

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)

Prices net - service included

The list of allergens contained in the dishes is available on request.

MENUS

| | | | |
|--|----------------|---|----------------|
| Lunchtime (until 4pm) | 22,50 € | Brunch (saturday and sunday, 11am to 2.30pm) | 39,00 € |
| Still or sparkling water (50cl) or 1 glass of wine (14cl) Quiche of the day with mixed salad | | Coffee, tea or chocolate Fresh orange juice Baker's basket | |
| Formula of the day (monday to friday, until 3pm) | 35,00 € | Chiffonnade of country ham or smoked salmon, truffle scrambled egg, mesclun, cherry tomatoes roasted grapes, Darphin-style gratin dauphinois | |
| 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 | | 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. | |
| Kids' menu (up to 7 years) | 14,50 € | 2 scoops of ice cream or choice of pastry | |
| 1 glass of orange juice (14 cl) Mini chicken burger 1 scoop of ice cream | | Kids' brunch (up to 7 years, Saturday and Sunday, 11am to 2.30pm) | 15,50 € |
| | | 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 with raspberry coulis | 7,50 € | Gourmet tea or chocolate | 13,50 € |
| Chesse plate | 15,00 € | Gourmet prosecco | 15,50 € |
| | | Assortment of desserts with a glass of prosecco | |

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, toffee, raspberry, Guatemalan espresso coffee. | | | |

COLD DRINKS

| | | | |
|----------------------------|--------|---|--------|
| Perrier (33cl) | 5,00 € | Limonade (25cl) | 5,50 € |
| Evian (33cl) | 5,00 € | Blueberries, figs, elderberries, gentian, chestnut | |
| 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 / \éro (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. | |
| Le Flambeur | 12.00€ | | |
| Hibiscus flower, spices, ginger, chili" | | | |

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 € | Coucou | 13,50 € |
| Cup of Prosecco, peach purée | | French gin, kumquat liquor, violet liquor, Organic lemon juice, homemade blueberry cordial | |
| 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 € | Le Old Fashioned | 15,50€ |
| Prosecco, Aperol, Saint Germain, and sparkling water. | | Bourbon, angostura bitters organic French sugar | |

Prices net - service included
The list of allergens contained in the dishes is available on request.
Alcoholic beverages may not be served outside mealtimes.

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 € |

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|--|--------|---------|---------|
| Italy, Sicile «Coste A Preola Grillo 2023 » | 9,00 € | 18,00 € | 41,00 € |
| Italy, Frioul-Venetie-Julienne «Prosecco Bio Amaces Brut » | 8,00 € | - | 39,00 € |

ROSÉ

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

ROUGES

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|--|--------|---------|---------|
| 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 € |

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|--|--------|---------|---------|
| Italy, Sicile «Coste Nero D’Avola 2022 » | 9,00 € | 18,00 € | 41,00 € |
|--|--------|---------|---------|

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 € |

TEA TIME

Teaformula 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.

Ué vert jasmin 6,00 €

Chinese green tea scented with notes of jasmine.

Darjeeling Tea 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 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.