

**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 Müesli, 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**

**Occitania**

*Starter + main ou main + dessert* 49

*Starter, main and dessert* 59

**Starters**

Fresh green beans, gizzards and smoked duck breast, walnut vinaigrette  
 or

Rocamadour gratin, fingerling potatoes candied shallots

**Mains**

Pork loin and belly confit in a casserole dish, sand carrots and spring onions  
 or

Roasted sea bream back, tetragon sprout, piquillos and kalamansi

**Desserts**

Chocolate crèmeux, Espelette pepper  
 or

Black fig Catalan cream

**Fresh from the Market**

Pepper artichokes à la barigoule, grilled piquillos and wild riquette (vegan)	16
Rack of lamb in a sautoir and roasted fig, Venere rice risotto	42
Line-caught fish of the day, egetables bayaldi, 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**

Meringue lemon tart	14
Araguani chocolate sweetness	14
Fresh sliced fruits plate	14
Ice creams and sorbets, 3 quenelles	12
Plum tart	14

**Our waters**

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

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

Apple-raspberry juice  
 Apricot nectar  
 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**

<b>Whites</b>	12cl 75cl
2020 Sancerre - Pascal Jolivet	12 · 59
2020 Chablis - Jean Paul & Benoît Droin	14 · 69
2018 Provence - « Clos Blanc » Château La Martinette	14 · 65
<b>Reds</b>	
2016 Gigondas « Réserve »	12 · 59
2018 Bourgogne - Mercurey 1 <sup>er</sup> Cru	14 · 79
2015 Haut-Médoc - Château Citran	16 · 69
<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...