

THE
Butterfly
ROOM



DISTRACTIONS

Available from 12 pm

Houmous - Toast /12 

Good Anchovies /14

Grilled Padrons - Pinenuts /12 

Foie Gras - Mostarda Di Cremona /28

Dry Gascon Ham Extra - Pierre Matayron (Aged 24+ Months) /36

STARTERS

Available from 12 pm

Eggs Mayo /12 

Good Parisian Burrata - Anchovy - Basil /24 

The Chicken Caesar /36 (P)

Smoked Salmon " Like a Herring" - Warm Potatoes /28

Celeriac Remoulade Apple /16 

Today's Cheese /16 

 Vegetarian (P) : Pork

Origins of products (unless otherwise specified): Chicken, Pork : France

Prices are in net euros, taxes and service included.

The restaurant does not accept payments by check. The allergen menu is available upon request.

TOAST & SANDWICHES

Available from 12 pm

“Comestibles” Grilled Croque : Monsieur /24 (P) or Madame /26 (P)

French Steak Sandwich /28

Bon Burger - Bacon and Cheese /36 (P)

Minute Steak Frites - Simmental Beef Skirt Steak (Austria) - 180g /28

Side: Matchstick Fries /10 

Spinach and sesame /10 

Mashed potatoes /10 

LUNCH SPECIAL

Available from 12:00 PM to 2:30 PM

Enjoy a main course from the selection below, a dessert,
and a hot beverage /54
(+15 with a glass of wine of your choice, +4 euros for our hot chocolate)

“Comestibles” Grilled Croque : Monsieur or Madame (P)

French Steak Sandwich

Bon Burger - Bacon and Cheese (P)

The Chicken Caesar (P)

Minute Steak Frites - Simmental Beef Skirt Steak (Austria) - 180g

Side: Matchstick Fries /10 

Spinach and sesame /10 

Mashed potatoes /10 

 Vegetarian (P) : Pork

Origins of products (unless otherwise specified): Chicken, Pork : France / Beef: Spain

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DESSERTS

THE SELECTION OF BUTTERFLY PÂTISSERIE BY MATTHIEU CARLIN

Sicilian pistachio millefeuille with fleur de sel /18

Pear tart, roasted vanilla and pecan praline/18

Paris-Brest with Piedmont hazelnut /18

Raspberry finger, buckwheat and hibiscus/18 

Muesli shortbread, wild blueberries and figs, yogurt mousse /18

Hazelnut coffee with tonka bean / 18

Crispy chocolate meringue, cocoa nibs / 18

Parisian Flan with vanilla from Tahiti /15

THE SHOPPING BREAK

(for 2 people) /64

A sweet interlude between two boutiques, featuring:

2 hot beverages or refreshments*

2 pastries of your choice

1 box of biscuits

For an elevated experience, indulge in a glass of Champagne

Taittinger "Réserve" - Brut (+16 euros per guest)

*+4 euros for our hot chocolate

 *Gluten-free*

All of our wines are from AOC/AOP regions, unless otherwise specified. Alcohol is dangerous for health, consume with moderation. Prices are in net euros, taxes and service included.

WINES

CHAMPAGNE

	14 cl	75 cl
Taittinger "Réserve" - Brut, Reims	25	125
Alfred Gratien - Brut Rosé, Epernay	28	140

BLANC

Alsace Chasselas "Vieilles Vignes" 2023	17	85
Domaine Schoffit		

ROUGE

Bourgogne-Hautes-Côtes de Beaune 2021	20	100
Jeanson Parigot, Burgundy		

ROSÉ

Côtes-de-Provence Sainte-Victoire "Le Pas du Moine" 2024	18	90
Château Gassier & Hôtel de Crillon		

MOELLEUX

	10cl	50cl
Tokaji Edes Szamorodni "1413" 2015	17	85
Disznoko (Hungary)		

BEERS

Galibot Pils de Schoeneck Pilsner 33cl /15
Heineken - 00% 25cl /14

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COCKTAILS

AVAILABLE FROM 4PM

SOUTHSIDE 12cl /18
Beefeater London Dry Gin, Lime, Mint

PARIS-CHAMBÉRY 7cl /18
Red Dolin, Bitter Dolin

FRENCH MARTINI 12cl /20
Ketel One Vodka, Pineapple, Lemon, Chambord

DELICIOUS SOUR 12cl /22
Calvados, Lemon, Peach Liquor

FROZEN POLYNESIAN PARALYSIS 20cl /20
Michter's Bourbon, Lemon, Orgeat, Demerara, Orange, Pineapple

HARVEST OLD FASHIONED 7cl /22
Michter's Bourbon, Demerara, Angostura Bitter

INFANTE 12cl /18
Ocho Tequila, Lime, Orgeat

QUEEN PARK SWIZZLE 20cl /18
Planteray Original Dark Rum, Lime, Demerara

LUCIEN GAUDIN 7cl /20
Beefeater London Dry Gin, Dry Vermouth, Campari, Pierre Ferrand Dry
Curaçao

VIRGIN SOUTHSIDE 0% 12cl /15

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REFRESHMENTS

MINERAL WATERS

STILL

Evian 50cl /9

Evian 1L /12

SPARKLING

Badoit 50cl /9

Badoit 1L /12

SOFTS

Homemade Iced Tea 25cl /15

Coca-Cola / Zéro 33cl /12

London Essence Tonic Water 20cl /12

Lemonade / Citronnade "La Mortuacienne" 33cl /12

Fresh Orange juice 25cl /15

Fresh Grapefruit juice 25cl /15

Fresh Apple juice 25cl /15

Pineapple juice – Alain Milliat 20cl /12

Tomato juice – Alain Milliat 20cl /12

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HOT BEVERAGES

SHORT COFFEE /9

Espresso

Ristretto

Espresso Macchiato

LONG COFFEE /12

American coffee

Double Espresso

Cappuccino

Latte

Flat White

French Press

MATCHA LATTE /12

Smooth and earthy matcha, blended with hot or cold milk.

SIGNATURE HOT OR COLD CHOCOLATE /18

Crafted by our pastry team with a blend of premium grand cru chocolates.

Our coffee, La Reserva de Tierra Lavazza, is from the Jinotega region (Nicaragua) where Lavazza supports over 25 communities of small coffee producers with dedicated training and technical assistance, promoting the adoption of sustainable agricultural practices to increase quality and coffee productivity, improving the wellbeing of farmers and local communities.

It contains 100% sustainability grown coffee from Rainforest Alliance Certified Farms.

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TEAS & INFUSIONS - Palais des Thés

BLACK TEA /12

Breakfast Tea – *Woody, spicy and malty*

Thé des Lords – *Blend of black tea and safflower petals, natural bergamot flavour*

Ceylan New Vithanakande – *Spicy, notes of candied fruits*

Darjeeling Puttabong – *Woody and full-bodied*

Violette – *Black tea with floral notes of violet that evoke delicate treat*

GREEN TEA /12

Sencha Ariake – *Iodine and vegetal*

Grand Jasmin Chun Feng – *Soft and floral*

Peppermint – *Chinese green tea and peppermint*

Thé du Hammam – *Sweet and fruity, evokes green date, orange blossom, rose and red fruits*

Thé des Moines – *Blend of black and green tea with a unique floral fragrance*

Thé Genmaicha – *Blend of green tea and grilled brown rice, vegetal flavor*

INFUSION /12

Verbena – *Lemon flavored and refreshing*

Chamomile – *Soft and floral*

Rooibos Mélange du Cap – *Blend of vanilla pods and cocoa nibs*

Jardin de Vénus – *Combines vanilla, orange, and carob*

A selection of plant-based milk options is available : almond, oat, soy, rice, coconut.

ABOUT THE CHEF
MATTHIEU CARLIN

Matthieu Carlin, Head Pastry Chef at Hôtel de Crillon, A Rosewood Hotel,
and his team are showcasing their creativity and passion for pastry.

Discover Butterfly Pâtisserie's collections through the seasons.

ABOUT THE CHEF
PAUL PAIRET

Since January 2023, Paul Pairet signs the menu of Nonos & Comestibles par
Paul Pairet at Hôtel de Crillon and the savory selection on your menu.

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