

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

Orange, Lemon

6€

CAFETERIE

Espresso, Noisette, Decaf

5€

Double Espresso, Cream

7€

Cappuccino, Latte Macchiato

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

* Plant-based milk available on request

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 , crispy potatoes	21€
CRISPY CHICKEN FILLET with ranch sauce	21€
FRENCH FRIES with nori salt	11€
<hr/>	
CAESAR SALAD , sucrine lettuce, chicken, croutons	26€
THE RANCH B.L.T , 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€
BEEF SIRLOIN STEAK , sucrine lettuce and French fries	34€
LOBSTER SPAGHETTI HOME-MADE , tomato bisque, chives	41€

SWEETS

HOMEMADE CRÊPES	11€
HOMEMADE SCONES served with fresh cream and jam	10€
XL ALL-CHOCOLATE COOKIE , 65% Peru Nicolas Berger, molten caramel and fleur de sel	13€
FONTAINEBLEAU CREAM WITH RED BERRIES	13€
PARIS MONTMARTRE , Bronte pistachio mousseline cream and fleur de sel praline	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€
- CRAB MEAT AND GREEN ASPARAGUS**, in a half avocado, tarragon emulsion 22€
- 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€
- BEEF FILLET**, pistachio-roasted green asparagus, lemon risotto, fresh herbs, meat jus 49€

DESSERTS

- STRAWBERRY PAVLOVA**, with Madagascar vanilla cream, Cléry strawberry coulis and arugula condiment 16€
- CHOCOLATE AND BUCKWHEAT TART**, 65% Colombia Nicolas Berger, cocoa sablé biscuit 16€
- MADAGASCAR GRILLED VANILLA CHOUX**, dulce de leche, toasted almond praline and custard sauce 16€
- RED BERRIES SELECTION WITH RASPBERRY JUICE** 16€

DESSERT TO SHARE

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