

THE
Butterfly
ROOM



DISTRACTIONS

Butter Radish /6

Good Olives /6

Pimientos del Piquillo /10

Canuts-Cucumber /10

White Tarama-Toasts /14

STARTERS

The Caesar /24 (with Chicken +8)

Tuna Tartare - Cube French Fries, Mustard Sorbet /26

Leek - Hazelnut Vinaigrette /16

Beautiful Parisian Burrata – Mostarda Di Cremona /18

The little Charcuterie /32

Paleta, saussage & chorizo iberico de bellota, white ham "Cotto" & rillettes

Today's Cheese /25

Origins of products (unless otherwise specified):

Chicken, pork / France - Beef / Spain - Lobster / Europe - Salmon / Scotland.

Prices are in net euros, taxes and service included.

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

TOASTS AND SANDWICHES

Avocado Toast - Coriander /18 (with grilled Pancetta +4)

The true Chicken Club Sandwich /26

Lobster Roll /38

“Comestibles” grilled Croque: Monsieur /20 or Madame /22

Ham and Butter Sandwich /14 (with Comté cheese +2)

French Steak Sandwich / 24

Bon Burger - Bacon and Cheese /28

Side: Matchstick fries /8

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DESSERTS

THE SELECTION FROM BUTTERFLY PÂTISSERIE

MILLEFEUILLES

Tahitian vanilla and milk jam millefeuille /18

Tahitian vanilla and raspberry millefeuille /18

TARTS

Lemon meringue tart /16

Apricot cheesecake /16

Red berries tart /16

Jasmin flower and milk chocolate /16

FINGERS

Vanilla, popcorn and caramel heart finger /16

Raspberry and verbena finger /16

FLANS

Parisian flan with vanilla from Tahiti /14

Parisian marbled flan and hazelnut praliné /14

THE TROLLEY EXPERIENCE /28

Discover our Iced Tea trolley experience paired with theirs pastries.

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WINES

CHAMPAGNE

	14 cl	75 cl
Duval-Leroy "Premier Cru Prestige" – Extra Brut – Vertus	22	110
Taittinger - Brut Rosé - Reims	26	130

WHITE

CHABLIS 1 ^{er} Cru "Vau de Vey" 2015 Jean Durup	16	80
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RED

CHINON "La Haute Olive" 2015 Pierre & Bertrand Couly	14	70
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ROSÉ

CÔTES DE PROVENCE S ^{te} Victoire "Le Pas du Moine" 2022 Château Gassier	16	80
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SWEET WINE

SICILE Malvasia Delle Lipari "Passito" 2011 Fenech	10cl/22	50cl/110
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BEERS

Ninkasi Flower Lager 33cl /14

Ninkasi Hefeweizen 33cl /14

Heineken - 00% 25cl /14

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.

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COCKTAILS

TAMPICO 20cl /24

Campari, Cointreau, Lemon, Tonic

LEMON DROP 10cl /18

Vodka Ketel One Citroën, Lemon, Cointreau

NAKED & FAMOUS 6cl /20

Mezcal Vida Del Maguey, Yellow Chartreuse, Aperol, Lime

FRENCH 75 14cl /22

Cognac Hennessy VS, Champagne, Lemon

DELICIOUS SOUR 15cl /20

Calvados, Peach, Lemon, Egg, Perrier

MAMIE TAYLOR 12cl /18

Johnny Walker Black Label, Ginger Beer, Lemon, Angostura

TARZAN 14cl /20

Gin Tanqueray, Campari, Pineapple, Lemon, Perrier

LAGERITA 15cl /20

Tequila Calle 23 Blanco, Ninkasi Blonde, Lime, Cointreau, Agave

STRAWBERRY DAIQUIRI FROZEN 15cl /24

Rhum Plantation 3 Stars, Strawberry, Lemon

YING TAO 0% 15cl /15

Soda Cherry 3 cents, Lemon, Fresh mint

BEC-CROISÉ 0% 12cl /15

Ceder's Wild, Grapefruit, Pine, Olive

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REFRESHMENTS

MINERAL WATERS

STILL

Vittel 50 cl /9

SPARKLING

Perrier Fines Bulles 50 cl /9

SOFTS

Coca-Cola / Zéro 33cl /12

Fever Tree Tonic 20cl /12

Limonade / Citronade "La Mortuacienne" 33cl /12

Fresh orange juice 25cl /15

Fresh grapefruit juice 25cl /15

Detox 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 /11

American coffee

Double Espresso

Cappuccino

Latte

Flat White

French Press

OLD-FASHIONED HOT CHOCOLATE /15

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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*

ICED TEA /19

INFUSION /12

Vervena – *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 vegetable milks is available : almond, oat, soy, rice, coconut.

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ABOUT THE CHEF
MATTHIEU CARLIN

Matthieu Carlin, the Pastry Chef of Hôtel de Crillon, A Rosewood Hotel, showcases his creativity and passion for pastry by creating original and delicious desserts.

Before joining the team at Hôtel de Crillon, the Chef worked in renowned and Michelin-starred restaurants in Paris.

Today, he is the talented mind behind all the sweet creations of Butterfly Pâtisserie.

ABOUT THE CHEF
PAUL PAIRET

Born and trained in France, Paul Pairet currently spearhead four innovative restaurants in Shanghai: Mr & Mrs Bund , Polux, Charbon and Ultraviolet*** – which has had 3 Michelin stars since 2017. Since January 2023, Paul Pairet also signs the menu of Hôtel de Crillon's Nonos & Comestibles par Paul Pairet and the savoury selection on your menu.

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