

## 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€
- \* Açai bowl: açai 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 'a 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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OUR DRINKS MENU

### 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, confit tomatoes & quail eggs 46€

### 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, baby spinach leaves, steamed vegetables, panisses with thyme & preserved lemon 12€

### 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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