

# BREAKFAST

**THE BREAKFAST**  
EDMOND'S BUFFET

7:00-10:30AM  
29€

## À LA CARTE

7:00-12:00PM

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

Orange, Lemon

6€

### 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**, crisps potatoes **21€**

**CRISPY CHICKEN FILLET** with ranch sauce **21€**

**FRENCH FRIES** with nori salt **11€**

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**CAESAR SALAD**, succine 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**, succine 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

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

## MAIN COURSE

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

## DESSERTS

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

## DESSERT TO SHARE

<b>BABA FOR TWO</b> , Plantation Original Dark rum, Madagascar vanilla whipped cream	22€
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