



Artemisia Gentileschi (1593-1656), *Judith and her handmaid*, vers 1615, Florence, Gallerie degli Uffizi, Galleria Palatina

Su concessione del Ministero della Cultura

EXHIBITION PLATES

PORCHETTA ALLA ROMANA

32,00 €

Rack of boneless pork (Bigorre black Pork, Montalet house), stuffed with pork and poultry liver, sage, parsley, full-bodied jus, served with a variation of truffle polenta, grapes and roasted cherry tomatoes. (Meat of French origin).

VITELLO TONNATO

27,00 €

Thin slices of Veal Quasi, served chilled and covered with a sauce made from tuna, egg yolk, anchovies, capers, olive oil and lemon juice, accompanied by a rocket salad, capers with tails and Daphin-style gratin dauphinois (French origin meat).

PARMIGIANA ALLA ROMANA Veggie

25,00 €

Roasted eggplants, pomodoro tomato sauce, scarmozza, garlic, shallots, mozzarella, pecorino, riquette, chives, basil.

DESSERTS

Gourmet coffee

12,50 €

A taste of Italy.

Bellini gourmand

15,50 €

Italian flavour, served with a glass of prosecco and peach purée.

DRINKS

Aperol Spritz

12,50 €

Prosecco, Aperol and sparkling water.

Le Rital

13,50 €

Gin, grapefruit juice, organic lemon juice, rosemary cordial and Timut pepper.

Bellini

10,00 €

Prosecco, peach purée.

Balladin italian beer

8,00 €

SALADS

NÉLIE

25,00 €

Mixed salads, bio smoked salmon marinated in dill, tarama and potatoes, served with a vegetable flan with dill.

BELLINI

20,00 €

Penne salad with crayfish, feta, rocket salad pesto, sun-dried tomatoes, cherry tomatoes, parmesan and basil, served with rocket, green tapenade and a lemon and olive oil sauce.

CAESAR

21,00 €

Romaine and sucrine Salad, with a supreme of free-range yellow poultry, cooked at a low temperature and then snacked on, parmesan shavings, croutons, anchovies and soft-boiled egg, seasoned with an authentic Caesar sauce made with fromage blanc, anchovies garlic and parmesan.

CHAALIS

22,00 €

A salad of spinach shoots, minced chicken breast, snow peas, soya, ginger, sesame seeds, coriander and mint, accompanied by pieces of fresh mango and grapefruit segments, served in a tomato brick pastry and dressed with a honey vinaigrette.

TIEPOLO

19,00 €

Avocado and chickpea salad with carrots, cucumbers, mushrooms, smoked tofu, chervil, flat-leaf parsley and sesame seeds, served with a coriander and cumin seasoning, olive oil and soy.

PLATS

Dish of the day (from Monday to Friday)

25,00€

Quiche of the day with mixed salad.

17,50 €

Beef carpaccio

22,00 €

Served with parmesan shavings, tapenade on toast, button mushrooms, caper flowers and gratin dauphinois darphin style. (Meat of French origin)

Farm Duck

28,00 €

Farm duck with honey and raspberry sauce, served with mashed potatoes and sweet potatoes, black garlic and rosemary-roasted tomatoes and sweet potatoes, black garlic and roasted tomatoes with rosemary. (Meat of French origin)

Back of pearly cod

26,00 €

Back of pearly cod, marinère of cockles with Saffron, Pakchoï cabbage cooked in marinère then snacked on and with herb salad.

MENUS

Lunchtime 22,50 €
(until 4pm)

Still or sparkling water (50cl)
or 1 glass of wine (14cl)
Quiche of the day with mixed salad

Formula of the day 35,00 €
(monday to friday, until 3pm)

Still or sparkling water (50cl)
or 1 glass of wine (14cl)
Dish of the day
2 scoops of ice cream or a choice of pastry

Kids' menu 14,50 €
(up to 7 years)

1 glass of orange juice (14 cl)
Mini chicken burger
1 scoop of ice cream

Brunch 39,00 €
(saturday and sunday, 11am to 2.30pm)

Coffee, tea or chocolate
Fresh orange juice
Baker's basket

Chiffonnade of country ham or
smoked salmon, truffle scrambled egg,
mesclun, cherry tomatoes roasted
grapes, Darphin-style gratin dauphinois

Club sandwich with white ham,
sandwich bread, fromage frais, mesclun,
Cantal cheese and green tomato.
or

Club sandwich with smoked salmon,
Polar bread, Tzaziki, mesclun, fromage
frais, tomato and dill.

2 scoops of ice cream or choice of pastry

Kids' brunch 15,50 €
(up to 7 years, Saturday and Sunday, 11am to
2.30pm)

A cup of hot chocolate
1 glass of orange juice (14 cl)
1 mini viennese pastry
Mini chicken burger
1 scoop of ice cream

DESSERTS

Choice of pastries 12,90 € Gourmet coffee 12,50 €

Cottage cheese 7,50 € Gourmet tea or chocolate 13,50 €

with raspberry coulis

Chesse plate 15,00 € Gourmet Bellini 15,50 €

Assortment of desserts with a glass of
prosecco and peach

ICE-CREAM

Chocolate or Liégeois Coffee 11,90 € Dame Blanche 11,90 €

Cup 2 parfums 8,40 € Cup 3 parfums 10,00 €

Lime, strawberry senga, Impala mango, Guajana dark chocolate, vanilla with Bourbon
bean infusion, pistachio, English toffee, raspberry, Guatemalan espresso coffee.

COLD DRINKS

Perrier (33cl)	5,00 €	Limonade (25cl)	5,50 €
Evian (33cl)	5,00 €	lemon, grapefruit or pomegranate	
Evian (50cl)	6,00 €	Iced tea of the day (25cl)	5,90 €
San Pellegrino (50cl)	6,00 €	Fresh fruit juice (25cl)	6,00 €
Evian with syrup (33cl)	5,50 €	orange or grapefruit	
Coca-Cola / Zéro (33cl)	5,50 €	Fruit juice (25cl)	6,00 €
Orangina, Schweppes (25cl)	5,50 €	apricot bergeron, apple reinette, vine peach or wild mara	
Fresh imonade (25cl)	5,50 €	Tomato juice (25cl)	5,50 €
		Lipton IceTea Peach (25cl)	5,10 €

MOCKTAILS

Joli Coeur	12,00 €	La Pépité	12,00 €
A fruity, intense and fresh cocktail of raspberry, blackcurrant, Timut pepper and black tea.		A sweet, fruity cocktail of apple, pear, green tea, elderflower and verbena.	

BEERS

Corona (33cl)	7,00 €	Rose-flavoured Chaalis beer	8,00 €
1664 (33cl)	6,50 €	Balladin italian beer (33cl)	8,00 €
Cidre Appie (33cl)	6,50 €		

COCKTAILS

Bellini	10,00 €	Le Rital	13,50 €
Cup of Prosecco, peach purée		Gin, grapefruit juice, lemon juice, rosemary cordial and Timut pepper	
Aperol Spritz	12,00 €	Le Fripon	13,50 €
Prosecco, Aperol and sparkling water		Organic French vodka, lychee liqueur, blackberry cream, organic lemon juice, yuzu juice, lemongrass cordial.	
Spritz Saint Germain	13,50 €		
Prosecco, Aperol, Saint Germain, and sparkling water.			

WINES AND CHAMPAGNES

CHAMPAGNES	14cl	28cl	75cl
Roederer brut premier	17,50 €	-	85,00 €
Paul Laurent Blanc de Blanc	14,50 €		71,00 €

BLANCS

Bourgogne, Chardonnay « Macon Village 2023 »	7,50 €	15,00 €	36,00 €
Bourgogne, Kir Cassis ou Pêche	8,50 €	-	-
Bourgogne, Chablis « Domaine Bachelier 2022 »	9,50 €	19,00 €	44,00 €
Vallée de la Loire, Pouilly Fumé « Domaine de Riaux 2023»	9,00 €	18,00 €	41,00 €
Provence, Bandol « Domaine Templier 2021 »	12,00 €	24,00 €	60,00 €
Italy, Sicile « Coste A Preola Grillo 2023 »	9,00 €	18,00 €	41,00 €
Italy, Frioul-Venetie-Julienne « Prosecco Bio Arnaces Brut »	8,00 €	-	39,00 €

ROSÉ

Provence, Château Maïme « Héritage 2023 »	8,00 €	16,00 €	39,00 €
---	--------	---------	---------

ROUGES

Touraine, Saint-Nicolas de Bourgueil « Les Quarterons 2022 »	7,50 €	15,00 €	36,00 €
Bordeaux, Médoc Cru Bourgeois « Château Tour Séran 2014 »	9,50 €	19,00 €	46,00 €
Vallée du Rhône, Croze Hermitage « Noble Rives 2022 »	9,50 €	19,00 €	44,00 €
Bourgogne, Marsannay « Les Longeroies 2019 »	12,00 €	24,00 €	63,00 €
Italy, Sicile « Coste Nero D'Avola 2022 »	9,00 €	18,00 €	41,00 €

AFTER-WORK

(Fridays from 6pm to 10pm, last order 45 mins before closing time)

Charcuterie platter	25,00€	Mixed platter	30,00€
Cheese platter	25,00€	Vegetarian platter	25,00€

HOT DRINKS

Espresso coffee	3,10 €	Vienna coffee	5,50 €
Decaf coffee	3,10 €	White coffee	5,00 €
Macchiatto	3,10 €	Americano	3,10 €
Decaf macchiato	3,10 €	Hot chocolate	6,50 €
Cappuccino	6,00 €	Vienna chocolate	6,50 €

BREAKFAST

Breakfast formula	12,50 €	Single Croissant	3,20 €
--------------------------	----------------	-------------------------	---------------

(monday to friday, 9am to 11.30am)

Your choice of hot drink
Squeezed orange or grapefruit juice
Croissant

TEA TIME

Tea formula	15,50 €
--------------------	----------------

(after 3pm)

Choice of tea
2 scoops of ice cream or choice of pastry

TEAS AND INFUSIONS

Japon Sencha

6,00 €

Green tea with whole leaves. Low in caffeine and very fine, it is best drunk on its own.

Courtisane

6,00 €

Green Chinese tea flavoured with blueberry, vanilla and clementine, sprinkled with orange peel and rose petals.

Thé vert jasmin

6,00 €

Chinese green tea scented with notes of jasmine.

Darjeeling Testa Valley des Indes

6,00 €

The lord of teas, it is light-bodied and can be drunk with a splash of milk.

Earl grey

6,00 €

The oldest of flavoured teas, brought over from China at the turn of the century. Beautiful aroma of Bergamot.

Pouchkine

6,00 €

Chinese and Ceylon tea enriched with citrus fruits (orange and lemon). Very popular in Russia.

Quatre fruits rouges

6,00 €

A blend of China and Ceylon teas flavoured with strawberry, raspberry, cherry and redcurrant.

Vanille

6,00 €

Blend of China and Ceylon, natural Madagascar vanilla flavour.

Eden Rose

6,00 €

Black tea scented with lavender, bergamot, vanilla and rose petals.

Chine Lapsang Souchon

6,00 €

Large-leaf Chinese tea smoked with fresh spruce wood.

Rooibos Escapad

6,00 €

Natural green Rooibos, light and detoxifying.

Infusion Camomille

6,00 €

A true ode to the night, this herbal tea is produced by small-scale chamomile flower growers.

Infusion Verveine

6,00 €

Both gentle and soothing, verbena is the ideal after-meal infusion.

Infusion Menthe Poivrée

6,00 €

The powerful scent of peppermint comes through in this herbal tea with its fresh notes. A cup that's both invigorating and enchanting.

LE NÉLIE

RESTAURANT - SALON DE THÉ

Edouard André, who built the mansion on Boulevard Haussmann, married the renowned artist Nélie Jacquemart in 1881. Together they built up one of the most prestigious private art collections of the late 19th century, and the mansion became the Jacquemart-André museum.

After her marriage, Nélie gave up her career as a painter and, with her husband, enriched to the hotel's collections.

During the thirteen years they lived together, the couple travelled throughout Italy in search of works of art, setting up their own "Italian museum" on the first floor of the house, honouring great names from the schools of Venice and Florence, such as Giovanni Bellini, Andrea Mantegna, Paolo Uccello and Sandro Botticelli.

After Edouard's death, Nélie travelled far and wide. In 1902, she set sail from Marseille for the East Indies. The journey lasted four months: from Ceylon to Madras, then from Calcutta to Rangoon, and as far as the foot of the Himalayas.

That same year, the Chaalis estate in the Oise region was put up for sale. Nélie was very attached to it, having spent her youth there with Madame de Vatry, to whom she owed her artistic orientation. Chaalis became her second home.

Le Nélie restaurant pays tribute to Nélie Jacquemart, the great collector and traveller.

On the ceiling of what was Nélie's dining room, a fresco by Tiepolo brought back from the Villa Contarini in Mira, Veneto, plunges us into this world where art and refinement preside.