

# HOT BEVERAGE

## PALAIS DES THÉS

Discover our selection from Palais des Thés, a tea house committed to environment, sustainability and fair trade.

WHITE TEA	Bai Mu Dan, Chine - 40cl	10
GREEN TEA	Long Jing, Chine - 40cl	12
	Sencha Yama, Japon ◀ - 40cl	12
	Genmaicha Yama, Japon - 40cl	12
	Grand Jasmin Imperial, Chine ◀ - 40cl	13
	Thé Vert à La Menthe ◀ - 40cl	12
OOLONG TEA	Tie Guan Yin, Chine - 40cl	10
	Bao Zhong Imperial, Taiwan - 40cl	12
BLACK TEA	English Breakfast ◀ - 40cl	12
	Darjeeling, Grand Himalaya - 40cl	12
	Pu Er Imperial, Chine - 40cl	13
	Earl Grey, Queen Blend ◀ - 40cl	13
	Masala Chaï (classic or latte) ◀ - 40cl	12
LOMI ORGANIC COFFEE		
	Espresso, Decaffeinated ◀ - 6cl	7
	Long, Double Espresso ◀ - 12cl	9
	Cappuccino ◀ - 24cl	9
	Latte Coffee ◀ - 27cl	9
	Irish Coffee ◀ - 15cl	22
HOT COCOA	Gourmet hot chocolate - 24cl	16
	Gourmet hot chocolate with green Chartreuse - 24cl	19
HERBAL TEA	Chamomile - 40cl	10
	Verbena - 40cl	10
	Tahitian Rooibos - 40cl	12
	Fresh mint - 40cl	10
	Red berries and goji - 40cl	12



Certified Organic Agriculture

# STARTER

## EGG MAYONNAISE

Banka trout roe - mache salad cream  
27€ (veggie)

## POACHED OBSIBLUE KING PRAWNS

ponzu jelly - furikake  
45€ (lactose free)

## AVEYRON FOIE GRAS

caramelised pear - tonka bean flavor  
41€

## LOBSTER CARPACCIO

seaweed vinaigrette - red cabbage crisp  
42€ (lactose free)

## WHITE ASPARAGUS

Maltaise sauce - wild garlic crisp  
41€ (veggie - gluten free)

## BANKA TROUT GRAVLAX ◊

black lemon - horseradish  
32€

# TO SHARE

## 'PÂTÉ EN CROÛTE' WITH FOIE GRAS & PISTACHIO

pickles with wild 'Mack Khen' berries  
39€

## ROYAL OSSETRA CAVIAR FROM PETROSSIAN - 30g ou 50gr

condiments - blinis  
160€ - 250€

## ROYAL OSSETRA CAVIAR FROM GOURMET HOUSE - Iran 125gr

condiments - blinis  
430€

# ▶ MAKE IT BALANCED ◀

Our Chefs have crafted a healthy and gourmet menu, in collaboration with nutri-cosmetics expert, Dr. Olivier Courtin-Clarins.

## RADICCHIO SALAD

pomegranate - pink grapefruit  
27€ (vegan - gluten free - lactose free)

## TROUT FILLET POACHED WITH OLIVE OIL ◊

green asparagus - turmeric - pecans  
38€ (gluten free - lactose free)

## PEAR

green tea notes - rye shortbread  
18€

## MAIN

SEARED BLUEFIN TUNA ◊  
grilled leeks - seaweed-infused beurre blanc  
43€

WHOLE ROASTED SEA BREAM ◊  
swiss chard - spinach with aged Parmesan  
Spanish-style sauce with saffron from the Marne Valley  
40€

COD STEAMED WITH FRESH HERBS ◊  
mashed potatoes with spring onions - wild garlic aioli  
39€ (gluten free)

CATCH OF THE DAY - Carved tableside for two people ◊  
seasonal vegetables - mashed potatoes  
market price (gluten free)

PORK CHOP FROM MAISON OTEIZA  
French-style peas - sherry sauce  
39€ (gluten free)

FRENCH DUCK BREAST  
sautéed apples - organic cider jus  
42€ (gluten free)

VEAL SWEETBREADS  
potato purée with morels - sauce with Vin Jaune  
63€ (gluten free)

ANGUS RIBEYE STEAK\* - 300g  
Bearnaise sauce - French fries - salad  
56€ (gluten free)

LOBSTER LINGUINE  
dried tomato pesto - Parmesan emulsion  
79€

RISOTTO WITH SAFFRON FROM THE MARNE VALLEY  
candied lemon  
34€ (veggie · gluten free)

## SIDES

GREEN SALAD - SEASONAL VEGETABLES  
FRENCH FRIES - POTATO PURÉE  
10€

## SUPPLEMENT

MELANOSPORUM TRUFFLE - 5g  
25€

ROYAL OSSETRA CAVIAR FROM PETROSSIAN - 8g  
22€

## COLD BEVERAGE

STILL WATER  
Velleminfroy, Franche-Comté - 1l 10  
Velleminfroy, Franche-Comté - 50cl 6  
Thonon, Auvergne - 75cl 10

SPARKLING WATER  
Velleminfroy, Franche-Comté - 1l 10  
Velleminfroy, Franche-Comté - 50cl 6  
Chateldon, Auvergne - 75cl 11

SOFT  
Coca-Cola - 33cl 8  
Coca-Zero - 33cl 8  
Orangina - 25cl 8  
Perrier - 33cl 8  
Homemade Iced Tea - 20cl 10  
RedBull - 25cl 8  
LONDON ESSENCE PREMIUM MIXER - 20cl  
Tonic 8  
Ginger Ale 8  
Ginger Beer 8  
Pink Grapefruit Soda 8  
White Peach and Jasmine 8

BEER  
Noam Lager - Allemagne - 34cl 14  
Abbaye de Signy - Champagne - 33cl 14  
Corona - Mexique - 33cl 14  
Lorette Wietbier - Champagne - 33cl 14  
Lorette Pale Ale - Champagne - 33cl 14  
1664 0,0% - Alsace - Alcohol free - 33cl 14

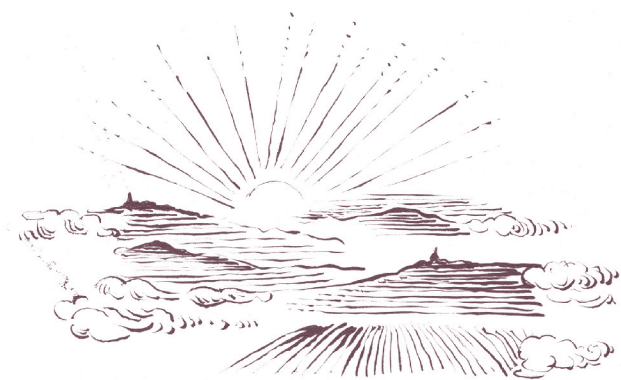
HAND-CRAFTED FRUIT JUICE  
Patrick Font - Grape - 25cl 9  
Thibault Guillaume - Apple, Tomato - 25cl 9

HAND-CRAFTED FRUIT NECTAR  
Patrick Font - Apricot, Peach - 25cl 9  
Thibault Guillaume - Strawberry - 25cl 9

FRESHLY SQUEEZED JUICE  
Orange, Lemon, Grapefruit - 25cl 10

NON-ALCOHOLIC SPARKLING French Bloom Le Blanc - 12cl 15

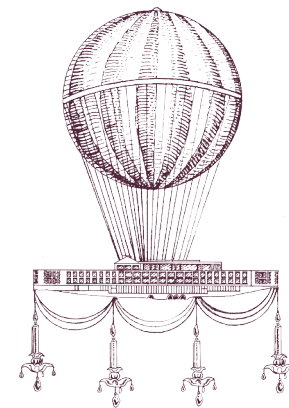
NON-ALCOHOLIC SPIRIT  
Bold Bonvalet - 5cl 14  
Nolow n°7 Ginger - 5cl 14  
+ Soft 3



## CHEESE

SEASONAL PLATE FROM OUR PRODUCERS

19€



## DESSERT

NEVADITO COFFEE FROM COLOMBIA & MEXICAN VANILLA

crispy tartlet - light cream - smooth ice cream

19€

TANGY CHOCOLATE

chocolate cream - shortbread - Piedmont hazelnut ice cream - sorrel

20€ (vegan - gluten free - lactose free)

PEAR VACHERIN

meringue - tangy cream - green shiso sorbet

18€ (gluten free)

AROUND IVORY COAST CHOCOLATE 56%

biscuit with creamy heart - chocolate foam - Madagascar vanilla ice cream

18€

RICE PUDDING

Mexican vanilla - buttermilk caramel ice cream - crisp tuile

19€

○ Sustainable and local fishing

\* Origin: Uruguay

# CROISETTE MENU

· served for lunch from Monday to Friday included ·  
· excluding public holidays ·

## EGG MAYONNAISE

Banka trout roe - mache salad cream

or

## CHILLED CREAM OF ASPARAGUS

pickled asparagus - crispy ham



## BANKA TROUT WITH ALMONDS ◊

green pea cream - Granny Smith apple

or

## POULTRY SUPREME

tarragon - Venere black rice



## RICE PUDDING

Mexican vanilla - buttermilk caramel ice cream - crisp tuile

or

## AROUND IVORY COAST CHOCOLATE 56%

biscuit with a creamy heart - chocolate foam - Madagascar vanilla ice cream

55€



# JOSÉPHINE MENU

## 'PÂTÉ EN CROÛTE' WITH FOIE GRAS & PISTACHIO

pickles with wild 'Mack Khen' berries

## SEARED BLUEFIN TUNA ◊

grilled leeks - seaweed-infused beurre blanc

## FRENCH DUCK BREAST

sautéed apples - organic cider jus

## NEVADITO COFFEE FROM COLOMBIA & MEXICAN VANILLA

crispy tartlet - light cream - smooth ice cream

120€