

WINE

BUBBLE		12 cl/75 cl
NV	Moët & Chandon – Brut Imperial	12/72
NV	Veuve Clicquot – Rich Rosé	16/96
WHITE		15 cl/75 cl
2019	Chablis – Garnier & Fils	10/50
2020	Sancerre – La Mercy-Dieu Domaine Bailly-Reverdy	9/45
RED		15 cl/75 cl
2020	Bourgogne Pinot Noir – Horizon – Bichot	8/40
2020	Crozes-Hermitage Aléofane – Natacha Chave	10/50

BUBBLE

HYDROMEL EXTRA BRUT		27,5 cl
Bulles de Ruches – Fleurs de lavande		12
BEER		33 cl
Lager – D Pilsne – Deck & Donohue		8
Lager – Indigo IPA – Deck & Donohue		9

WITHOUT ALCOHOL

WATER		50/100 cl
Sparkling – San Pelligrino		4/8
Still – Vittel		4/8
Sparkling – Perrier		5
JUICE & NECTAR		25 cl
Orange – apple – tomato – apricot		7
TEA & INFUSION		
Green, black, white and Earl Grey tea		7
Verbena, chamomile et organic be cool infusion		

COFFE & CHOCOLATE

All our chocolate and coffee drinks
are made with our own production from our manufactures in Paris

COFFEE		
Espresso		3
Decaf		3
Noisette		4
Viennese coffee		5
Cappuccino		5
CHOCOLATE		
Hot chocolate		12
Iced chocolate		9

Net price in euro, taxes and service included. If you suffer from a food allergy or intolerance, please inform a member of our team at the order.
Winter 2022



SALTY

Smoked beetroot, horseradish and red shiso fermented yogurt ice cream	15
Lentils, red onions and finger lemon, lemon sorbet	15
Haddock, Jerusalem artichoke and cocoa nib clementine/yuzu sorbet	18
Quick grilled mackerel, puntarella and stracciatella, fresh heb sorbet	18
Roasted cauliflower, coffee cascara cascara/lemon granité	15
Oven-baked gourd, grain condiment, miso and coriander, fresh herb sorbet	15
Sea bream ceviche, avocado and basil green apple/basil/lime sorbet	18

SWEET

75% Peruvian chocolate soufflé 75% chocolate soufflé, ganache, Peruvian ice cream	16
Pineapple elixir grilled pineapple carpaccio, pineapple cream, jasmine green tea, pineapple/Sichuan pepper	15
All about citrus Greek yogurt, confit citrus, date-yuzu condiment lemon, grapefruit and clementine/yuzu sorbet, Campari granité	15
75% Madagascar chocolate mousse	12

ICED

Liégeois chocolate chocolate ice cream, Chantilly, caramelized nibs, chocolate sauce	14
Colonel Lemon and confit lemon sorbet, light lime cream, vodka	15
Vanilla ice cream ‘flood’ with coffee hazelnut praline, vanilla ice cream, light cream, espresso	13
Definitely vanilla three vanilla ice cream, Chantilly, crème brûlée, gaufrette	13



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	Ice chocolate	9

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GOÛTER

	Hot chocolate and madeleine	15
	This is not a lemon tart !	15
	75% Madagascar chocolate mousse	12
	75% Peruvian chocolate soufflé 75% chocolate soufflé, ganache, Peruvian ice cream	16
	Chocolate bonbon assortment 4/8/12 pieces	8/16/24

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AFTERNOON TEA

36€

	Your choice of hot drink	
	1 cold salty	
	1 hot salty	
	75% Peruvian chocolate soufflé 75%	



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BRUNCH

55€

With a glass of Champagne
Nv Moët & Chandon - Brut Impérial
65€

DRINK

Refreshing citrus/herb water

Energy juice
apple, fennel, cucumber, ginger and coriander

Your choice of hot drink

Glass of Champagne

SALTY

Lentils, red onions and finger lemon,
socca chips

Salmon gravlax with cocoa nibs, horseradish

Roasted cauliflower, coffee cascara
cascara/lemon granité

Poached egg, avocado, pomegranate and basil

SWEET

Chocolate or citrus tart

Mini madeleines

Steamed cocoa nib bread
hazelnut spread
apple, quince and vanilla jam

ICED

Vanilla ice cream ‘flood’ with coffee
hazelnut praline, vanilla ice cream, light cream, espresso

