

**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	10

Monday to friday from 12:30 pm to 2 pm

Regional menu of the month	
Burgundy	
Starter + main / main + dessert	49
Starter, main and dessert	59
Starters	
Escargot Raviole, herbs & white butter or Leek vinaigrette, Beaufort and citrus fruits	
Mains	
Beef Bourguignon Casserole or Roasted pike-perch back, matelote sauce, Dijon style mini cauliflower gratin	
Desserts	
Poached pear in aligoté and blackcurrant or Anise, orgeat and lime	

Fresh from the Market

Celery Monarch with Burgundy condiments and watercress (vegan)	20
French veal chop in a sautoir, grenaille potatoes casserole	42
Catch of the day, pearl barley with mushrooms and Nantes butter	<i>Market price</i>

Signature Courses

Hare à la Royale, horseradish roots	48
Roasted scallops, candied endives and Beaufort	42

*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

Pear tart	14
Meringue lemon tart	14
Chocolate Sweetness, peanut praline	14
Fresh sliced fruits plate	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

Our champagne

Deutz brut	
12cL glass	18
75cl bottle	79
Deutz brut rosé	
12cL glass	22
75cL bottle	109

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

2017 AOC Bellet - Clos Saint Vincent	14	69
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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

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...