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Georges de La Tour (1593-1652) *Le Nouveau-Né*
Vers 1645 Huile sur toile 76,7 x 95,5 cm Rennes, Musée des beaux-arts

EXHIBITION PLATE

VEAL MEDALLION

35,00 €

Veal medallion, rich lemon balm jus, variations of celery, sauted chanterelle mushrooms.

DESSERT

GOURMET COFFEE

12,50 €

With Lorraine-inspired flavors

DRINKS

RED WINE OF THE EXHIBITION

14cl 28cl 75cl
9,00 € 18,00 € 41,00 €

Alsace, AOP Pinot noir RESERVE

« Domaine familiale Jean Baptiste Adam »

DE LA TOUR COCKTAIL Lorraine-style recipe

12,50 €

Mirabelle plum brandy, freshly squeezed lemon, brown cane sugar, and sparkling water.

BEER BIERABELLE

8,00 €

Lorraine beer flavored with Mirabelle plum, 33cl – 5.2% ABV.

SALADS

NÉLIE

26,00 €

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

BELLINI

23,00 €

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

22,00 €

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

23,00 €

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

21,00 €

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.

19,00 €

Beef carpaccio

22,00 €

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

Le Navarin d'Agneau

27,00 €

Lamb Navarin, served with potato mousseline, glazed turnips, and roasted carrots with sage and thyme.

Le Bar

28,00 €

Roasted wild sea bass fillet with a chlorophyll crust, served with a variation of salsify, einkorn wheat, Romanesco, and kale.

La Bisque de Homard

23,00 €

Lobster bisque served as a cappuccino, with bottarga and golden crouton.

Risotto Véggie

25,00 €

Venere rice risotto, roasted organic «longue de Nice» squash, sauted oyster mushrooms, and smoked Scamorza cheese.

MENUS

Lunchtime 23,50 €
(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, Tzatziki, 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		Gourmet Prosecco	15,50 €
Chesse plate	15,00 €		

ICE-CREAM

Chocolate or Liégois 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, Salted butter caramel, raspberry, Guatemalan espresso coffee.

COLD DRINKS

Perrier (33cl)	5,00 €	Limonade (25cl)	5,50 €
Evian (33cl)	5,00 €	blueberries, figs, or chestnuts	
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.	
Le Flambeur	12,00 €		
Hibiscus flower, spices, ginger, chili.			

BEERS

Corona (33cl)	7,00 €	Rose-flavoured Chaalis beer	8,00 €
1664 (33cl)	6,50 €	Bièrabelle 33cl	8.00 €
Cidre Appie (33cl)	6,50 €	Lorraine beer flavored with Mirabelle plum.	

COCKTAILS

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 Fashionned	15,50 €
Prosecco, Aperol, Saint Germain, and sparkling water.		Bourbon, Angostura bitters, and organic French sugar.	
Coucou	13,50 €		
French gin, kumquat liqueur, violet liqueur, organic lemon juice, homemade blueberry cordial.			

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, 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 €
Italie, Frioul-Venetie-Julienne « Prosecco Bio Arnaces Brut »	8,00 €	-	39,00 €
Kir (Bourgogne) Cassis ou Pêche	8,50 €	-	-

ROSÉ

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

Touraine, Saint-Nicolas de Bourgueil « Les Quarterons 2022 »	8,00 €	16,00 €	39,00 €
Bordeaux, Médoc Cru Bourgeois « Château Tour Séran 2014 »	9,50 €	19,00 €	46,00 €
Vallée du Rhône, « Domaine de la Collière, Les Bergeronnettes 2022 »	7,50 €	15,00 €	38,00 €
Vallée du Rhone, Rasteau « Domaine de la Collière, Esprit d'Argiles 2021 »	12,00 €	24,00 €	63,00 €
Alsace, AOP Pinot noir RESERVE « Domaine familiale Jean Baptiste Adam »	9,00 €	18,00 €	41,00 €
Bourgogne, AOP Chassagne Montrachet « Domaine Latour »	15,00 €	30,00 €	70,00 €

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 €
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(monday to friday, 9am to 11.30am)

Your choice of hot drink
Squeezed orange or grapefruit juice
Croissant

TEA TIME

Tea formula	15,50 €
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(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, verbenas 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.