

Rosewood's Partners in Provenance commitment is born out of respect for local farmers, indigenous agriculture, and a dedication to delivering the highest quality foods.

Hôtel de Crillon, a Rosewood Hotel partners with local farms and purveyors that provide the guests with fresh, seasonal produce throughout the year, such as fresh eggs from La Ferme du Pré in Eragny-sur-Epte, fruits and vegetables from Dorian Gautier and local cheeses from La Ferme d'Alexandre.

The overall concept places emphasis on maintaining a seasonal and diverse menu featuring local fare.

## PARISIAN 35 €/person

Hot beverage Fresh fruit juice

Morning bakeries

Baguettines, pain au chocolat, croissant and bakery of the day

## **AMERICAN** 65 €/person

Hot beverage

Fresh fruit juice

Morning bakeries

Baguettines, pain au chocolat, croissant and bakery of the day

Fresh fruit bowl

Eggs of your choice served with two sides

Pork or Beef bacon - Chicken sausages - Ham from Paris - Smoked salmon Avocado - Mushrooms - Sauteed potatoes - Emmental cheese

CHIC 95 €/person

Mimosa 14 cl

Hot beverage

Fresh fruit juice

Morning bakeries

Baguettines, pain au chocolat, croissant and bakery of the ∂ay

Fresh fruit bowl

Caviar boiled eggs or Truffled scrambled eggs

# **HEALTHY BREAKFAST** 65 €/person

Healthy and balanced

Hot beverage

Detox juice

Sugar-free and gluten-free banana pancakes

Bowl of seasonal fruits

Avocado toasts, Viking bread and grapefruit

Mini açaï bowl, banana, blueberries, granola and coconut

## **HEALTH & VITALITY**

Avocado toasts with grapefruit, viking bread 🌳	24 €
Açai bowl, banana, blueberries, granola and coconut $^{eta}$	24 €
Porridge, almond milk, seeds 🥬 🛊	22 €
Bircher Muesli with apple **	24 €
Black truffle supplement - 5gr	24 €
Oscietra caviar supplement - 5gr	24 €

### **SAVORY**

Traditional croissant, bechamel, turkey or ham from Paris (p)	20€
Truffled scrambled eggs or caviar scrambled eggs	49€
Caviar boiled eggs *	49€
Eggs of your choice, served with two sides	25€
Pork (p) or Beef bacon - Chicken sausages - Ham from Paris (p) - Smoked salm	on
Avoca∂o - Mushrooms - Sautee∂ potatoes - Emmental cheese	
SWEET	
Plain or fruit yogurt **	8€
Parfait yogurt - Greek yogurt, granola, blueberries 🌳	16 €
Selection of French bakeries, jams and butter *	20€
Baguettines, pain au chocolat, croissant an∂ bakery of the ∂ay	
French toast *	16 €
Pancakes **	16 €
Sugar-free and gluten-free banana pancakes **	16 €
Crēpes <sup>©</sup>	16€
Butter, sugar, jams or homemade hazelnut spread	
Bowl of exotic fruits Ø	25€
Bowl of berries ?	25€

# **HOT BEVERAGES**

#### **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	15 €
Iced coffee	18€
Traditional hot chocolate	20 €

🛊 Gluten free 🛮 💖 Vegetarian 🛭 Vegan (P) Pork

Beef, chicken, pork : France. Smoked salmon : Scotland. Caviar : China. Allergen list is available upon request.

Prices are in euros, including service and value аддед tax. Cheques are not accepted.

#### **TEAS**

Palais des Théshelps producers inteacountries by facilitating the transition towards organic, and by accompanying them in obtaining organic certification.

BLACK TEAS

Breakfast Tea - Woody, spicy and malty

Ceylan New Vithanakande - Woody, honeyed, appel 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

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, evokes green date, orange blossom, rose and red fruits

INFUSIONS 16 € Verveine - Lemony and thirst-quenching

Camomille - Sweet and floral Rooïbos mélange du Cap - Fullness and gourmet

Jardin des bois - Fruity and aromatic (elderberry, raspberries and berry mix)

Ginger, honey, lemon - Homema∂e 16 €

<b>EXCEPTIONAL</b>	TEAS fro	m Maison Te	rre de Chine
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Maison Terre de Chine works with various independent producers to bring you the best of the six Chinese tea families. The teas come exclusively from an annual harvest in limited quantities to quarantee freshness.

### Yun Feng Mao Jian April 2023

18€

### Green tea, grassy, vegetal and silky

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

### Bai Mu Dan - April 2023

18€

### White tea, delicate with subtle aromas, fresh and floral

This tea is harvested in Fujian province.

#### **Tie Guan Yin - 1st grade November 2023**

20€

#### Blue Oolong tea, 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 2023

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» tree. The plantation is in the Wuyi Shan protected area, along with the other teas with the «Thé des Rochers» appellation.

### Pu Er Sheng Cha - March 2019

20€

#### Black tea, silky and with fruits aromas

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

## REFRESHMENTS

Soda	12 €
Fresh fruit juices - 25 cl	15 €
Orange / Grapefruit / Apple / Carrot	
Fresh detox juices - 25 cl	18 €
Vitalizing - Celery, Granny Smith Apple, Cucumber	
Energizing - Carrot, Orange, Ginger	
Evian - 50 cl	9€
Evian - 1 L	12 €
Badoit - 50 cl	9€
Badoit ~1 L	12 €

Prices are in euros, including service and value added tax. Cheques are not accepted.