



ALL DAY DINNING

IN OUR LOUNGE FROM NOON TO 10:30PM
IN YOUR ROOM FROM NOON TO 11:00PM

STARTERS

Beef carpaccio	23
<i>Pesto rosso, artichoke, parmesan, capers, arugula</i>	
Smoked salmon “les Fumaisons Provinoises”	25
<i>Blinis, dill cream, lemon</i>	
Gratinée des Halles 	18
<i>French onion soup</i>	
Batignolles soup 	15
<i>Seasonal vegetables from the market</i>	

SALADS & SANDWICHES

Chef's salad	24
<i>Tuna, green beans, salad, quail eggs, baby potatoes and olives</i>	
King prawns salad	27
<i>Baby spinach, king prawns, avocado, crunchy vegetables</i>	
Caesar salad with chicken	25
<i>Salad, fried chicken, bacon, anchovies, egg, parmesan, croutons and Caesar sauce</i>	
Croque-monsieur	26
<i>With Emmental cheese and Parisian ham</i>	
Croque-madame	28
<i>With Emmental cheese, Parisian ham and a fried egg</i>	
Chicken club sandwich	28
<i>The traditional one with egg, bacon and green salad</i>	
Smoked salmon club sandwich	30
<i>The traditional one with egg and green salad</i>	

MAIN DISHES

Parisian button mushroom omelette	18
Fish & chips with tartar sauce & homemade French fries	28
Charolais beef tartare, homemade French fries and green salad	28
Grilled salmon, steamed vegetables and shellfish sauce	37
Beef tenderloin, pepper sauce, mashed potatoes	43
Roasted free-range chicken fillet, seasonal vegetables	35
Hamburger - Cheeseburger, homemade French fries	28
<i>Onion compote, tartar sauce and cheddar</i>	
Vegetarian burger, homemade French fries	28
<i>Chickpeas and aromatic herb vegan patty, onion chutney, tartar sauce</i>	
Macaroni pasta, Parisian ham et truffle	35
Macaroni pasta, tomato and "Maison Martin" French chili sauce	24
Additional side dish	
Rice, green beans, homemade French fries, mashed potatoes, steamed vegetables or green salad	8

CHEESES & DESSERTS

Selection of 4 cheeses	18
Comté matured for 18 months, Saint-Nectaire, Sainte-Maure-de-Touraine, Ossau-Iraty	
Fresh fruit salad	12
Dessert of the moment	14
Tahitian vanilla crème brûlée	13
Artisanal ice cream and sorbet	5/scoop
<i>Vanilla, caramel, coffee, chocolate, lemon, apricot, strawberry, raspberry, pineapple, coconut</i>	



NET PRICES VAT IN EUROS

SERVICE INCLUDED

LIST OF ALLERGENS AVAILABLE ON REQUEST

OUR MEATS ARE BORN, RAISED, SLAUGHTERED, AND PROCESSED IN FRANCE, EXCEPT FOR OUR CARPACCIO, WHICH IS BORN, RAISED, SLAUGHTERED, AND PROCESSED IN IRELAND.

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD AND EGGS MAY PRESENTE HEALTH RISKS