

M E N U

BRUNCH

145 €

Excluding mineral water and alcoholic beverages

Warm beverages

Coffee or tea and freshly squeezed orange or grapefruit juice

Home made viennoiseries and bread

Butter, sugarfree jam and chocolate spread

ALLÉNO-CRUDO

Utah Beach n°3 oyster with a herbaceous granita

Balik salmon heart in a tangy broth

Raw sea bass, ginger gel and dill oil

PERFECT EGG, IN A HAM JELLY

Farm cream with iodine pearls

LINE-CAUGHT WHITING FISH, À LA PRUNIER

Oscietra caviar in addition – 30 €

COLD CHICKEN, WELL NOT QUITE

Under a lovage mayonnaise

Desserts

SUMMER SALAD, SCENTED WITH VERBENA

PANCAKE FILLED WITH CHOCOLATE AND HAZELNUT

KID'S BRUNCH

- 56 €

A main dish and a dessert of your choice

Net prices, service included - Allergen list available upon request.

According to the provisions dated february 19, 2025, all of our meat are coming from France.

Our « homemade » preparations are all elaborated on site using raw products.

BEVERAGE LIST

OUR MUST HAVE

CHEMEX FILTERED COFFEE

Yannick Alléno Signature ' specialty coffee – 1895

Coffee Designers by Lavazza

THE « DETOX » JUICE,

Mango, apple and passion fruit.

OUR CHAMPAGNES

MOUZON-LEROUX « L'ASCENDANT »

- 34 €

MOËT & CHANDON « GRAND VINTAGE » 1999

- 75 €

PIERRE PAILLARD « LES TERRES ROSÉ »

- 39 €

OUR CLASSICS

YANNICK ALLÉNO SIGNATURE' SPECIALTY COFFEE – 1895

COFFEE DESIGNERS BY LAVAZZA BLEND OF 100% ARABICA FROM BRAZIL, COLOMBIA AND GUATEMALA, WITH NOTES OF HONEY, MILK CHOCOLATE AND PLUM

Espresso, lungo, cappuccino, ristretto, macchiato or cream

GREEN TEAS, SUBTLE AND COMPLEX, HERBAL AND FLORAL NOTES

Choices: Jasmin or Sencha

BLACK TEAS, TOASTY AND OAKY, INTENSELY AROMATIC AND FRUITY

Choices: Darjeeling, Lapsang Souchong, Ceylan, English Breakfast or Earl Grey

WHITE TEA OR OOLONG, OUR EXCEPTIONALLY DELICATE TEA

Choices: Himalaya Shangri-La or Oolong beauty