

JARDIN d'HIVER

Welcome to Jardin d'Hiver,
where every moment becomes a treasured interlude,
thoughtfully crafted to elevate your day from morning to evening.

Our products are sourced with the utmost care from exceptional partners, ensuring the uncompromising quality and authenticity of every dish we serve.

This dedication is embodied in «Rosewood's Partners in Provenance», a philosophy that celebrates the excellence of our local producers and the nobility of their ingredients.

In an elegant and timeless setting, discover a generous and refined cuisine designed to accompany every occasion
- from breakfast through dinner.

For the dessert selection, our Pastry Chef Matthieu Carlin and his team invite you to indulge in delicate creations inspired by the seasons and crafted with exquisite finesse

TO START

Our coastal Scallops Carpaccio with caviar, 10g of French Baeri caviar	 	78 €
Jerusalem artichoke velouté, with Périgord black truffle	 	48 €
Crispy egg, mushroom fricassée, hazelnuts and aged Parmesan cheese		32 €
Smoked salmon by Le Borvo, homemade blinis and farmhouse cream		46 €

TO FOLLOW

Roasted free-range chicken supreme with its jus, potatoes gratin with Périgord black truffle		72 €
«Carnaroli» risotto, mussels, cockles and scallops		64 €
Hand-chopped beef tartare with condiments and french fries	 	48 €
Whole Dover sole meunière style, mashed potatoes <i>For 2 people</i>		138 €
Tagliatelle with Périgord black truffle		78 €
Confit butternut squash, quinoa and roasted pumpkin jus	  	44 €



Lactose free



Gluten free



Vegetarian



Vegan

Beef (tartare): Spain. Beef (burger), Chicken: France, Prawns: Pacific. Scallops, Sole: France, sustainable fishing.

Smoked salmon: Scotland. Lobster: European, sustainable fishing.

Allergen list is available upon request.

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

THE ESSENTIALS

Hôtel de Crillon Club sandwich, green salad		52 €
with or without bacon - white or brown bread		
Chicken or Smoked salmon or Avocado		52 €
Lobster		78 €
Matured beef cheeseburger, abundance cheese, burger sauce		52 €
crispy shallot and french fries		
Hôtel de Crillon Lady Croque, green salad		48 €
Caesar salad, succine lettuce,		52 €
free-range chicken or crispy prawns		
Blue lobster salad, romaine lettuce,		98 €
carrots, ginger and citrus vinaigrette		
Cheese platter, seasonal fruit chutney	 	32 €

CAVIARS

Served with blinis and condiments

30g	50g
Caviar Baeri Fermier, Maison Kaviari, France	160€ 260€
Caviar Oscietre Kristal, Maison Kaviari, China	180€ 300€
Caviar Beluga Imperial, Maison Kaviari, Bulgaria	560€ 940€



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TAPAS

Available from 3pm

Smoked salmon and blinis, farmhouse cream and caviar - 6 pieces	78 €
Marinated free-range chicken, panko-crusted, lightly spiced barbecue sauce - 4 pieces 	28 €
Black truffle and Comté cheese croque - 4 pieces 	34 €
Blue lobster roll, lime and pomegranate - 4 pieces	52 €
Mini cheeseburgers - 2 pieces	30 €
Smashed avocado with lime, pomegranate and seed crackers   	26 €

TO END ON A SWEET NOTE - BY MATTHIEU CARLIN

Chestnut and blueberry millefeuille	24 €
Rice pudding with citrus 	24 €
Crispy tart with Bolivian chocolate, cinnamon and orange	24 €
Coffee crème brûlée, with Piedmont hazelnut and lemon  	24 €
Exotic fruit plates   	25 €
Assortment of ice creams and sorbets: 1 / 2 / 3 scoops  	7 / 14 / 21 €
Ice cream : Tahitian vanilla, 66% dark chocolate, caramel	
Sorbets : exotic, clementine	



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WINES

CHAMPAGNE

	14 cl	75 cl
Philipponnat «Réserve Perpétuelle» - <i>Brut</i>	30€	150€
Billecart-Salmon - <i>Brut Rosé</i>	35€	175€
Taittinger «Comtes de Champagne» 2013 - <i>Brut Blanc de Blancs</i>	61€	305€
Louis Roederer «Cristal» 2016 - <i>Brut</i>	95€	475€

WHITE WINES

Mosel «Piesport Trocken» 2023 - <i>Weingut Haart - Allemagne</i>	22€	110€
Sancerre Osmoze 2023 - <i>Denizot</i>	25€	125€
Chablis 1er Cru La Forêt 2023 - <i>Domaine Pinson</i>	29€	145€
Meursault 2023 - <i>Vincent Bouzereau</i>	39€	195€

RED WINES

Saint-Emilion Grand Cru 2016 - <i>Clos Systey</i>	33€	165€
Priorat «Les Terrasses» 2021 - <i>Alvaro Palacios - Espagne</i>	33€	165€
Beaune 1er Cru «Les Reversés» 2022 - <i>Domaine Françoise André</i>	39€	195€
Hermitage «Le Temps d'une Rencontre» 2020 - <i>Cave de Tain</i>	40€	200€

ROSÉ WINES

Côtes-de-Provence Sainte Victoire «Le Pas du Moine» 2024	18€	90€
Château Gassier <i>à l'Hôtel de Crillon</i>	33€	165€
Côtes-de-Provence 2022 - <i>Château Malherbe</i>	21€	105€

SWEET WINE

	10 cl	50 cl
Commandaria «St John» - <i>KEO - Chypre</i>	20€	100€

For our most oenophile guests, Hôtel de Crillon, A Rosewood Hotel wines list
is at your disposal. Our sommeliers remain at your side to advise you.

All of our wines are from AOC/AOP, unless otherwise specified.

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

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COCKTAILS

32 €

Scotch Alexander

Blended scotch whisky, chocolate liqueur, cream - 12 cl

Champs Elysées

Cognac, green Chartreuse, lemon, sugar - 12 cl

Bee's Knees

Gin, honey, lime - 10 cl

Toreador

Tequila Reposado, apricot liqueur, lime - 10 cl

Negroni Blanc

Gin, white vermouth, herbal liqueur - 10 cl

MOCKTAILS

28 €

Bee's Knees 0%

Alcohol-free Gin, honey, lime - 10 cl

M.A.

Passion fruit, Elderflower, Sparkling water - 18 cl

Amaretto Sour 0%

Alcohol-free Amaretto, chocolate, cream - 12 cl

BEERS

- 33 cl

17 €

Galibot Pils de Schoeneck

Icauna Pale Ale - Brasserie Popihn

Heineken 0%

HOT BEVERAGES

TEAS

Palais des Thés, Ecocert certified, helps tea producers in various countries by facilitating the transition towards organic, and by accompanying them in obtaining organic certification.

BLACK TEAS

17 €

Breakfast Tea - *Woody, spicy and malty*

Ceylan New Vithanakande - *Woody and honeyed, apple flavor*

Darjeeling Puttabong - *Woody and full-bodied*

Thé des Lords - *Perfumed, natural bergamot flavor*

Thé du Louvre Côté Cour - *Citrus and blackberries*

Thé Fumé «Smoking» - *Smoky and woody flavor*

GREEN TEAS

17 €

Genmaicha Yama - *Vegetal and grilled brown rice*

Sencha Ariake - *Iodized and vegetal*

Grand Jasmin Chun Feng - *Sweet and floral*

Menthe Glaciale - *Vegetal and refreshing*

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

HERBAL TEAS

17 €

Verveine - *Lemony and thirst-quenching*

Chamomile - *Sweet and floral*

Rooibos mélange du Cap - *Fullness and gourmet*

Jardin des bois - *Fruity, aromatic, mixed berries*

Ginger, honey, lemon - *Homemade*

EXCEPTIONAL TEAS

from Maison Terre de Chine

Maison Terre de Chine works with various independent producers to bring you the best of the six Chinese tea families. Each variety of tea is representative of its place of origin, thanks to its colour, smell and flavour. The teas come exclusively from an annual harvest in limited quantities to guarantee freshness.

Yun Feng Mao Jian - April 2025

18 €

Green tea, grassy, vegetal and silky

This tea is harvested in Hunan province, land of origin, at an altitude of approximately 800 meters.

Bai Mu Dan - April 2025

18 €

White tea, delicate with subtle aromas, fresh and floral

This tea is harvested in Fujian province.

Tie Guan Yin - 1^{er} grade October 2024

20 €

Blue tea Oolong, white flower

Fermented at 15%, it comes from Fujian province and is cultivated at an altitude of approximately 600 to 800 meters.

Qi Lan - May 2025

24 €

Blue Oolong tea, mineral with dried fruits aromas

Fermented at 60%, this rock tea comes from the Fujian Province and 80-year-old «Qi Lan» tea plants. The plantation is in the Wuyi Shan protected area, along with the other teas with the «Thé des Rochers» appellation. The tea is grown wild in small plots, picked and shaped by hand in the traditional way.

Pu Er Sheng Cha - March 2019

20 €

Black tea, silky and with fruits aromas

An exceptional tea harvested from 50 to 80-year-old tea plants in 2019, originating from Lin Cang.

COFFEES

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% sustainably grown coffee from Rainforest Alliance Certified farms.

Espresso / Noisette	12 €
Cappuccino / Latte / Flat White / French press	16 €
Iced coffee	18 €
Traditional hot chocolate	22 €

REFRESHMENTS

Soda	15 €
Homemade Iced Tea - 15 cl	20 €
<i>Green or black</i>	
Evian - 50 cl	9 €
Evian - 1L	12 €
Badoit - 50 cl	9 €
Badoit - 1L	12 €

DETOX JUICES - 25 cl

Fresh fruit juices	16 €
<i>Orange / Grapefruit / Apple / Carrot</i>	
Fresh detox juices - Vitalizing	18 €
<i>Celery, Granny Smith Apple, Cucumber</i>	
Fresh detox juices - Energizing	18 €
<i>Carrot, Orange, Ginger</i>	
Ginger shot	9 €

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