



**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	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*

Regional menu Rhône-Alpes	
Starter + main / main + dessert	49
Starter, main and dessert	59
<b>Starters</b>	
Monsieur pike dumplings, beetroot or Lyonnais brioche sausage, lamb's lettuce with truffle vinaigrette	
<b>Mains</b>	
Suckling pork in casserole, green Puy lentils or Fried Arctic char, leek with genepi sauce	
<b>Desserts</b>	
Monsieur galette, praline and hazelnuts or Savoy cake with Granny Smith apples	

**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
Label Rouge smoked salmon or black tiger prawns in a poke bowl		16

**Our Pastries**

Meringue lemon tart	14
Chocolate Sweetness, peanut praline	14
Fresh sliced fruits plate	14
Rolled chestnut biscuit with golden apples	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 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

**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...