



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	24
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

Menu

Starter + main / main + dessert	54
Starter, main and dessert	66

Starters

Oyster "fine de clair", cider and lemon caviar
or
Pan fried foie gras escalope, chinese cabbage
and nashi apple

Mains

Blue lobster and cod, braised citrus endives, bisque
or
Pan seared deer back, truffled potato, Grand Veneur
sauce

Desserts

Amarena chocolate Christmas log
or
"Galette des rois" Praline & Hazelnut

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	
6 Oyster "fine de clair", from Monday to Friday	22	

Our Pastries

Meringue lemon tart	14
Chocolate Sweetness, peanut praline	14
Fresh sliced fruits plate	14
Hibiscus & vanilla puff	14

Our wines

12cL 75cL

Whites

2018 AOP Provence – « Clos Blanc »	14	65
2019 AOC - Pouilly-Fumé – Ladoucette	16	79
2020 AOC - Chablis – Alain Geoffroy	14	69
2019 AOC Condrieu - François Villard	20	109

Reds

2016 AOC - Gigondas - « Reserve »	12	59
2018 AOC - Mercurey 1er Cru - « Saumonts »	16	89
2015 AOC - Pomerol – Château Mazeyres	22	109
2019 AOC Côte-Rotie - François Villard	28	139

Rosés

2017 AOC Bellet - Clos saint Vincent	14	69
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Our champagne

Deutz brut	
12cL glass	18
75cl bottle	79

Deutz brut rosé	
12cL glass	22
75cL bottle	109

Our waters

50cL 1L

San Pellegrino	6	8
Vittel	6	8
Chateldon	8	

Patrick Font Juices & Nectars
25cL

Apple-raspberry
Apricot
Vine peach
Williams pear

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...