

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€
FRENCH FRIES with nori salt	11€
FISH TACOS with spicy mayonnaise	17€
LOBSTER ROLL with chipotle sauce and pickled onion	24€
CAESAR SALAD , sucrine lettuce, chicken, croutons	26€
PULLED PORK BURGER , teriyaki glaze & Japanese mayonnaise	21€
BUTCHER'S CUT , baby gem lettuce & French fries	34€
FREE-RANGE CHICKEN , homemade aubergine zaalouk & naan bread	29€
SEA BASS FISH & CHIPS , Worcestershire sauce, tartare sauce, French fries	25€
SEASONAL RISOTTO	27€
LOBSTER SPAGHETTI HOME-MADE , tomato bisque, chives	41€

SWEETS

HOMEMADE CRÊPES	11€
HOMEMADE SCONES served with fresh cream and jam	10€
MADAGASCAR VANILLA CRÈME BRÛLÉE	13€
RED BERRIES SELECTION WITH RASPBERRY JUICE	16€
TIRAMISU , with Honduran coffee	13€
PARIS-BREST , vanilla and chocolate, praline lava center & cocoa nibs	13€
XL COOKIE , caramelized pecans & silky vanilla caramel	13€

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	19€
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€
CHESTNUT VELOUTÉ, soft-poached egg & golden croutons	14€
SEARED SCALLOPS WITH FREGOLA SARDA, white wine sauce and turmeric emulsion	25€

MAIN COURSE

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	29€
CREAMY BUTTERNUT SQUASH RISOTTO WITH SPINACH, pumpkin seed emulsion	27€

DESSERTS

MADAGASCAR GRILLED VANILLA CHOUX, dulce de leche, toasted almond praline and custard sauce	16€
RED BERRIES SELECTION WITH RASPBERRY JUICE	16€
LEMON TART, lemon cream, lemon condiment & lime cloud	16€
EXOTIC PAVLOVA, vanilla cream, mango confit, passion fruit & marigold gel	16€

DESSERT TO SHARE

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