

JARDIN d'HIVER

LORDS' GOÛTER

72€ per person

From Friday to Sunday - From 5 p.m to 6 p.m - Available upon reservation

Classic tea, coffee of your choice *or* Traditional hot chocolate

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Pre-dessert

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Smoked mild chili pepper croque, Comté, rocket 🌿

Focaccia with grilled vegetables 🌿

Lobster roll, lime and pomegranate

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Raspberry pavlova, whipped cream with lemon thyme

Apricot shortbread, wild Tonka bean

Milk chocolate from the Dominican Republic, elderflower

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Homemade scones nature and fig-cranberry *or* Brioche pastries apricot and salted caramel

Jam selection and clotted cream

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Raspberry jam shortbread and chocolate langue de chat biscuit

THE GRANDS CRUS TEAS 22€

from Maison Terre de Chine

Yin Zhen «Aiguilles d'Argent» Avril 2021 - *White tea, fresh, floral and silky with notes of lily of the valley. The buds of this tea are harvested only in the spring in Fujian province.*

Long Jing - 1^{ère} garde Avril 2021 - *Green tea, vegetal, noisettes grilled and long in the mouth. This tea is grown at 1500 meters in Zhengjiang province.*

Tie Guan Yin - 1^{ère} garde Novembre 2021 - *Blue tea, white flower. Fermented at 15%, it comes from Fujian province and is grown at an altitude of 600 to 800 meters.*

Thé Rou Gui - Mai 2021 - *Blue tea, Mineral and nutty note. One of the famous rock teas, this tea comes from a single harvest in May and is grown at an altitude of 500 to 400 meters in Fujian province. Its fermentation is 60%.*

Pu Erh - post-fermenté Pu Erh Sheng Cha - Mars 2017 - *Black tea, fresh vegetable mousse, notes of dried fruits and undergrowth. Exceptional tea from 500-year-old tea plants harvested in 2017, from Lin Cang.*

THE HOT BEVERAGES

BLACK TEAS 12€

Breakfast Tea - *Woody, spicy and malty*

Ceylan New Vithanakande - *Spicy, candied fruit notes*

Darjeeling Puttabong - *Woody and full-bodied*

Thé des Lords - *Blend of black tea and safflower petals, natural bergamot flavor*

Thé du Louvre Côté Cour - *Citrus and blackberries*

Thé Fumé «Smoking» - *Blend of black and white tea buds and leaves with a smoky flavor*

COFFEES

Espresso, Noisette 9€

Cappuccino, Latte, Flat White, French press 11€

Traditionnal hot chocolate 15€

GREEN TEAS 12€

Genmaicha Yama - *Bancha green tea blend and grilled brown rice*

Sencha Ariake - *Iodized and vegetable*

Grand Jasmin Chun Feng - *Sweet and floral*

Menthe Glaciale - *Green tea from China with peppermint*

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

HERBAL TEAS 12€

Verveine - *Lemony and thirst-quenching*

Chamomile - *Sweet and floral*

Rooibos mélange du Cap - *Blend of vanilla bean and cocoa nibs*

Jardin des bois - *Elderberry, raspberry and mixed berries*

Ginger, honey, lemon - *Made by us*

THE REFRESHMENTS

Soda	12€
Fresh fruit juices - 25 cl	15€
Vittel - 50 cl	9€
Vittel - 1L	12€
Evian - 75 cl	11€
Perrier fines bulles - 50 cl	9€
Perrier fines bulles - 1L	12€
Badoit - 75 cl	11€




THE COCKTAILS 29€

French 75 - Cognac Frapin 1270, lemon, sugar, Champagne - 18 cl
Green Mauresque - Henri Bardouin pastis, orgeat, lime, cucumber, mineral water - 16 cl
Mai Tai - Rhum Havana Club 3 years, Jamaican Rhum, lime, Fair Kumquat, orgeat - 14 cl
Peper Plane - Bourbon Four Roses Small Batch, Aperol, Amaro, lemon - 12 cl
Parisian Mule - Absolut Elyx vodka, elderflower cordial, lime, absinthe, ginger beer - 14 cl
Oaxaca Old Fashioned - Tequila Reposado, Mezcal Del Maguey Vida, Agave, Cocoa Bitters - 10 cl





THE SEASONAL COCKTAILS 29€

Pear - Mitcher's Bourbon, Williams pear, bay infusion - 20 cl
Raspberry - Roku Gin, raspberry, blackberry, verjus, melilot - 14 cl
Melon - Remy Martin VSOP, white port, verjus, bowler - 14 cl
Figs - Macallan 12 years, oloroso, Pedro Ximenez, fig - 10 cl
Radish - Ketel One, Saké, Sauvignon blanc, radish - 10 cl

THE TAPAS

Black truffle croque, Comté cheese - 4 pieces 	32€
Mini cheeseburgers - 2 pieces	28€
Lobster rolls, lime and pomegranate - 4 pieces	44€
Osciestra caviar (12gr) tartlet, farmhouse cream, lime - 6 pieces	72€
Chickpeas Houmous, lemon, olive oil and seeds biscuits 	24€
Bluefline tuna tartare from Mediterranean Sea, puffed rice biscuits - 5 pieces	24€
Cheese platter with mesclun lettuce, nuts and dried fruits 	28€

THE DESSERTS

Iced Calisson with apricot, lemon thyme	22€
Raspberry tart and sour juice	22€
Coconut and chocolat cashew nut milk craquant  	22€
Raspberry millefeuille, tahitian vanilla diplomat cream	22€
Seasonal fruit plate  	24€
Selection of ice cream and sorbets 1/2/3 scoops	7 / 14 / 21€
Our Ice cream vanilla, chocolate-hazelnut	
Our Sorbets raspberry, apricot, mint-lemon or yogurt	

THE DETOX JUICES - 25 cl 18€

Vitalizing - Celery, Granny Smith apple, cucumber
Energizing - Carrot, orange, ginger

THE MOCKTAILS 23€

Pear-Fect - London Essence Ginger Ale, Williams pear - 18 cl
M.A. - Passion fruit, elderflower, sparkling water - 18 cl
Amaretto Sour 0% - Amaretto 0%, lemon, aquafaba - 12 cl

 Gluten Free  Vegetarian  Vegan

Alcohol abuse is bad for your health, please consume with moderation.

All prices are in net euros, taxes and service included. The house does not accept payments with checks.

Beef: France. Lobster: European, sustainable fishing. Tuna: France, sustainable fishing. Caviar: China. Allergen list is available upon request.