cheese, pastries, fresh fruit juice, hot drinks, fresh bread, butter, jam.

**The Detox 32**

Detox juice of the day, hot drinks, 0% birscher Müsli, seasonal fruit plate, crispy toast avocado.

**Fresh farm eggs from La Ferme du Pré**  
 every day from 7 am to 10:30 pm

Eggs Benedict with salmon or ham	16
Your style of eggs	20
Scrambled eggs with truffle	22
Scrambled eggs with caviar	24

**Our hot beverages**

Espresso 6	Latte 8
Noisette 6	Café Crème 8
Americano 6	Macchiato 8
Double espresso 8	Hot chocolate 12
Cappuccino 8	Tea by Palais des Thés 12

Monday to friday from 12:30 pm to 2 pm

**Regional menu of the month**  
**Provence**

<i>Starter + main ou main + dessert</i>	49
<i>Starter, main and dessert</i>	59

**Starters**

Peas Royale, Bellota & Parmigiano  
 or  
 Sweet onion confit, like a pissaladière

**Mains**

Rock-fish casserole, aioli  
 or  
 Pluma Iberica, olives polenta

**Desserts**

Crispy chocolate cake, lemon notes  
 or  
 Romsemary-refeshed vine peach variation

**Fresh from the Market**

Pepper artichokes à la barigoule, grilled piquillos and wild riquette (vegan)	16
French beef fillet, dauphine potatoes with tomme cheese, béarnaise sauce	42
Line-caught fish of the day, grilled vegetables, virgin sauce	market price

every day from 11 am to 10:30 pm

**International Classics**

Chicken or prawns Caesar salad	18 · 24
Club sandwich, fries and salad	23
Croque-monsieur, fries and salad	18
Croque-madame, fries and salad	18
Charolais beef burger or cheeseburger, fries and salad	24
Knife-cut beef tartare, riquette, capers and old parmesan, fries and salad	24

**Our Pastries**

Sweet almond and strawberry pie	14
Sweetness of Araguani chocolate	14
Fresh sliced fruits plate	14
Ice creams and sorbets, 3 quenelles	12
Vanilla and pecan entremet	14

**Our waters**

	50cl	1L
San Pellegrino	6 · 8	
Vittel	6 · 8	
Chateldon	8	

**Patrick Font's fruit juice (25cl) 9**

Apricot nectar  
 Apple-raspberry juice  
 Vine peach nectar  
 Williams pear nectar

**Our champagne**

Deutz brut	
12cl glass	18
75cl bottle	79

Deutz brut rosé	
12cl glass	22
75cl bottle	109

**Our wines**

	12cl	75cl
<b>Whites</b>		
2020 Sancerre - Pascal Jolivet	12 · 59	
2020 Chablis - Jean Paul & Benoît Droin	14 · 69	
<b>Reds</b>		
2016 Gigondas « Réserve »	12 · 59	
2018 Bourgogne - Mercurey 1 <sup>er</sup> Cru	14 · 79	
<b>Rosés</b>		
2018 Domaine Plerreti « Cuvée Marine »	10 · 49	
2018 Côte de Provence « Castille »	12 · 49	

**Tapas 8**

tevery day from 4 pm to 10:30 pm

Marinated chicken yakitori  
 Sweet spiced vegetable falafels  
 Prawn tempura with ginger BBQ sauce  
 Homemade sliced smoked salmon  
 Board of matured cheeses  
 Board of charcuterie

**Champagne & Caviar**

A glass of Deutz champagne (12cl) and 15gr of «primeur» Sturia caviar	65
A glass of Deutz champagne (12cl) and 15gr of Sturia Prestige caviar	75

**Classic Cocktails 17**

Spritz, Negroni, Manhattan, Cosmo...