

JARDIN d'HIVER

*Excessive drinking is dangerous for the health; alcoholic beverages should be consumed with moderation.
The allergens menu is available under request
Prices in euro net, taxes and service included — The restaurant does not accept payment by cheque*

From 11a.m. to 10p.m.

Soups and consommé

Melon and basil soup	24
Summer tomatoes and olive oil gaspacho	22

Vegetal

Red quinoa salad with citrus fruit, avocado and pomegranate	34
Creamy burrata, marinated summer tomatoes	32
Artichoke ravioli, sage butter, pine nuts	36

Sea

Sea bass carpaccio, lemon olive oil and fresh herbs	34
Heart of smoked salmon, horseradish farm cream and warm blinis	36
Roasted blue lobster, vierge sauce, zucchini marinated with basil	78
King crab salad, avocado and “Granny Smith” apple	48
Tuna tartare, avocado, cucumber and citrus dressing	38

Land

Caesar salad	42
Golden poached chicken breast, sage gnocchettis	47
Beef carpaccio, pistachios, pine nuts and hazelnuts dressing, green salad	43

Club sandwich Palace tradition

Chicken, with or without bacon, white toast or brown toast	48
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Foccacias

Le Borvo smoked salmon	48
Vegetarian, with or without bacon	48
Lobster, with or without bacon	78

Caviars

	50g	125gr
Caviar Impérial de Sologne, France	210	525
Caviar Beluga, Iran	390	975
Caviar Daurenki Impérial, Russia	210	525

From 11a.m. to 10p.m.

Selection of cheese	28
Desserts	
Gourmet coffee	22
Chouquettes to share with homemade Chantilly cream	20
Chocolate hazelnut brioche	20
Puff pastry brioche filled with chocolate, ganache and hazelnut praline	
Wild strawberries and aloe vera melba	20
Nage of wild strawberries, strawberry sorbet, coconut foam and aloe vera	
Roasted peach tartlet	20
White peach roasted with vanilla, almond crust	
Chou d'amour	20
Chou pastry, vanilla diplomat cream, praline and crunchy peanuts	
Raspberry flower	20
Almond crust, raspberry baba, crushed raspberries with ginger, cream	
Hématite noisette	20
Hazelnut mousse, chocolate cream, hazelnut praline, hazelnut nougatine and chocolate chips	
Chocolate & spéculoos	20
70% dark chocolate mousse, chocolate biscuit, crunchy speculoos biscuit and cream of speculoos	
Wild strawberry and pistachio pie	20
Almond-pistachio sweet pastry, Sicilian pistachio praline, wild strawberry confit and fresh wild strawberries	
Basque cake	28
Assorted homemade Pound-cakes	18
Childhood memories: cookies, madeleine and Pound-cakes	
Our homemade ice creams and sorbets	7 / 14 / 21
Vanilla, chocolate, strawberry, coco, lemon and basil, blackcurrant	
With or without Chantilly cream	
Coupe Marie-Antoinette	24
White peach, red fruits coulis, fromage blanc sorbet Chantilly cream, almond <i>Polignac style</i>	

Tea Time

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

The Duke's "Goûter"

In three sequences, served with your choice of hot beverage
60€ / person

Roasted peach tartlet

White peach roasted with vanilla, almond crust

Or

Raspberry flower

Almond crust, raspberry baba, crushed raspberries with ginger, cream

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"Chou d'Amour"

Chou pastry, vanilla diplomat cream, praline and crunchy peanuts

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"Hématite noisette"

Hazelnut mousse, creamy chocolate, hazelnut praline, hazelnut nougatine and chocolate chips

Or

Chocolate & spéculoos

70% dark chocolate mousse, chocolate biscuit, crunchy and creamy cinnamon biscuit

The Lord's "Goüter"

60€ / person

Your choice of hot beverage

Selection of sandwiches

Home-made mini pastries

Scones, jams and clotted cream

A Champagne Moment

50€

Carafe of Bollinger Champagne - Spécial Cuvée

50cl

Champagne	14cl	75cl
Bollinger - Spécial Cuvée	28	140
Laurent-Perrier - Cuvée Rosé	33	165
Deutz « Amour de Deutz » 2008	59	295
Dom Pérignon « Cuvée P.2 » 2000	95	475
 White		
Sancerre « Silex » 2017 - Domaine Delaporte	24	120
Chablis 1er Cru « Vau de Vey » 2017 - Domaine Schaller	24	120
Condrieu « les Corbonnes » 2017 - De Boisseyt	29	145
Puligny-Montrachet 2015 - Domaine Alain Chavy	31	155
Corton-Charlemagne Grand Cru 2013 - Sylvain Loichet	69	345
 Rosé		
Coteaux d'Aix en Provence 2018 - Château Revelette	19	95
Côtes de Provence « La Londe » 2018 - Château Sainte-Marguerite	19	95
 Red		
Bordeaux 2014 - Château Valmengaux	24	120
Châteauneuf du Pape « Télégramme » 2015 - Vieux Télégraphe	25	125
Côte Rôtie 2015 - Domaine Faury	29	145
Pommard « Les Riottes » 2015 - Alexandre Parigot	29	145
Pauillac 2012 « Echo » - Château Lynch-Bages	38	190
 Sweet	10cl	50cl
Passito di Noto « Scaramazzo » 2015 - Rudini	24	120
 Saké	10cl	72cl
Heaven saké junmai daiginjo	38	265
Heaven saké junmai ginjo	21	145

Cocktail signature

Le Jardin d'Hiver 20cl 27

Cocktails

Gariguette fizz 12cl 27

Vodka Beluga Noble, strawberry vermouth, bergamot, aquafaba, sparkling water, bitter
Peychaud

Englishmen in Paris 15cl 27

Rhum Mount Gay Black Barrel, Pimm's N°1, Cap Corse muscat, agave syrup, lemon
juice, cucumber water, tarragon, Angostura bitter

Tuileries Old fashion 10cl 27

Whisky Chivas Regal 12 ans infused with rosemary, Byrrh Rare Assemblage, elderflower,
cherry bitter

Casanova 70 20cl 27

Téquila Avion Silver infused with sarriette, Mezcal, La Escondida, Lillet blanc, Campari,
passion fruit, lime

La Marquise 12cl 27

Prosecco, kalamansi, rose/ raspberry cordial, pomegranate

Pretty in pink 18cl 27

Gin Beefeater 24, Tawny port, Champagne, peach, honey, lemon

Parisian Mule 12cl 27

Vodka Absolut Elyx, lime, star anis, ginger beer, orange bitter

Virgin cocktails 20cl

Marie-Antoinette 20

Passion fruit, elderflower, soda

Ange 20

Raspberry, bergamot, lemongrass, fresh mint, ginger beer

A selection of spirit is available upon request.

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Classic tea

Our teas and herbal infusions are selected by Lydia Gautier directly from the producers for their organoleptic qualities, authenticity and ethics.

Your tea will be served after a brewing time, from 4 to 7 minutes.

Green tea 12

Sencha, Japon

Jasmin, naturally perfumed, China

Green mint - creation

T Revive, ginger and lemongrass - creation

Black tea 12

Breakfast T - creation

Afternoon T Estival

Darjeeling Tea Estate Happy Valley, India

Assam Tea Estate Khongea, India

Ceylan Tea Estate Lumbini, Sri Lanka

Smoked Tea, naturally smoked - creation

Comte Grey - creation

Herbal tea 12

Organic chamomile

Organic lemon verbena

Organic spearmint

Natural Rooibos, South Africa

Tea4Kids, rooibos, cocoa peel and vanilla - creation

T Relax, lime, verbena, chamomile - creation

Connoisseur's teas

White tea 21

Rose Népal - creation

White tea with rose buds from Morocco

Green tea 21

Mountain Jing, China, Zhejiang province

Cultivated at high altitudes from a spring harvest

Sencha Kashira, Japan

Grown on Kyūshū island from an Asanoka cultivar

Zesty Kukicha - creation

Mix of the lemongrass zest and the freshness of the Japanese green tea

Green blue or Wulong tea 22

Mountain Phoenix, China Guangdong province

Grows during spring at an altitude of 1100 meters

Ali Shan Cha Woolong, Taiwan

Spring tea produced on a little organic garden in the center of the island

Black tea 19

Pu-erh cru Mao Cha from Lincang, China

Spring vintage tea from old wild tea trees

Pu-erh Tonka - creation

Unique blend of Chinese Pu-erh and Brazilian Tonka bean

Red tea 21

Potiers, China Jiangsu

Cultivated by Mrs Aidi and her stepdaughter in a garden at a height of 200 meters

Ali Shan Cha Red, Taiwan

The tea is prepared with a special process allowing for an entire oxidation

Qimen Kao - creation

This creation mixes notes of leather and wood

Herbal tea 19

Zesty Anis - creation

Mix of three plants known for their Phyto therapeutic qualities: green anise, fennel and lemon thyme

Coffees

Espresso	9
Macchiatto	9
Latte	11
Cappuccino	11
French press	11

All our coffees are available decaffeinated.

Hot chocolate 15

Old style hot chocolate

A blend of Grands Crus

Iced beverages 20

Graceful

Rose Nepal tea, pepper, cranberry juice, syrup

Luxury

Pu-erh Tonka tea, grapefruit, lemon, vanilla syrup

Dandy

Ginger and lemongrass tea, cordial lime

Fresh fruit juices

25cl

12

Orange

Grapefruit

Apple

Lemon

Orange, 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

Victor

Carrot, « Reine des Reinettes » apple, ginger

Refreshment drinks

	33cl	
Coca-Cola, Light, Zero		12
Orangina		12
« La Mortuacienne » Lemonade		11
« La Mortuacienne » Lemonade squash		11
	20cl	
Fever Tree soda water		12
Fever Tree tonic water		12
Fever Tree ginger beer		12
Alain Milliat juice (tomato, apricot, pineapple, carrot)	25cl	13

Mineral water

Still

Evian	75cl	11
Vittel	50cl	9
Vittel	1L	12

Sparkling

Badoit	75cl	11
Perrier Fines Bulles	50cl	9
Perrier	33cl	10
Perrier Fines Bulles	1L	12

Beers

France

Deck & Donohue Trouble 6	33cl	16
Gallia Lager	33cl	16
Buckler - alcohol free	25cl	16

International

Pilsner Urquell	33cl	16
Kyoto Beer Kolsh	33cl	16