

JARDIN  
d'HIVER

# From 11 a.m to 9 p.m

## Starters

Brittany langoustines ravioles, basil, buckwheat and broth	28
Sea bass ceviche, coconut and passion fruit marinade, pickled avocado and pomegranate	32
Oysters, rye bread and condiments - Gillardeau N°3 - 6/9/12 pieces	28/28/52
Green asparagus from Provence, egg mimosa and lemon vinaigrette	28
Duck foie gras «Pâté en Croûte», Sicilian pistachio and candied lemon	28
Pistou soup	25

## Quintessentials

Classic Caesar salad: <i>chicken or crispy prawns</i>	42
The traditional club sandwich, french fries and mixed green salad	44
<i>Chicken, smoked salmon or vegetarian</i>	
<i>with or without bacon - white or brown toast</i>	
Cheeseburger 180gr, brioche bun, Abondance cheese,	44
<i>French fries and mixed green salad</i>	
Avocado toast, poached egg, seeds and pomegranate	32
Our bowl - red quinoa, avocado, seaweed, beans, cucumber, red tuna, sesame, mango	
Beef tartare- <i>Classic or caviar</i>	<del>38</del> 53
<i>French fries and mixed green salad</i>	
Smoked salmon «Le Borvo», buckwheat blinis, cream	28
Croq Lady, <i>French fries and mixed green salad</i>	44

## Sea and land

Wholewheat pasta, spring morels served as a blanquette	32
Dover sole from our coasts cooked meunière	65
Steamed seabass, condimented rice and seaweed broth	55
Roasted chicken breast, gravy	45
Veal viennese escalope, tomato veal juice, capers and lemon	48
Beef tenderloin from Café de Paris, pepper sauce	58

## Sides

Green beans / Vegetable «fricassée» / Baby spinach sprouts / Roasted potatoes / Mashed potatoes / Sautéed rice / Mushrooms «fricassée» / Condimented rice	12
---	----

Allergens list is available at the «Boudoir»

Prices are in euros, including service charge and Value Added Tax. Cheques are not accepted.

Drink responsibly. All our wines are AOP labelled, if not written otherwise. All of our meats are from France, Germany or Spain

# From 11 a.m to 9 p.m

	50gr	125gr
<b>Caviars</b>		
Caviar Baeri fermier	210	525
Caviar Oscietre	210	525

## Tapas

Black truffle & Comté cheese finger sandwiches - 4 pieces		28
Buckwheat blinis, smoked salmon and sour cream		28
Mini cheeseburgers - 4 pieces		24
Lobster rolls with lime and roasted seeds - 4 pieces		32
Cecina croquettes		24
Ibaiama ham from Eric Ospital, tomato crostini		28
Crisp tender vegetables basket		24
Lemon peas houmous, sweet pepper and olive oil		18
Cheese platter, mixed green salad, walnuts and dried fruits - 4 pieces		28

## Desserts

Dark chocolate from Madagascar and peanut with fleur de sel		20
Rhubarb tart, «fromage blanc» mousse and Brittany dill		
Crunchy exotic fruits and lime zests (vegan and gluten free)		
Strawberry and jasmine cheesecake style		
Tahitian vanilla and Anne Sophie's strawberries millefeuille		
Seasonal fruits platter		

## Cake of the moment

Soft almond cake, strawberry heart		15
------------------------------------	--	----

## Homemade seasonal ice creams and sorbets

Ice creams flavours: Tahitian vanilla, strawberry, pecan praline	7/14/21	
Sorbets flavours: Mango / passion fruit, lime, chocolate		

Allergens list is available at the « Boudoir »

Prices are in euros, including service charge and Value Added Tax. Cheques are not accepted.

Drink responsibly. All our wines are AOP labelled, if not written otherwise. All of our meats are from France, Germany or Spain

# Tea Time

*From 2:30 p.m to 6 p.m*

## Lord's Gôûter

60€ / person

Classic tea, coffee of your choice or homemade hot chocolate

-

Pana frita, marinated avocado and finger lime

Lobster roll and lime

Croque Beaufort cheese finger sandwich and black caraway seed

-

Strawberries and jasmine cheesecake style

Milk chocolate cube, spring honey and lemon

Rhubarb tart, «fromage blanc» mousse and Brittany dill

-

Homemade scones

*Classic and fig- cranberry*

or

Puffed brioches

*Tahitian vanilla and strawberry*

-

Raspberry shortbread

-

Jam selection and clotted cream

Allergens list is available at the « Boudoir »

Prices are in euros, including service charge and Value Added Tax. Cheques are not accepted.

Drink responsibly. All our wines are AOP labelled, if not written otherwise. All of our meats are from France, Germany or Spain.

## Champagne

	14 cl	75 cl
<b>Bollinger</b> - <i>Spécial Cuvée</i>	28	140
<b>Laurent-Perrier</b> - <i>Cuvée Rosé</i>	33	165
<b>Deutz</b> - <i>«Amour de Deutz» 2008</i>	59	295
<b>Dom Pérignon</b> - <i>«Cuvée P.2» 2000</i>	95	620

## White wine

<b>Sancerre</b> « <i>Silex</i> » 2018 - <i>Domaine Delaporte</i>	24	120
<b>Chablis 1er Cru</b> « <i>Vau de Vèz</i> » 2018 - <i>Domaine Schaller</i>	24	120
<b>Condrieu</b> « <i>Côte de Chatillon</i> » 2018 - <i>Domaine Bonnefond</i>	29	145
<b>Meursault</b> « <i>Les Tessons</i> » 2015 - <i>Vincent Girardin</i>	35	175

## Rosé wine

<b>Côtes de Provence</b> « <i>La Londe</i> » 2018 - <i>Château Sainte-Marguerite</i> <i>Fraicheur iodée et saline</i>	19	95
<b>IGP de l'île de beauté</b> « <i>Myrtus</i> » 2018 - <i>Sant'Armettu</i> <i>Pur et désaltérant</i>	24	145

## Red wine

<b>Graves 2016</b> - <i>Apollon - Le Divin</i>	29	145
<b>Saint Joseph</b> « <i>Les Garipelées</i> » 2017 - <i>De Boisseyt</i>	24	120
<b>Pommard</b> « <i>Les Riottes</i> » 2016 - <i>Alexandre Parigot</i>	29	145
<b>Pauillac du Château Latour</b> 2014	41	205

## Refreshments

<b>Poiré «Authentique»</b> - <i>Eric Bordelet</i>	11	55
<b>Sydre «Argelette»</b> - <i>Eric Bordelet</i>	11	55

Allergens list is available at the «Boudoir»

Prices are in euros, including service charge and Value Added Tax. Cheques are not accepted.

Drink responsibly. All our wines are AOP labelled, if not written otherwise. All of our meats are from France, Germany or Spain

# Cocktails

27

## **Aperol Spritz**

12 cl

Aperol bitter, prosecco, soda water

## **Negroni**

12 cl

London Dry Gin, Mancino Vermouth Rosso, Dolin bitter

## **Parisian Mule**

12 cl

Vodka Beluga Noble, lime, anis, Fever Tree ginger beer

## **Champagne Cup**

15 cl

Cognac Rémy Martin VSOP, Grand Marnier, Champagne

## **Bourbon Old Fashioned**

10 cl

Bourbon whiskey, Angostura bitter, sugar and homemade cherry

# Virgin cocktails

20

## **Marie Antoinette**

20 cl

Passion fruit, elderflower and soda

## **Ange**

12 cl

Raspberry, bergamot, lemongrass, fresh mint, gingerbeer

Our team will be delighted to prepare classic cocktails upon request

Allergens list is available at the « Boudoir »

Prices are in euros, including service charge and Value Added Tax. Cheques are not accepted.

Drink responsibly. All our wines are AOP labelled, if not written otherwise. All of our meats are from France, Germany or Spain

# Classic teas

12

*François-Xavier Delmas, founder of Palais des Thés in 1986, proposes this selection composed of exceptional teas with a touch of flavours and emotions.*

## Green teas

*Green tea for tonification and detoxification.*

Genmaicha yama - *Mix of Bancha green tea and roasted brown rice*

Sencha Ariake - *Iodine and vegetal*

Perle de jasmin - *Sweet and floral*

Paris for her - *Rose, raspberry and litchi for floral and gourmet alliance*

## Black teas

*Black tea for tannins taste and relaxing effects*

Breakfast Tea - *Woody, spicy and malty*

Ceylan New Vithanakande - *Spicy with touches of candied fruits*

Darjeeling Puttabong - *Woody and full body*

«Thé des Lords» - *Mix of black tea, safflower petal and natural bergamot flavour*

«Thé du Louvre Côté Cour» - *Citrus and wild blackberries*

Smoked Tea - *Leaf and bud mix of black and withe tea for intense smoky taste*

## Herbal teas

*Herbal tea from the West and Asia.*

Verbena - *Citrus and quenchy*

Camomile - *Sweet and floral*

Rooibos - *Mix of vanilla pod and cacao burst*

«Jardin des Bois» - *Mix of elderflower, raspberry and berry*

Ginger, honey and lemon - *Homemade*

## Signature Tea « Jardin d'Hiver »

15

Chai Tea

**Delicate black tea with a sumptuous mix of green cardamom and cloves.**

Allergens list is available at the « Boudoir »

Prices are in euros, including service charge and Value Added Tax. Cheques are not accepted.

Drink responsibly. All our wines are AOP labelled, if not written otherwise. All of our meats are from France, Germany or Spain

# Classic and connoisseur's teas

Terre de Chine works with passionate producers who have been cultivating local product since several generations. They are looking for secular expertise, allowing them to select the best quality Chinese Tea

## **Classic black tea** 12

*Yunnan d'Or - floral, fruity and honeyed*

*Pu Erh Shu Cha 2009 - strong, woody notes*

## **Connoisseur's tea** 22

### **White tea**

*Yin Zhen «Aiguilles d'Argent» - April 2019 - Fresh, floral and silky with notes of lily of the valley  
The buds of this tea are only harvested during spring period in Fujian province.*

### **Green tea**

*Long Jing - 1st harvest of April 2019 - Vegetal, grilled hazelnuts and a long finish  
This tea is grown at an altitude of 1300 metres in Zhengjiang province.*

### **Green blue or Wulong tea**

*Tie Guan Yin - 1st harvest of November 2018 - White flower*

*Fermented at 15%, it comes from the province of Fujian and grow at an altitude of 600 to 800 meters.*

*Thé Rou Gui- May 2019 - Mineral and grilled hazelnut touch*

*Known as one of the famous Rochers teas, this tea comes from a single harvest in May and grow at an altitude of 300 to 400 meters in Fujian province. Its fermentation is 60%.*

### **Black tea Pu Erh**

*Post-fermented Pu Erh Sheng Cha Tea - March 2017 - - Fresh vegetal mousse, candied fruit and undergrowth*

*Exceptional tea from 500-year-old tea trees harvested in 2017 and coming from Lin Cang.*

Allergens list is available at the « Boudoir »

Prices are in euros, including service charge and Value Added Tax. Cheques are not accepted.

Drink responsibly. All our wines are AOP labelled, if not written otherwise. All of our meats are from France, Germany or Spain



# Coffees

Espresso	9
Noisette	9
Latte	11
Cappuccino	11
Flat white	11
French press	11

*All our coffee are available in decaffeinated*

# Hot chocolate

Old style hot chocolate	15
<i>A blend of Grand's Crus</i>	

# Iced teas

20

## **Graceful**

Rose white tea, pepper, cranberry juice, syrup

## **Luxury**

Tonka bean Pu Erh tea, grapefruit, lemon, vanilla syrup

## **Dandy**

Ginger and lemongrass green tea, lime cordial

Allergens list is available at the « Boudoir »

Prices are in euros, including service charge and Value Added Tax. Cheques are not accepted.

Drink responsibly. All our wines are AOP labelled, if not written otherwise. All of our meats are from France, Germany or Spain.

## Freshly squeezed juices

Orange	<i>25cl</i>	12
Lemon, served with Vittel and syrup	<i>5 cl</i>	12
Ginger shot	<i>5 cl</i>	5
Freshly squeezed ginger, served with Vittel and agave syrup	<i>5 cl</i>	18

## Fresh juices

*25cl* 12

Grapefruit

Apple

## Alain Milliat juices

*25cl* 13

Tomato

Apricot

Pineapple

Carrot

## Detox juices

*25cl* 18

### By Jardin

« Our organic blends bring the benefits of nature to our original and tasty recipes. Our approach highlights the excellency of French agriculture. We respect the crop production and we bring its richness and benefits to our bottles.»

### César

Fennel, spinach, lemon, « Granny smith » apple

### Suzanne

Beetroot, lemon, « Royal Gala » apple, carrot

Allergens list is available at the « Boudoir »

Prices are in euros, including service charge and Value Added Tax. Cheques are not accepted.

Drink responsibly. All our wines are AOP labelled, if not written otherwise. All of our meats are from France, Germany or Spain

# Refreshments Drinks

Coca Cola, Light, Zero	<i>33 cl</i>	12
Orangina	<i>33 cl</i>	12
«La Mortuacienne» Lemonade	<i>33 cl</i>	11
«La Mortuacienne» Citronnade	<i>33 cl</i>	11
Fever Tree Soda Water	<i>20 cl</i>	12
Fever Tree Tonic Water	<i>20 cl</i>	12
Fever Tree Ginger Beer	<i>20 cl</i>	12

# Mineral Water

## Still

Evian	<i>75 cl</i>	11
Vittel	<i>50 cl</i>	9
Vittel	<i>1L</i>	12

## Sparkling

Badoit	<i>75 cl</i>	11
Perrier Fines Bulles	<i>50 cl</i>	9
Perrier Fines Bulles	<i>1L</i>	12
Perrier	<i>33 cl</i>	10

Allergens list is available at the « Boudoir »

Prices are in euros, including service charge and Value Added Tax. Cheques are not accepted.

Drink responsibly. All our wines are AOP labelled, if not written otherwise. All of our meats are from France, Germany or Spain

# Beers

## France

Deck & Donohue Trouble 6	<i>33 cl</i>	16
Gallia Lager	<i>33 cl</i>	16
Heineken 00 - Alcohol-free	<i>25 cl</i>	16

## International

Pilsner Urquell	<i>33 cl</i>	16
Kyoto Beer Kolsch	<i>33 cl</i>	16