

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 jams and chocolate spread

TO START

Belon oyster glazed with Champagne

DUCK FOIE GRAS, TERRINE

Quince jelly, aromatic herbs

SEA URCHIN CORAL

Served in the shell

Oscietra caviar from maison Prunier available as a supplement – 15 €

MONKFISH, WITH BLACK PEPPER

Precious fish roe

BEEF, IN SARCOPHAGUS

Périgueux Sauce

Black truffle from Périgord available as a supplement – 15 €

Desserts

WINTER FRUIT SALAD, SCENTED WITH CINNAMON

FRENCH TOAST, HAZELNUT AND VANILLA EXTRACTION

KID'S BRUNCH

A main dish and a dessert of your choice

56 €

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,

Cucumber, apple and lemon.

OUR CHAMPAGNES

MICHEL GONET « BLANC DE BLANCS GRAND CRU » 2015 29 €

DEUTZ « AMOUR DE DEUTZ BLANC DE BLANCS » 2014 65 €

MOËT & CHANDON « GRAND VINTAGE COLLECTION » 2003 75 €

DUVAL-LEROY « ROSÉ PRESTIGE » 32 €

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