

DURING THE DAY

At the restaurant 3pm (12pm the week-end)/10pm
In room 12pm/11pm

STARTERS

Chef's "Parisian" terrine, baguette* 19€

Mimosa, organic egg, spinach root, truffled vinaigrette mustard from Meaux 25€

Beef carpaccio, tartare sauce, frisée lettuce 22€

Smoked salmon Joëlle Sanchez « les Fumaisons Provinoises » 20 €

SOUPS

Gratinée des Halles, French onion soup 16€

Soup « des Batignolles », market seasonal vegetables* 14€

SALADS

Chef's "Parisian" salad, Prince de Paris ham, mushrooms, brie from Meaux* 21€

« Wellness »Salad, king prawns, avocados, candied tomatoes 24€

Caesar Salad chicken, peppered pork belly 22€

Caesar Salad smoked salmon Joëlle Sanchez « les Fumaisons Provinoises » 22€

SANDWICHES

Croque-monsieur, Prince de Paris ham, béchamel sauce Brie de Nangis, « La Ferme d'Alexandre », roquette salad* 24€

Club Sandwich Poultry, pork belly, salad 26€

Club Sandwich Salmon, smoked salmon Joëlle Sanchez « Les Fumaisons Provinoises »,

Frédéric Lalos « Meilleur Ouvrier de France » squid ink toast , salad 25€

Hamburger - Cheeseburger (brie, onion chutney), homemade French fries, tartare sauce 28€

*Signature dish

Net prices – For Room-Service dial 0

Please request for allergens.

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PASTA

Truffle and "Prince de Paris" ham pasta shells 36€

Tomato sauce and French chile "Maison Martin" pasta shells 24€

MAIN DISHES

Fish of the day 34€

Butcher's choice 36€

Paris mushrooms omelette 18€

Supreme farmhouse poultry roasted with bay leaf* 33€

Choice of side: rice, green beans, homemade French fries, mashed potatoes, vegetables or salad.

Additional side dishes 8€

CHEESES

« La Ferme d'Alexandre » cheese plate 18€

DESSERTS

Fruit Salad 12€

Dessert of the moment 13€

Homemade icecream 10€

Frozen Sticks EMKIPOP 8€

*Signature dish

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