



© Courtesy of The Hispanic Society of America.

Nicolás de Correa, *Les Noces de Cana*, 1696,

Huile et techniques mixtes sur panneau, incrusté de nacre, 58.8 x 75.5 cm, The Hispanic Society of America

EXHIBITION DISHES

VEAL PICCATA WITH LEMON AND CAPERS

35,00 €

Veal fillet piccata, lemon and capers served with mashed potatoes with olive oil and herbs, roasted tomatoes and snow peas.

OCTOPUS WITH CHORIZO

28,00 €

Seared octopus, rich chorizo jus, "forbidden" black rice, early peas, baby artichoke and fine chorizo chips.

EL PISTO MANCHEGO VEGGIE

25,00 €

Vegetable stew, red peppers, zucchini, tomatoes with smoked paprika in a tortilla, perfect egg with baby spinach salad and Piquillo pepper condiment.

DRINKS

CHILEAN WHITE WINE

	4cl	28cl	75cl
	9,00 €	18,00 €	41,00 €

Chardonnay "Poda Corta 2025"

ARGENTINIAN RED WINE

	11,00 €	22,00 €	50,00 €
--	---------	---------	---------

Malbec "La Iride Reserva 2022"

COCKTAIL "ESPLANDOR DEL SOL"

14,00 €

Mezcal, orange juice, lemon juice, agave syrup, grenadine and Angostura bitters.

ARGENTINIAN BEER

8,50 €

Quilmes - 35,5cl - 4.9%

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. 19,50 €

Beef carpaccio 23,00 €

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

The farm-raised yellow guinea fowl supreme 27,00 €

Farm-raised yellow guinea fowl supreme, rich jus infused with fresh chervil, melting pressed potatoes, glazed turnips, and crunchy green beans.

Monkfish 29,00 €

Pearl-white monkfish, watercress cream, confit baby leeks, assorted Brussels sprouts, and romanesco florets.

Andalusian gazpacho 21,00 €

Andalusian tomato gazpacho with Iberian Serrano ham, Parmesan crisp, and Spanish-spiced espuma.

Octopus with chorizo 28,00 €

Seared octopus, rich chorizo jus, "forbidden" black rice, early peas, baby artichoke, and fine chorizo chips.

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
WITH

Shredded cured ham with country ham,
truffled scrambled eggs, mixed greens,
roasted cherry tomatoes on the vine,
and Dauphinois potatoes prepared
"Darphin-style".

White ham club sandwich, sandwich
bread, fresh cheese, mixed greens,
Cantal cheese, and green tomato.

OR

Smoked salmon, truffled scrambled
eggs, mixed greens, roasted cherry
tomatoes on the vine, and Dauphinois
potatoes prepared "Darphin-style".

Smoked salmon club sandwich, Polar
bread, tzatziki, mixed greens, fresh
cheese, tomato and dill.

WITH

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 with raspberry coulis	7,50 €	Gourmet tea or chocolate	13,50 €
Chesse plate	15,00 €	Gourmet Prosecco	15,50 €

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, Salted butter caramel, raspberry, Guatemalan espresso coffee.

COLD DRINKS

Perrier (33cl)	5,00 €	Limonade (27,5cl)	5,90 €
Evian (33cl)	5,00 €	blueberries, figs, chestnuts or elderberry	
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 Meneau Bio (25cl)	6,00 €
Orangina, Schweppes (25cl)	5,50 €	apricot, apple, peach, pear, strawberry, raspberry, pineapple	
Fresh imonade (25cl)	5,50 €	Tomato juice (25cl)	5,90 €
		Meneau IceTea Peach (25cl)	5,50 €

BEERS

Corona (33cl)	7,00 €	Cidre Appie (33cl)	6,50 €
Corona alcohol free (33cl)	7,00 €	Rose-flavoured Chaalis beer (33cl)	8,00 €
1664 (33cl)	6,50 €	Quilmes (34cl)	8,50 €

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.			

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.			

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 2024 »	9,50 €	19,00 €	44,00 €
Vallée de la Loire, Pouilly Fumé « Domaine de Riaux 2024 »	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 »	9,00 €	18,00 €	44,00 €
Corse, IGP « Beauté San Pieru 2024 »	8,00 €	16,00 €	39,00 €

ROUGES

Touraine, Saint-Nicolas de Bourgueil « Les Quarterons 2023 »	8,00 €	16,00 €	39,00 €
Bordeaux, Médoc Cru Bourgeois « Château Tour Séran 2016 »	9,50 €	19,00 €	46,00 €
Vallée du Rhône, « Domaine de la Collière, Les Bergeronnettes 2023 »	7,50 €	15,00 €	38,00 €
Vallée du Rhone, Rasteau « Domaine de la Collière, Esprit d'Argiles 2021 »	12,00 €	24,00 €	63,00 €
Corse, IGP « Beauté San Pieru 2024 »	11,00 €	22,00 €	50,00 €
Bourgogne, AOP Chassagne Montrachet « Domaine Latour 2023 »	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	3,30 €	Vienna coffee	5,70 €
Decaf coffee	3,30 €	White coffee	5,50 €
Macchiatto	3,40 €	Americano	3,30 €
Decaf macchiato	3,40 €	Hot chocolate	6,70 €
Cappuccino	6,20 €	Vienna chocolate	6,70 €

BREAKFAST

Breakfast formula	13,50 €	Single Croissant	3,30 €
--------------------------	----------------	-------------------------	---------------

(monday to friday, 9am to 11.30am)

Your choice of hot drink
Squeezed orange or grapefruit juice
Croissant

TEA TIME

Tea formula	15,90 €
--------------------	----------------

(after 3pm)

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

TEAS AND INFUSIONS

Japon Sencha

6,20 €

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

Courtisane

6,20 €

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

Thé vert jasmin

6,20 €

Chinese green tea scented with notes of jasmine.

Darjeeling Testa Valley des Indes

6,20 €

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

Earl grey

6,20 €

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

Pouchkine

6,20 €

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

Quatre fruits rouges

6,20 €

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

Vanille

6,20 €

Blend of China and Ceylon, natural Madagascar vanilla flavour.

Eden Rose

6,20 €

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

Chine Lapsang Souchon

6,20 €

Large-leaf Chinese tea smoked with fresh spruce wood.

Rooibos Escapad

6,20 €

Natural green Rooibos, light and detoxifying.

Infusion Camomille

6,20 €

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

Infusion Verveine

6,20 €

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

Infusion Menthe Poivrée

6,20 €

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.