



Musée Jacquemart-André



Giovanni Bellini, *Vierge à l'Enfant*, vers 1475-1480, huile sur bois Gemäldegalerie, Berlin. Photo: Staatliche Museen zu Berlin, Gemäldegalerie / Christoph Schmidt

#### Giovanni

21,00 €

Linguines with squid ink Venetian style, served with cockles, clams, chipirons, gambas, confit tomatoes, artichoke buds and green onion, served with a shellfish, parmesan and basil reduction.

#### Cheese plate

10,50 €

Assortment of 3 cheeses (Italian)

#### Bellini gourmand

14,50 €

Bellini cocktail, dessert assortment

#### Italian beer

6,90 €

Balladin

#### White wine from Soave Venetie (14 cl)

6,90 €

#### Bellini cocktail

9,00 €

Prosecco and peach puree

#### Spritz

10,50 €

Prosecco, Aperol, Schweppes tonic

Net prices – Service included  
List of the allergenic substances contained in dishes available on request.

# TEAS AND HERBAL TEAS

## Teas and herbal tea 5,60 €

### 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.

### Vanilla

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.

# HOT DRINKS

Espresso coffee	3,10 €	Viennois coffee	5,10 €
Decaffeinated coffee	3,10 €	Coffee with milk	4,50€
Noisette espresso	3,10 €	Lungo	3,10 €
Decaffeinated noisette espresso	3,10 €	Hot chocolate	5,90€
Cappuccino	5,60€	Viennois chocolate	5,90€

(skimmed milk or soja milk)

# SALADS

Served until 3 pm  
Limited menu available until 4 pm

## Siam 18,90 €

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.

(Meat of french origin)

## Vigée-Lebrun 21,00 €

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.

## Bellini 16,90 €

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.

## Mantegna 18,50 €

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.

(Meat of french origin)

## Botticelli 18,50 €

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.

## Venezia 17,90 €

Pomodoro granchio (urprise tomato filled with crab meat), served with polenta and grilled vegetables, seasoned with basil olive oil.

## Nélie (Veggie) 16,70 €

Salad of quinoa and chickpeas, carrot, cucumber, mushroom, smoked tofu, accompanied by chervil, flat parsley and sesame. Served with a coriander and cumin seasoning, olive oil and soya.

# MAIN COURSES

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

## Today's special (except Sunday) 19,50 €

## Today's quiche with mixed salad 15,00 €

## Beef carpaccio (meat of French origin) 17,50 €

Served with shavings of parmesan, tapenade on toast, mushrooms, caper flowers and gratin dauphinois

# MENUS

## Lunch time

until 4pm

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

18,70 €

## Tea time

after 3pm

Tea or iced tea of the day  
\*  
Ice cream (2 scoops) or Pastry

13,50 €

## Today's formule

served Mondays to Saturdays, until 3 pm

Water (Still or sparkling) (50cl)  
or 1 glass of wine (14 cl)  
\*  
Today's special  
\*  
Ice cream (2 scoops) or Pastry

31,00 €

## Children's formule

until 7 years old

1 glass of orange juice (14 cl)  
\*  
Tiny chicken burger  
\*  
Ice cream (1 scoop)

13,50 €

## 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 salmon or cured ham with mixed  
salad and potatoes salad with dill  
\*  
Ice cream (2 scoops) or Pastry

32,00 €

## Children's brunch

until 7 years old  
on Sundays from 11 am to 2.30 pm

1 cup of hot chocolate  
\*  
1 glass of orange juice (14 cl)  
\*  
1 little croissant  
\*  
Tiny chicken burger  
\*  
Ice cream (1 scoops)

15,50 €

# DESERTS

A pastry from our special selection	11,50 €
White cheese with mixed berries coulis	7,80 €
Coffee with gourmet dessert	11,50 €
Tea or hot chocolate with gourmet dessert	12,50 €
Bellini gourmand	14,50 €

# ICE CREAMS AND SORBETS

Chocolate and cafe liegeois	11,50 €	Dame Blanche	11,50 €
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

# COLD DRINKS

Coca-Cola / Zéro (33cl)	5,20 €	Evian with syrup (33cl)	4,80 €
Orangina, Schweppes, SchweppsAgrum' (25cl)	5,20 €	Fresh fruit juice (25cl) orange or grapefruit	5,20 €
Citronnade fraîche (25cl)	5,20 €	Fruit juice (25cl) apricot, apple, peach or strawberry	5,70 €
Lemonade (25cl) nature, lemon, grapefruit or pomegranate	5,20 €	Tomato juice (25cl)	5,00 €
Ice thea of the moment (25cl)	5,20 €	Lipton Ice Tea peach (25cl)	4,90 €
Perrier (33cl)	4,70 €	Badoit (75cl)	6,90 €
Evian (33cl)	4,70 €	San Pellegrino (50cl)	5,10 €
Evian (50cl)	5,50 €	San Pellegrino (1L)	6,50 €
Evian (75cl)	6,70 €	Châteldon (75cl)	7,20 €
Corona (35,5cl)	6,50 €	Appie cider (33cl)	5,90 €
Kronenbourg 1664 (33cl)	5,60 €	Italian beer of the moment	6,90 €

# WINES AND CHAMPAGNE

	14cl	37,5cl	50cl	75cl
<i>Red wines</i>				
Château Villefranche, Bordeaux Graves	7,00 €	-	-	30,00 €
Château Sainte-Marie, Bordeaux vieilles vignes	6,60 €	17,80 €	-	28,50 €
Saint Nicolas de Bourgueil, Le Fresne	7, 10 €	18,50 €	-	30,00 €
<i>White wines</i>				
Bourgogne, Chardonnay	6,60 €	-	-	28,50 €
Domaine de Riaux, Pouilly fumé	7,00 €	21,00 €	-	38,00 €
Domaine Bachelier, Chablis	7,00 €	21,00 €	-	38,00 €
Kir Vin blanc Bourgogne	7,00 €	-	-	-
Soave (White Wine from Venetie)	6,90 €	-	-	36,50 €
Prosecco Bio Arnaces Brut	7,70 €	-	-	36,90 €
<i>Rosé wines</i>				
Côtes de Provence AOC	7,00 €	-	21,00 €	31,00 €
<i>Champagne</i>				
Roederer brut premier	12,00 €	-	-	68,00 €
<i>Cocktails</i>				
Bellini (14cl) Prosecco and peach puree				9,00 €
Spritz (35cl) Prosecco, Aperol, Schweppes tonic				10,50 €

Net prices – Service included  
List of the allergenic substances contained in dishes available on request.  
Alcoholic beverages can not be served outside of meals.