

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

White asparagus soup	24
Vegetable minestrone, pesto and aged Parmesan	26
Chicken consommé, spring vegetables	22

Vegetal

Red quinoa salad with citrus fruit, avocado and pomegranate	34
Creamy burrata, bouquet of green spring vegetables	32
Green asparagus mimosa	30
Borage and ricotta ravioli, pesto and rocket	38

Sea

Sea bass carpaccio, lemon olive oil and fresh herbs	34
Heart of smoked salmon, horseradish farm cream and warm blinis	36
Lobster salad, green mango, grilled peanuts and tomato confit	56
King crab salad, avocado and “Granny Smith” apple	48
Yellow pollack, artichokes and Parmesan	39

Land

Caesar salad	42
Golden poached chicken breast, spring vegetables and their sauce	47
Veal tartare, Parmesan and candied lemon, fresh fries and 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

	<i>50g</i>	<i>125gr</i>
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 20

Gourmet coffee

Chouquettes to share with homemade Chantilly cream

Chocolate hazelnut brioche

Puff pastry brioche filled with chocolate, ganache and hazelnut praline

Wild strawberries and aloe vera melba

Nage of wild strawberries, strawberry sorbet, coconut foam and aloe vera

Rhubarb pie

Shortcrust pastry, Bruyères honey cream, cooked rhubarb in sugar and marmalade

Chou d'amour

Chou pastry, vanilla diplomat cream, praline and crunchy peanuts

Raspberry flower

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

Hématite noisette

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

Chocolate & spéculoos

70% dark chocolate mousse, chocolate biscuit, crunchy speculoos biscuit and cream of speculoos

Wild strawberry and pistachio pie

Almond-pistachio sweet pastry, Sicilian pistachio praline, wild strawberry confit and fresh wild strawberries

Basque cake

Tea Time

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

The Duke's "Goũter"

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

Rhubarb pie

Shortcrust pastry, Bruyères honey cream, cooked rhubarb in sugar and marmalade

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	<i>14cl</i>	<i>75cl</i>
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 2015 - 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	<i>10cl</i>	<i>50cl</i>
Passito di Noto « Scaramazzo » 2015 - Rudini	24	120
Saké	<i>10cl</i>	<i>72cl</i>
Heaven saké junmai daiginjo	38	265
Heaven saké junmai ginjo	21	145

Cocktails

15 cl

Saint Germain Fizz

Berries, Saint Germain, Champagne

27

French 75

Gin, lemon juice, Champagne

27

Lillet Spritz

Lillet Blanc, soda, violet syrup

27

12 cl

Tomy's Margarita

Tequila, lime juice, agave syrup

27

Espresso Martini

Double espresso, vanilla, vodka

27

Cucumber Collins

Gin, cucumber, elderflower, lemon juice, soda

27

Virgin cocktails

20cl

Marie-Antoinette

Passion fruit, elderflower, soda

20

Ange

Raspberry, bergamot, lemongrass, fresh mint, ginger soda

20

A selection of spirits is available upon request.

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
	<i>20cl</i>	
Fever Tree soda water		12
Fever Tree tonic water		12
Fever Tree ginger beer		12
Alain Milliat juice (tomato, apricot, pineapple, carrot)	<i>25cl</i>	13

Mineral water

Still

Evian	<i>75cl</i>	11
Vittel	<i>50cl</i>	9
Vittel	<i>1L</i>	12

Sparkling

Badoit	<i>75cl</i>	11
Perrier Fines Bulles	<i>50cl</i>	9
Perrier	<i>33cl</i>	10
Perrier Fines Bulles	<i>1L</i>	12

Beers

France

Deck & Donohue Trouble 6	<i>33cl</i>	16
Gallia Lager	<i>33cl</i>	16
Buckler - alcohol free	<i>25cl</i>	16

International

Pilsner Urquell	<i>33cl</i>	16
Kyoto Beer Kolsh	<i>33cl</i>	16