

TEAS AND HERBAL TEAS

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.

Japon Sencha

A blend of green tea leaves, light and delicate.

Chine Lapsang Souchong

Chinese tea with large leaves smoked in wood fresh spruce.

Pouchkine

A blend of China and Ceylon tea mixed with orange and lemon. Very appreciated in Russia.

Rooibos Escapade

Green nature, light and detox rooibos.

Jasmine green tea

Chinese green tea with jasmine notes.

Chamomile herbal tea

A true ode to the night, this herbal tea is the fruit of the production of small chamomile flower harvesters.

Eden Rose

Perfumed black lavender tea, bergamot, vanilla and rose.

Vanille

A blend of China and Ceylon tea flavored with a natural aroma of Madagascar Vanilla.

Red fruits

A blend of China and Ceylon tea flavored with strawberry, raspberry, cherry and gooseberry.

Courtisane

A blend of China green tea with blueberry, vanilla and clementine aroma, orange peel skin and petals of rose.

Earl grey

The oldest flavored tea, brought back from China at the beginning of the century. Beautiful aroma of bergamot.

Verbena herbal tea

Both soft and soothing, vervain is the ideal infusion for the after-meal period.

Peppermint Herbal Tea

It is the powerful scent of peppermint that invites itself into this herbal tea with fresh notes. A cup that is both invigorating and enchanting.

Tea and herbal tea 5,30 €

HOT DRINKS

Espresso coffee	2,90 €	Viennois coffee	4,70 €
Decaffeinated coffee	2,90 €	Coffee with milk	3,90 €
Noisette espresso	2,90 €	Lungo	2,90 €
Decaffeinated noisette espresso	2,90 €	Hot chocolate	5,10 €
Cappuccino	4,20 €	Viennois chocolate	5,10 €

Net prices – Service included

List of the allergenic substances contained in dishes available on request.

Alcoholic beverages can not be served outside of meals.

SALADS

Served until 3 pm
Limited menu available until 4 pm

Siam

16,50 €

Chinese cabbage salad with minced chicken breast, grated carrots, soy bean, coriander and mint, snap peas, ginger, grilled walnuts and sesame seeds dressed with soya sauce, balsamic vinegar and grilled sesame oil.

Vigée-Lebrun

19,00 €

Mixed salads, marinated salmon with dill and smoked salmon, tarama and potatoes, served with a vegetables flan with dill and a dressing made of cider vinegar, sunflower oil and Dijon mustard.

Van Dyck

19,90 €

Mixed salad and crunchy vegetables with a raspberry dressing, slice of duck foie gras served with a nuts and fig toast, pan-fried foie gras, fig chutney and caramelized apples.

Bellini

15,90 €

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.

Raphaël

16,00 €

Roman salad, chicken fillet, egg, croutons, parmesan cheese, egg dressing, garlic, peanut oil, olive oil, parmesan cheese.

Mantegna

17,50 €

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 and dressed with sesame oil, soya sauce, balsamic vinegar and nut oil.

Botticelli

17,00 €

Angel hair pasta with crayfish and prawns, Chinese cabbage and soy beans, avocado, grilled sesame seeds, honey, coriander and mint, dressed with sesame oil, soya sauce, honey, balsamic vinegar and nut oil.

Tiepolo

16,50 €

Mixed greens, carrots, cucumber, zucchini, Enoki mushrooms, sesame seeds, fried tofu, bean sprouts and coriander. Accompanied by a toasted sesame oil vinaigrette, honey, sunflower oil, walnut oil and balsamic vinegar.

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MAIN COURSES

Served every day until 3 pm
Limited menu available until 4 pm

Today's special (except Sunday)	17,00 €
Today's quiche with mixed salad	13,50 €
Beef carpaccio (meat of French origin)	15,50 €
Served with shavings of parmesan, tapenade on toast, mushrooms, caper flowers and gratin dauphinois	

MENUS

Lunch time until 4 pm
Quiche of the day with mixed salad *
Ice cream (2 scoops) or Pastry
19,80 €

Tea time after 3 pm
Tea *
Ice cream (2 scoops) or Pastry
11,80 €

Today's formule served Mondays to Saturdays, until 3 pm
Today's special *
Ice cream (2 scoops) or Pastry
25,00 €

Children's formule until 7 years old
Tiny chicken burger *
Ice cream (1 scoop)
8,00 €

Brunch on Sundays from 11 am to 2.30 pm
Tea, coffee or hot chocolate *
Fresh orange juice *
Pastries and baguette *
Egg en cocotte with cream and fine herbs, smoked organic salmon or cured ham with mixed salad and potatoes salad with dill *
Ice cream (2 scoops) or Pastry
29,50 €

Children's brunch until 7 years old on Sundays from 11 am to 2.30 pm
1 glass of orange juice (14 cl) *
1 little croissant *
Tiny chicken burger *
Ice cream (1 scoop)
11,00 €

DESSERTS

A pastry from our special selection	9,80 €
White cheese with mixed berries coulis	7,40 €
Cheese platter	8,50 €
Coffee with gourmet dessert	9,80 €
Tea or hot chocolate with gourmet dessert	10,80 €

ICE CREAMS AND SORBETS

Chocolate and cafe liegeois	10,50 €	Dame Blanche	10,50 €
2 scoops cup	8,40 €	3 scoops cup	10,00 €
Black Guanaja chocolate, Lime, Impala Mango, Espresso Guatemala coffee, Strawberry, Raspberry, English caramel, Pistachio, Bourbon vanilla			

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COLD DRINKS

Coca-Cola /Zéro (33cl)	4,60 €	Fresh fruit juice (25cl) orange or grapefruit	4,80 €
Orangina, Schweppes, Schwepps Agrum' (25cl)	4,60 €	Fruit juice (25cl) apricot, apple, peach or strawberry	5,20 €
Lemonade	5,00 €	Tomato juice (25cl)	4,80 €
Lemonade (25cl) nature, lemon, grapefruit or pomegranate	5,00 €	Lipton Ice Tea peach (25cl)	4,60 €
Evian with syrup (33cl)	4,60 €		
Perrier (33cl)	4,50 €	Badoit (75cl)	6,00 €
Evian (33cl)	4,50 €	Ferrarelle (50cl)	5,10 €
Evian (50cl)	5,10 €	Ferrarelle (1l)	6,50 €
Evian (75cl)	6,00 €	Châteldon (75cl)	6,40 €
Corona (35,5cl)	6,10 €	Pelfort Brune (33cl)	5,60 €
Kronenbourg 1664 (33cl)	5,50 €	Peroni Nastro (33cl)	5,80 €
Cider (27,5cl)	4,50 €		

WINES AND CHAMPAGNE

	14cl	37,5cl	50cl	75cl
Red wines				
Château Villefranche, Bordeaux Graves	6,40 €	-	-	28,00 €
Château Sainte-Marie, Bordeaux vieilles vignes	6,30 €	16,50 €	-	25,00 €
Château de Sancerre, Sancerre rouge	6,80 €	19,00 €	-	32,50 €
Domaine de Nerleux, Saumur Champigny	6,00 €	-	-	23,00 €
White wines				
Bourgogne aligoté	6,30 €	-	-	24,00 €
Domaine de Riaux, Pouilly fumé	6,50 €	19,00 €	-	36,50 €
Domaine Bachelier, Chablis	6,50 €	19,00 €	-	33,00 €
Sancerre blanc, Château Sancerre	6,50 €	19,00 €	-	36,50 €
Kir Vin blanc Bourgogne Aligoté	6,50 €	-	-	-
Prosecco Bio Arnaces Brut	7,00 €	-	-	35,00 €
Rosé wines				
Château Maïme, Rosé de Provence	6,40 €	-	17,50 €	25,50 €
Champagne				
Roederer brut premier	12,00 €	38,00 €	-	65,00 €

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