

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, 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€

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

PAN-SEARED FOIE GRAS, brioche, homemade ginger sweet and sour sauce	17€
CRAB MEAT AND APPLE BRUNOISE, half avocado, tarragon emulsion	22€
BRETON BLUE LOBSTER SALAD, mozzarella, baby gem lettuce, avocado, turmeric condiment	38€
GRAVLAX-STYLE SEA BREAM, peanut vinaigrette, blood orange and grapefruit chutney, fennel and quinoa	19€
TOMATO GAZPACHO, stracciatella and pistachios	14€

MAIN COURSE

ARTICHOKE RISOTTO, baby spinach leaves	27€
ANGUS BEEF FILLET, roasted bone marrow, baby potatoes	49€
ROASTED SEABASS, broccoli textures and saffron sauce	32€
LOBSTER GNOCCHI, lobster coral foam	42€
CHICKEN SUPREME WITH PORCINI MUSHROOMS, curly kale and light mushroom sauce	32€

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€
--	-----