

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	

COFFEE & 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	10

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.
Spring/Summer 2022



BRUNCH

65€

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

75€

DRINK

Refreshing melon/redcurrant water

Energy juice
watermelon, tomato and ginger

Your choice of hot drink

SALTY

Yogurt, cucumber and mint, carasau

Smoked haddock, grain focaccia,
pistachio and soft chilli condiment

'Burnt' aubergine, black garlic and coriander

Charred courgette, capers and
salty ewe's ricotta, mint sorbet

Poached egg, avocado, pomegranate and basil

SWEET

All about chocolate or strawberry !

Mini madeleines

Steamed cocoa nib bread
hazelnut spread
rhubarb jam

ICED

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

