



# ROOM SERVICE

## **CONTINENTAL BREAKFAST** *from 7am to 11am*

30€

Selection of pastries & bread  
Jams, honey and butter  
Juice (grapefruit, orange, pineapple, apple, tomato or cranberry)  
Freshly brewed coffee, tea, herbal tea or hot chocolate

## **INSPIRING BREAKFAST** *from 7am to 11am*

34€

Selection of pastries & bread  
Jams, honey and butter  
Juice (grapefruit, orange, pineapple, apple, tomato or cranberry)  
Two free-range eggs of your choice  
*(served with sauteed potatoes, tomatoes, mushrooms & sausage)*  
*Or*  
Toast of your choice

## **INTERNATIONAL BREAKFAST** *from 7am to 11am*

38€

Selection of bakeries & bread  
Jams, honey and butter  
Yogurts  
Fruits salad or cereals  
Juice (grapefruit, orange, pineapple, apple, tomato or cranberry)  
Freshly brewed coffee, tea, herbal tea or hot chocolate  
Two free-range eggs of your choice  
*(served with sauteed potatoes, tomatoes, mushrooms & sausage)*  
Toast of your choice

### **YOUR CHOICE OF EGGS**

Soft-boiled eggs  
Hard-boiled eggs  
Fried eggs  
Poached eggs  
Scrambled eggs  
Omelet with your choice of : Ham, Cheese, Tomatoes, Mushrooms, Salmon, Onions, Fresh Herbs

### **YOUR CHOICE OF TOAST**

Sourdough bread, avocado, salmon, poached egg  
Beaufort cheese toasted sandwich



## A LA CARTE BREAKFAST



### SEASONAL JUICES AND FRUITS

Juices : Pineapple, cranberry, tomato, apricot, peach, apple

Fresh Fruits : Orange, grapefruit, lemon

Fresh Detox Cocktail of the day

Sliced fresh seasonal fruit

Plate of red fruits and berries (when in season)

10€

12€

12€

12€

14€

### BAKERY BASKET

Selection of toasted country bread, traditional baguette, toast (white or brown)

Croissants, pain au chocolat, raisin bread, Danish, jams, honey and butter

12€

### CEREALS, YOGURTS & CHEESE

Corn flakes, Chocolate flakes, Coconut/Almond Muesli, Chocolate Muesli (gluten-free)

Homemade Granola

Bircher muesli

Selection of fruit yogurt, plain yogurt, sheep yogurt

Selection of matured cheese

8€

10€

6€

7€

14€

### DAIRY PRODUCTS

Whole milk, semi-skimmed milk, skimmed milk, soya milk - hot or cold

### YOUR CHOICE OF EGGS

Soft-boiled, hard-boiled, fried, poached

(served with sautéed potatoes, tomatoes, mushrooms & sausage)

Scrambled or in an omelet with your choice of

Ham, cheese, tomatoes, mushrooms, salmon, onions, fresh herbs

Florentine's Eggs

Eggs Benedict, hollandaise sauce, choice of cured ham or salmon, toast

14€

14€

16€

16€

### SIGNATURE DISHES

Plain pancakes, maple syrup, sugar, chocolate sauce, red berry coulis

Porridge, raisin and honey

French toast

Smoked salmon plate

Avocado Toast, salmon and poached egg

Beaufort cheese toasted sandwich

12€

10€

12€

15€

15€

12€

### HOT BEVERAGES

Freshly brewed coffee, ristretto, espresso, American, macchiato, cappuccino, latte

Teas & infusions (Damman Frères)

(English Breakfast, Earl Grey, Darjeeling, Jasmine, Japanese Sencha, Bali, Touareg Mint, Smoked Lapsang Souchong, Chamomile, Verbena, Lime Blossom)

Hot or cold Valrhona chocolate (whole, semi-skimmed, skimmed or soy milk)

9€

10€

10€



**GOURMET DELICACIES**  
**From 11am to 11pm**

**STARTERS**

Caesar salad, croutons, parmesan cheese, free-range chicken breast	<b>22€</b>
Tomato mozzarella di Bufala	<b>20€</b>
Seasonal vegetable soup (V)	<b>14€</b>
Starter of the day	<b>15€</b>

**SANDWICHES**

Club Sandwich, free-range chicken, bacon, French fries & salad	<b>24€</b>
Fresh herbs croque-monsieur, Beaufort cheese, Prince de Paris ham, French fries & salad	<b>21€</b>

**PASTAS**

Whole-wheat spaghetti pasta	<b>22€</b>
Tomato and basil (V) or Bolognese Sauce or Butter sauce	

**MAIN COURSES**

Beef fillet, choice of béarnaise or red wine sauce	<b>38€</b>
Roasted farm chicken breast, thyme-infused poultry juice	<b>26€</b>
Dish of the day	<b>22€</b>

**KID (-12 years old)**

Chicken nuggets	<b>15€</b>
Beefsteak	<b>15€</b>
Cod or salmon fillet	<b>15€</b>
Spaghetti with tomato or Bolognese sauce or butter sauce	<b>12€</b>

**YOUR CHOICE OF SIDE DISH**

Mashed potatoes, French fries, steamed rice, green salad, seasonal vegetables

**CHEESE**

Selection of matured cheese	<b>14€</b>
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**DESSERTS**

Sliced fresh fruit	<b>12€</b>
Le Gâteau Parisien	
Dessert of the day	



**PAUL BOCUSE IN YOUR ROOM**  
*From 11am to 11pm*



**STARTERS SIGNATURES BOCUSE**

<i>Gratinated French Onion Soup Lyonnaise Style</i>	<b>16€</b>
<i>Dill Marinated « Label Rouge » Scottish Salmon</i>	<b>24€</b>
<i>Terrine of French Duck Foie Gras « Robert Duperier »</i>	<b>26€</b>
<i>Caesar Salad with snacked prawns</i>	<b>24€</b>

**DISHES SIGNATURES BOCUSE**

<i>Scottish Salmon « label rouge » roasted on skin</i>	<b>33€</b>
<i>Carnaroli Risotto with mushrooms</i>	<b>26€</b>
<i>Viennese Veal* Cutlet</i>	<b>33€</b>
<i>Lyonnaise-style granitad macaroni pasta</i>	
<i>Beef Bocuse's « Charolais » Burger</i>	<b>27€</b>
<i>Red oni on compote, béarnaise sauce, Tomme de Savoie cheese</i>	

**DESSERTS SIGNATURES BOCUSE**

<i>Iced Vacherin with Fresh Fruits</i>	<b>14€</b>
<i>Traditional « Crème Brûlée » with Vanilla Pods</i>	<b>12€</b>



## OVERNIGHT DELICACIES

From 11pm to 7am

<i>Smoked Scottish Salmon</i>	<b>23€</b>
<i>Seasonal vegetable soup (V)</i>	<b>14€</b>
<i>Tomato mozzarella di bufala (V)</i>	<b>20€</b>
Four cheese Pizza (V)	<b>26€</b>
Margherita Pizza (V)	<b>26€</b>
Whole-wheat spaghetti pasta, Bolognese or tomato and basil sauce or butter sauce	<b>22€</b>
Selection of cheese	<b>14€</b>
Fresh fruit salad	<b>12€</b>
Le Gâteau Parisien	<b>12€</b>

## SOFT DRINKS

### MINERAL WATER

*Evian, Badoit, Perrier 33cl*

**8€**

*Evian, Badoit 75cl*

**10€**

### SOFTS

*Coca-Cola, Coca-Cola Zero, Sprite, Schweppes tonic,  
Ice Tea, Orangina, Limonade premium Elixia, Red bull*

**8€**

### FRESH JUICES

*Nectar Charles Papillon* [tomato, apricot, apple or peach]

**10€**

*Fruit juice* [cranberry or pineapple]

**9€**

*Freshly squeezed juice* [orange, grapefruit]

**12€**

*Fresh detox cocktail* [apple, pear & fennel | Orange, carrot & ginger]

### HOT BEVERAGE

*Café fraîchement filtré, ristretto, espresso, américain, macchiato, cappuccino, café latte*

**9€**

*Thés et infusions (Damman Frères)*

**10€**

*(English Breakfast, Earl Grey, Darjeeling, Jasmine, Sencha japonais, Bali, Menthe Touareg, Lapsang Souchong fumé, camomille, verveine, tilleul)*

*Hot or cold chocolate (Valrhona)*

**10€**

**(V)** : Vegetarian option  
Gluten-free bread available on request



## OTHER DRINKS

### CHAMPAGNE

Moët & Chandon Imperial Brut  
 Veuve Cliquot Brut  
 Krug - Edition 166  
 Moët & Rosé Imperial Rosé  
 Ruinart Blanc de Blanc de Blanc

75 cl  
 99€  
 109€  
 350€  
 115€  
 149€



### CHAMPAGNE BY THE GLASS

Moët & Chandon Imperial Brut  
 Moët & Rosé Imperial Rosé

12 cl  
 23€  
 27€

### RED WINE

Côtes du Roussillon - Héritage - Château de Corneilla  
 Fleurie - Clos les 4 vents - Georges Duboeuf  
 Saint Joseph Rouge "Le Grand Pompée" - Domaine Jaboulet  
 Margaux de Brane - Château Brane-Cantenac

75 cl  
 35€  
 42€  
 60€  
 80€

### WHITE WINE

Petit Chablis - Vibran - La Chablisienne  
 Pouilly-Fuissé Vignes Romanes - Bouchard Père et Fils  
 Sancerre – Domaine Serge Laloue  
 Pouilly Fumé Signature - Pascal Jolivet

75 cl  
 41€  
 48€  
 60€  
 85€

### ROSE WINE

Côtes de Provence – Maur & More – Château Saint-Maur

75 cl  
 35€

### WINE BY THE GLASS

Petit Chablis Pas si Petit - La Chablisienne  
 Sancerre Blanc – Domaine Serge Laloue  
 Fleurie - Clos les 4 vents - Georges Duboeuf  
 Saint Joseph Rouge "Le Grand Pompée" - Domaine Jaboulet

15 cl  
 9€  
 12€  
 9€  
 14€



### BEERS

Heineken, Affligem  
 Lagunitas IPA, Corona

33 cl  
 10€  
 12€

### LIQUORS

Whisky J. Walker Red Label, Four Roses or Jack Daniel  
 Aberlour Whisky 10 or Glenfiddich 12  
 Vodka Ketel One  
 Vodka Grey Goose  
 Tequila Sauza Blanco  
 Original Bombay Gin Original  
 Tanqueray Gin  
 Havana Club Rum 3 anos  
 Cognac Courvoisier VSOP  
 Armagnac Chateau de Bordeneuve VSOP

4 cl  
 12€  
 16€  
 12€  
 16€  
 12€  
 12€  
 14€  
 12€  
 15€  
 15€

Your choice of side (coca-cola, tonic premium, sprite...)

+3€