

TEAS

..... T E A S

DARJEELING TESTA VALLEY OF THE INDIES

Darjeeling teas are regarded as "the champagne of teas". They produce a delicate cup of tea which can be drunk with a drop of milk.



CEYLAN ROEHAMPTON

A full tea, fruity and lightly bitter.



JAPON SENCHA

A blend of green tea leaves, light and delicate.



CHINE LAPSANG SOUCHONG

China tea with large leaves smoked over fresh spruce fires.



POUCHKINE

A blend of China and Ceylan tea mixed with orange and lemon.
Very appreciated in Russia.

..... PERFUMED TEAS

VANILLA

A blend of China and Ceylan tea flavored with a natural aroma of Madagascar Vanilla.



RED FRUIT

Blend of China and Ceylan tea with strawberry, raspberry, cherry and redcurrant natural aroma.



COURTISANE

A blend of China green tea with blueberry, vanilla and clementine aroma, orange peel skin and petals of rose.



EARL GREY

Earl Grey is regarded as the oldest flavored tea from China, with an aromatic oil of Bergamot.

Teas **4,70 €**

The tea room closes at 6 pm (last orders at 5.30 pm)
During temporary exhibitions late night opening on Mondays and Saturdays until 7 pm

SALADS

NÉLIE..... 12,30 € *

Vegetarian salad served with wild greens, antipasti of marinated eggplant and sweet peppers, tomatoes, chips of Parmesan, Grissini, vinaigrette flavoured with jasmine.



BOTTICELLI..... 14,50 €

Salad of fresh stuffed pastas with spinach and ricotta, breast of chicken, smoked beef, brochette of cherry tomatoes and mozzarella.



CHARDIN..... 15,20 €

Mixed salad, baked goats' cheese on toast, Bayonne ham, tomatoes, walnuts and tapenade (condiment from Provence made of anchovies and black olives crushed in olive oil).



MANTEGNA..... 15,60 €

Salad of young leaves of spinach, minced roasted chicken breast, snap peas, ginger, soya, sesame seeds, coriander and mint, accompanied by mangos and grapefruits, served on a tomato brik, with honey vinaigrette.



FRAGONARD..... 16,00 €

Mixed salad with minced roasted chicken breast, poached egg, crusty bacon, chips of Parmigiano cheese, olive oil and lemon.



VIGÉE LEBRUN..... 16,70 €

Mixed salad, marinated salmon with dill, big shrimps, tarama, lemon, steamed potatoes, with a creamy and soft fresh cream sauce with dill.



TIEPOLO..... 16,80 €

Mixed salad, terrine with scallops, marinated salmon with dill and smoked trout, zucchini flan with dill, served with a creamy sauce with balsamic vinegar and cornflowers.



VAN DYCK..... 18,90 €

"Mesclun" salad with raspberry dressing, slices of grilled duck foie gras (bloc) served with toasts, mushrooms, fried pear, caramelized figs.

Salads are composed with the Chef Bruno ROCHEREAU

Salads and menus are served from 11.45 am until 3 pm

** This salad benefits from the complete fall of VAT*

TODAY'S SPECIAL AND MENUS

CARPACCIO11,20 € *

Cold cuts, parmesan cheese, olive oil, tapenade on toast
(condiment from Provence made of anchovies and
black olives crushed in olive oil), served with cultivated mushrooms.

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TODAY'S SPECIAL15,80 €

Monday - Friday - from 11.45 am to 3 pm

MENU

LUNCH TIME

(Until 3 pm)

Quiche of the day
with mixed salad

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Ice cream or pastry

16,50 €

TEA TIME

(From 3 pm to 5.30 pm)

Tea

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Ice cream or pastry

9,00 €

BRUNCH

(Served on Saturdays and Sundays
from 11 am to 3 pm)

Tea, coffee or hot chocolate

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Fresh orange juice

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Brown bread, croissant, baguette
Butter and jam

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Egg en cocotte
with cream and fine herbs,
smoked salmon with
mixed salad and
potatoes salad with dill

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Ice cream or pastry

28,00 €

DESSERTS

A pastry from our special selection	6,80 €
Tiramisu.	6,80 €
White cheese with raspberry coulis	5,20 €*

ICE CREAMS AND SORBETS

2 scoops	5,80 €
Expresso Guatemala coffee	Squizzed Lemon
Black Guanaja chocolate	Strawberry
Bourbon Vanilla	Impala Mango
English caramel with toffees	Raspberry

* These dishes benefit from the complete fall of VAT

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Coca Cola (33 cl)	4,20 €	Fresh grapefruit juice (25cl)	4,20 €
Diet Coca Cola (33 cl)	4,20 €	Fresh orange juice (25 cl)	4,20 €
Orangina (25 cl)	3,70 €	Lemon squash	3,40 €
Schweppes (25 cl)	3,70 €	Lemonade	4,20 €
Tomato juice (20 cl)	3,50 €*	Evian with syrup (33 cl)	3,90 €
Perrier (33 cl)	3,50 €*	Cidre (33cl)	4,20 €

..... MINERAL WATER

Evian (33 cl)	3,40 €	Evian (75 cl)	4,20 €
Badoit Rouge (33 cl)	4,00 €	Badoit (75 cl)	5,30 €
Ferrarelle (50 cl)	4,20 €	Badoit Rouge (75 cl)	5,50 €
Chateldon (75 cl)	5,40 €	Ferrarelle (100 cl)	5,70 €
Evian (33 cl)	3,40 €	Evian (75 cl)	4,20 €

..... BEERS

Duvel Verte Pale (25 cl)	5,30 €	Kronenbourg 1664 (33 cl)	5,30 €
Timmermans Gueuze Lambic (37,5 cl)	5,80 €	Saint Bernardus Patersix Brown (33 cl)	5,80 €

■■■■■■■■■■■■■■■■■■■■ H O T D R I N K S ■■■■■■■■■■■■■■■■■■■■

Espresso Coffee	2,30 €	Teas (Teas menu)	4,70 €
Cappuccino	3,70 €	Herbal Tea	
Coffee viennois	4,00 €	(mint, camomile, verben)	3,60 €*
Espresso with milk	4,30 €	Chocolate viennois	4,30 €
American coffee	4,60 €	Hot chocolate	4,60 €

■■■■■■■■■■■■■■■■■■■■ C A R T E D E S V I N S ■■■■■■■■■■■■■■■■■■■■

All these wines are A.O.C wines

..... CHAMPAGNE

	14 cl	37 cl	50 cl	75 cl
Veuve Clicquot	47,00 €
Duo de flûtes Veuve Clicquot	26,00 €

..... WHITE WINES

Bourgogne Aligoté 2010	5,00 €	20,00 €
Domaine de Riaux 2010, Pouilly Fumé	5,50 €	13,50 €	24,00 €
Kir Vin blanc Bourgogne Aligoté	5,30 €

..... ROSE WINES

Château Maïme 2010, Rosé de Provence	5,50 €	15,50 €	22,00 €
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..... RED WINES

	14 cl	37 cl	50 cl	75 cl
Château Tour Seran 2002,				
Bordeaux Cru Bourgeois Exceptionnel	6,30 €	16,50 €	33,00 €
Clos du Plessis Jerebault 2007, Chinon Vieille Vigne ..	5,20 €	24,00 €
Château Haut-Mazeris 2001, Canon Fronsac	4,50 €	20,00 €
Château Ronan 2009, Bordeaux (2008 en 37cl)	4,20 €	11,50 €	18,00 €
Domaine de Nerleux 2009, Saumur-Champigny	4,00 €	18,00 €

Alcohols served with food only. Taxes and service included

* These drinks benefit from the complete fall of VAT