

BREAKFAST

THE BREAKFAST

EDMOND'S BUFFET

7:00-10:30AM

29€

À LA CARTE

7:00-12:00PM

PANCAKES , maple syrup, red berries	12€
HOMEMADE CRÊPES	11€
HOMEMADE SCONES served with fresh cream and jam	10€
GREEK YOGURT , homemade granola, fresh fruits, honey	12€
SCRAMBLED EGGS , ham, cheese, bacon, mushrooms, onions	8€
FRIED EGGS , ham, cheese, bacon, mushrooms, onions	8€
BUILD YOUR OWN OMELETTE , ham, cheese, bacon, mushrooms, onions	11€
SMOKED SALMON TOAST , brioche bread, crème fraîche, poached egg, chives	16€
AVOCADO TOAST , cereal bread, guacamole, poached egg	14€

EXPRESS DEAL

7:00AM-12:00PM

1 HOT DRINK

2 SMALL PASTRIES

12€

BREAKFAST

DRINKS

7:00AM-12:00PM

FRESHLY SQUEEZED FRUIT JUICES

6€

Orange, Lemon

CAFETERIE

Espresso, Noisette, Decaf

5€

Double Espresso, Cream

7€

Cappuccino, Late Machiatto

8€

Hot chocolate, Chococcino

8€

Matcha Latte

8€

TEA PALACE

8€

Big Ben, Grand Jasmin Imperial, Earl Grey,

Jade Chine,

Rooibos,

Genmaicha Yama,

Thé Vert à la menthe

INFUSIONS

7€

Scandinav Detox

L'Herboriste N°108 : Verbena, Orange, Mint

LUNCH

12:00-18:00PM

BUILD YOUR OWN OMELETTE , ham, cheese, bacon, mushrooms, onions	11€
AVOCADO TOAST , cereal bread, guacamole, poached egg	14€
BROCCOLI NORI , dried dates, pistachio	12€
SEA BREAM CEVICHE , Brittany pink onion	23€
ORGANIC BLACK ANGUS BEEF CARPACCIO , crips potatoes	21€
CRISPY CHICKEN FILLET with ranch sauce	21€
FRENCH FRIES with nori salt	11€

CAESAR SALAD , sucrine lettuce, chicken, croutons	26€
THE RANCH BURGER , bacon, lettuce, tomato	21€
FISH TACOS with spicy mayonnaise	17€
LOBSTER ROLL with chipotle sauce and pickled onion	24€
SEA BASS FISH & CHIPS , Worcestershire sauce, tartare sauce, French fries	25€
SEASONAL RISOTTO	27€
ANGUS BEEF RIB STEAK , sucrine lettuce and French fries	42€
LOBSTER SPAGHETTI HOME-MADE , tomato bisque, chives	41€

SWEETS

HOMEMADE CRÊPES	11€
HOMEMADE SCONES served with fresh cream and jam	10€
BANANA & CINNAMON COOKIE , with chocolate marshmallows	13€
PANNA COTTA with fresh citrus cream	13€
PARIS MONTMARTRE , hazelnut praline cream, fleur de sel	16€
MADAGASCAR VANILLA CRÈME BRÛLÉE	13€
RED BERRIES SELECTION WITH RASPBERRY JUICE	16€

SET MENUS

12:00-14:30PM

CHOICE OF STARTER AND MAIN COURSE
FROM DAILY SPECIALS

STARTER OF THE DAY

14€

DISH OF THE DAY

28€

STARTER + MAIN COURSE OR MAIN COURSE + DESSERT

(DESSERTS MUST BE CHOSEN
FROM THE LUNCH MENU)

37€

STARTER + MAIN COURSE + DESSERT

(DESSERTS MUST BE CHOSEN
FROM THE LUNCH MENU)

45€

DINNER

19:00-23:00PM

STARTERS

PARMESAN SABLE, fresh corn variations, truffle oil cream, arugula, honey-mustard sauce	16€
STEAMED SCALLOPS, chilled cauliflower mousse with walnut oil, pickled vegetables, walnut pesto	24€
GRAVLAX-STYLE MARINATED SEA BREAM, green lentil guacamole, coriander, lime and preserved lemon	19€
DUCK BREAST TATAKI, peanut vinaigrette, celery root confit, Jerusalem artichoke chips	21€

MAIN COURSE

ORGANIC SARDINIAN FREGOLA, risotto-style, beetroot juice, smoked paprika, Parmesan-horseradish emulsion, fresh herbs	29€
COD FILLET topped with homemade tea-infused tarama, green lentils risotto-style, light shellfish jus	34€
RED LABEL VEAL SIRLOIN, spelt, mushroom, morel and chestnut casserole, lightly creamy yellow wine jus, Comté shavings	42€
AUBRAC BEEF FILLET WITH FOIE GRAS IN RED WINE, tomato & raspberry vinegar chutney, black rice, and mulled wine emulsion	49€

DESSERTS

EXOTIC PAVLOVA, mango, passion fruit, Madagascar vanilla whipped cream	16€
CHOCOLATE TART BY NICOLAS BERGER 45%, cocoa nibs	16€
PROFITEROLE-STYLE CHOUX PASTRY, vanilla and chocolate cream, cocoa sauce, toasted almonds	16€
RED BERRIES SELECTION WITH RASPBERRY JUICE	16€

DESSERT TO SHARE

BABA FOR TWO, Plantation Original Dark rum, Madagascar vanilla whipped cream	22€
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