

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

"THE LOVER", EDEN ROSE

Blend of China and Ceylan tea flavoured with lavender, bergamot orange, vanilla and rose blossoms.



VANILLA

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

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 **4,90 €**

SALADS

WATTEAU 14,50 €

Quinoa salad and soy sprouts, diced tomato, avocado and cucumber, fennel, feta, accompanied by black olives, mint and raisins.
Comes with her little fig bread and orange slices.



BELLINI 15,50 €

Penne salad with crayfish, feta, sundried tomatoes, cherry tomatoes, parmesan and basil, along with an arugula salad, green tapenade and a sauce with lemon and olive oil.



CHARDIN 15,60 €

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 15,80 €

Salad of young leaves of spinach, minced 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 €

Batavia lettuce, sliced chicken, poached egg, garlic croutons and parmesan shavings with lemon and olive oil sauce.



RUYSDAEL 16,90 €

Mixed salads, marinated salmon with dill and organic smoked salmon, tarama, lemon, potatoes, cream sauce with dill served with three mini-blinis.



CANALETTO 17,50 €

Salad of fresh cuttlefish ink tagliatelles, crayfish and prawns, tomatoes, diced feta, marinated mushrooms and artichokes, served with a lemon and olive oil dressing.



TIEPOLO 18,40 €

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



VAN DYCK 19,20 €

Mixed salad and French beans with rapsberry dressing, slice of duck foie gras (bloc) served with toasts, fig chutney, cherry tomatoes and caramelized pears and apples.

Can be served with a glass of Château La Borderie 2011, Montbazillac 5,00 €

TODAY'S SPECIAL AND MENUS

CARPACCIO 13,00 €

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 and an arugula salad.



TODAY'S SPECIAL 16,00 €

Monday - Friday - from 11.45 am to 3 pm

MENUS

BRUNCH
(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 or Parma
ham with mixed salad and
potatoes salad with dill

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Ice cream or pastry

28,50 €

LUNCH TIME
(until 3 pm)

Quiche of the day with mixed salad

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Ice cream or pastry

17,80 €

TODAY'S MENU
(from Monday to Friday, until 3 pm)

Today's special

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Ice cream or pastry

22,80 €

TEA TIME
(from 3 pm)

Tea

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Ice cream or pastry

10,20 €

■ ■ ■ ■ ■ D E S S E R T S ■ ■ ■ ■ ■

A pastry from our special selection 8,80 €
White cheese with raspberry coulis 7,00 €

■ ■ ■ ■ ■ I C E C R E A M S A N D S O R B E T S ■ ■ ■ ■ ■

2 scoops 7,20 €
One extra portion of ice cream 2,00 €

<i>Black Guanaja chocolate</i>	<i>Squizzed Lemon</i>	<i>Impala Mango</i>
<i>Expresso Guatemala coffee</i>	<i>Strawberry</i>	<i>Raspberry</i>
<i>English caramel with toffees</i>	<i>Pistachio</i>	<i>Bourbon vanilla</i>

■■■■■■■■■■■■■■■■■■■■ C O L D D R I N K S ■■■■■■■■■■■■■■■■■■■■

Coca Cola / Diet / Zero (33 cl) .	4,30 €	Fresh juice (25cl): orange or	
Orangina, Schweppes (25 cl)	4,10 €	grapefruit	4,50 €
Perrier (33 cl)	4,20 €	Fruit juice (25 cl): Vine peach,	
Evian with syrup (33 cl)	4,70 €	Bergeron apricot, Rennet apple	
Tomato juice (20 cl)	4,50 €	or "Mara des bois" strawberry . .	4,80 €
Lemonade (33cl)	4,30 €	Lemon squash	3,70 €

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Evian (33 cl)	4,20 €	Evian (75 cl)	5,50 €
Ferrarelle (50 cl)	4,50 €	Badoit (75 cl)	5,50 €
Chateldon (75 cl)	5,90 €	Ferrarelle (100 cl)	6,00 €
Evian (50 cl)	4,80 €		

■■■■■■■■■■■■■■■■■■■■ BEERS ■■■■■■■■■■■■■■■■■■■■

Kronenbourg 1664 (33 cl)	5,50 €	Brown ale Pelfort (33 cl)	5,50 €
Corona (35,5 cl)	5,90 €	Peroni Nastro (33 cl)	5,50 €
Cider (33cl)	4,30 €		

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Espresso Coffee	2,80 €	Coffee Viennois	4,40 €
Espresso Noisette	2,80 €	Espresso with milk	3,50 €
Decaffeinated Coffee	2,80 €	Herbal Tea	
Decaffeinated Coffee Noisette	2,80 €	(mint, camomile, verben)	4,00 €
American Coffee.	2,80 €	Chocolate Viennois	4,50 €
Cappuccino	4,00 €	Hot chocolate	4,90 €

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All these wines are A.O.C. wines

	14 cl	37,5cl	50 cl	75 cl
■■■■■■■■■■■■■■■■■■■■ CHAMPAGNE ■■■■■■■■■■■■■■■■■■■■				
Roederer Brut Premier	12,00 €	38,00 €		65,00 €
■■■■■■■■■■■■■■■■■■■■ WHITE WINES ■■■■■■■■■■■■■■■■■■■■				
Bourgogne Aligoté 2010	5,00 €			22,00 €
Domaine de Riaux 2010, Pouilly Fumé	5,50 €	17,00 €		28,00 €
Domaine Bachelier 2011, Chablis.	5,30 €	16,00 €		25,00 €
Kir Vin blanc Bourgogne Aligoté	5,30 €			
■■■■■■■■■■■■■■■■■■■■ ROSE WINES ■■■■■■■■■■■■■■■■■■■■				
Château Maïme 2010, Rosé de Provence	5,50 €		16,00 €	23,00 €
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Rollan de By 2007, Cru Bourgeois, Médoc	6,30 €	18,00 €		35,00 €
Domaine Paul Cherrier 2011, Sancerre rouge	6,00 €			30,00 €
Château Haut-Mazeris 2006, Canon Fronsac.	4,50 €			21,00 €
Château La Fleur Saint-Jean 2011, Bordeaux	4,20 €	11,50 €		18,50 €
Domaine de Nerleux 2010, Saumur-Champigny	4,50 €			18,50 €

Alcohols served with food only. Taxes and service included