



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 dinks, fresh bread, butter, jam.

The Detox *32*

Detox juice of the day, hot drinks, 0% birscher Muëсли, 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

Fresh from the Market

Chef's Suggestion

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
Pear tart	14

Our wines

12cL 75cL

Whites

2020 AOC Sancerre – Domaine Pascal Jolivet	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*

Short drink 7cL Long drink 14cL

Spritz, Negroni, Manhattan, Cosmo...

Regional menu of the month

Occitania

Starter + main / main + dessert	49
Starter, main and dessert	59

Starters

Seared Christian Parra Sausage, celery, grey apple
or
Trout gravelax, Rivesaltes turnips

Mains

Duck leg & breast confit in a casserole dish, tomato cooked
Tarbais beans
or
Grilled skipjack tuna, candied aubergine au gratin

Desserts

Pistacchio and amarena dessert
or
Apple Tatin, nuts & vanilla, lemon sorbet

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

Our champagne

Deutz brut

12cL glass	18
75cl bottle	79

Deutz brut rosé

12cL glass	22
75cL bottle	109

Tapas *8*

every 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