

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

Occitania

Starter + main ou main + dessert 49

Starter, main and dessert 59

Starters

Pulled Rabbit, purple mustard & plums
 or
 Noilly Prat Œuf Parfait, pan-fried oyster mushrooms, fresh herbs

Mains

Duck leg & breast confit in a casserole dish, tomato cooked Tarbais beans
 or
 Steamed brill, fregola sarda, salsa verde

Desserts

Rum baba, Queen Claude plum & grated Oussau Iraty
 or
 Apple Tatin, nuts & vanilla, lemon sorbet

Fresh from the Market

Orange and star anis marinated grilled tofu, trimmed carrots & kalamansi (vegan)	16
Rack of lamb in a sautoir and roasted fig, Venere rice risotto	42
Line-caught fish of the day, vegetables 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 Juices & Nectars (25cl) 9

Apple-raspberry
 Apricot
 Vine peach
 Williams pear

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

Our champagne

Deutz brut
 12cl glass 18
 75cl bottle 79

Deutz brut rosé
 12cl glass 22
 75cl bottle 109

Our wines

Whites

2020 AOC Sancerre – Domaine Pascal Jolivet	12cl 75cl	12 · 59
2019 AOC Chablis – Domaine Alain Geoffroy		14 · 69
2018 AOP Côtes de Provence – Château La Martinette « Clos Blanc »		14 · 65

Reds

2016 AOC Gigondas – Domaine du Terme « Reserve »	12 · 59
2018 AOC Mercurey 1er Cru – Domaine P&M Jacqueson	14 · 79
2015 AOC Haut-Médoc – Château Citran	16 · 69

Rosés

2018 AOC Coteaux-varois-en-Provence – Château la Calisse	12 · 49
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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...