

BREAKFAST MENU

*It is a pleasure to propose you
our room service
selection served 24h/Day*

PETIT PARISIEN 26€

Selection of a fresh fruit juice & a hot beverage & selection of 2 fresh bakery products

PARK BREAKFAST 40€

Selection of a fresh fruit juice, a hot beverage and a 'à la carte'* dish

CONTINENTAL BREAKFAST 46€

Selection of a fresh fruit juice & a hot beverage, fresh bakery selection,
«Ferme des Peupliers» yogurt or fresh fruit salad

HEALTHY BREAKFAST 50€

A detox juice, a detox infusion, a ginger shot, an apple compote with tonka bean, a slice of banana bread, fresh goat cheese with crunchy vegetables, a mini super bowl, as well as a dish of your choice:

Homemade Avocado Toast, Egg White Omelette with Spinach & Feta or Reload Toast: Gluten-Free Bread, Hummus, Poached Egg, Crunchy Vegetables & Sumac

AMERICAN BREAKFAST 60€

Selection of fresh fruit juices & hot beverages, selection of fresh bakery,
Plain or flavored yogurt «Ferme des Peupliers», cereals or birsher muesli, fresh fruit salad
Organic eggs prepared according to your choices, served with 2 garnishes:
Tomatoes, mushrooms, sautéed potatoes, spinach, avocado, Emmental cheese,
salmon, cooked ham, smoked ham, sausages

À LA CARTE

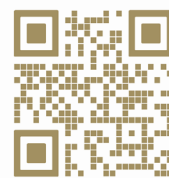
- * Organic eggs prepared according to your choices, served with 2 garnishes 21€
- * Eggs Benedicte: poached eggs, hollandaise sauce, bacon, truffle & toast 28€
- * Pancakes, waffles or French toast 20€
- * Avocado toast, pomegranate grains & candied shallots 26€
- * Açaï bowl: açaï sorbet, banana, pineapple, kiwi & red fruits 24€
- * Super bowl: coco cream, almonds, chia grains, buckwheat, goji berries, pistachio, cashew nuts, mango, pomegranate & mapple syrup 26€
- * Exotic fruit plate 36€
- * Red and Black Fruit Garnish 17€
- * Salmon 31€
- * Cooked or smoked Ham 17/21€
- * Turkey 19€

BAKERY / CEREALS / DAIRY PRODUCTS

- Fresh bakery selection & breads 15€
- Plain or cereal toast 6€
- Gluten-free selection: muffin / toasts / cereals 7€
- Cornflakes, muesli, All Bran, chocolate cereals 11€
- Plain or flavored yogurt «Ferme des Peupliers» 8€
- Birchermuesli, porridge or oatmeal 15€

ROOM SERVICE

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SCAN TO DISCOVER
OUR DRINKS MENU

OUR STARTERS

Mimosa eggs with whole grain mustard & celery remoulade	25€
☾ Smoked salmon from Scotland, blini & Philadelphia cream	34€
☾ Burrata & multicolored tomatoes	36€
☾ Heart of lettuce, green beans, large Paris mushrooms & Parmesan cheese	32€
☾ Vegetable soup	30€
☾ Onion soup, 12-month-aged Comté cheese, gratinated	30€
6/12 Tarbouriech oysters n.4	44/84€
«Camus» artichoke, cereal garden, vinaigrette dressing, walnut oil & truffle juice	45€
Crab meat, flowers veil, cherry tomatoes & lightly spiced Cardinal sauce	65€
Lettuce heart salad, king crab & avocado, acacia honey & lemon dressing	70€
Baked Snails in parsley and garlic butter (6pcs)	33€
Bressane-style «pâté en croûte» with chicken liver	33€
Kristal caviar by Kaviari, 50g	220€
Quiche with raw cream & Comté cheese	30€
Morel mushroom omelette	47€
Cold roast beef plate with herb mayonnaise	47€

FISH

Catch of the day, grilled	59€
☾ Plancha-seared salmon with sauce vierge, young spinach shoots & tabbouleh-style barley	53€
Chef's style Fish N' Chips & corsair's mayonnaise	41€

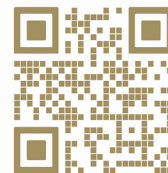
MEAT

Simmental beef fillet 'à la diable', darphin hash browns	84€
Beef tartare with herbs, french fries, wild sorrel, fried onions	48€
☾ Roasted chicken fillet with herbs, served with a rich jus	68€
☾ Plancha-seared lamb chop, thyme flower & silky mashed potatoes	64€

☾ These dishes are also available overnight (between 11PM and 7:00AM).

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PASTAS

- ☾ Traditionally made penne, black olives, tomatoes, basil, confit lemon 34€
Casarecce Cacio e Pepe : parmesan cheese & black pepper 39€

PIZZAS

- ☾ Margherita: basil, tomatoes & mozzarella 41€
Sainte-Maure cheese with eggplants & tomatoes 42€

PARK'S SALADS

- ☾ Chicken & bacon or blue lobster Caesar salad 46/75€
Lettuce heart, green beans, large Paris mushrooms & parmesan 32€
“Belle des Arts” Niçoise-style, tuna belly, iceberg lettuce, tapenade, green beans, 46€
confit tomatoes & quail eggs

SANDWICHES

- Poultry club sandwich or Salmon club sandwich 44/48€
☾ Hamburger or Cheeseburger, crispy french fries 46€
☾ Vegetarian hamburger, french fries 46€
☾ Comté cheese & smoked cooked ham ‘Croque-Monsieur’ 43€
Croque-Monsieur with summer truffle 46€

☾ SIDES

- French beans, basmati rice, french fries, mashed potatoes, 12€
baby spinach leaves, steamed vegetables, panisses with thyme & preserved lemon

OUR DESSERTS

- Cheeses selection from Anthès 34€
☾ Grand Cru Chocolate & sea salt with Piedmont hazelnuts 31€
Traditional crème brûlée, with Tahitian vanilla 26€
☾ Flaky tart with apricots & amaretto 31€
☾ «Grand Cru» chocolate mousse 26€
☾ Exotic fruit plate 36€
Ice cream & sorbet of the day (per scoop) 6€

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