



## ALL DAY DINNING

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

## STARTERS

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

## SALADS & SANDWICHES

<b>Chef's salad</b>	24
<i>Tuna, green beans, salad, quail eggs, baby potatoes and olives</i>	
<b>King prawns salad</b>	27
<i>Baby spinach, king prawns, avocado, crunchy vegetables</i>	
<b>Caesar salad with chicken</b>	25
<i>Salad, fried chicken, bacon, anchovies, egg, parmesan, croutons and Caesar sauce</i>	
<b>Croque-monsieur</b>	26
<i>With Emmental cheese and Parisian ham</i>	
<b>Croque-madame</b>	28
<i>With Emmental cheese, Parisian ham and a fried egg</i>	
<b>Chicken club sandwich</b>	28
<i>The traditional one with egg, bacon and green salad</i>	
<b>Smoked salmon club sandwich</b>	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 ♡	
<i>Rice, green beans, homemade French fries, mashed potatoes, steamed vegetables or green salad</i>	8

## CHEESES & DESSERTS

Selection of 4 cheeses	18
<i>Comté matured for 18 months, Saint-Nectaire, Sainte-Maure-de-Touraine, Ossau-Iraty</i>	
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