

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*

Parisian Breakfast

35€ / person

Coffee or tea

Fresh fruit juice

Morning bakeries and bread

American Breakfast

55€ / person

Coffee or tea

Fresh fruit juice

Morning bakeries and bread

Fruits bowl

Scrambled eggs or omelet served with two garnishes of your choice

Sweet & Savory

Selection of French bakeries	20
Breads selection, jams and butter	18
Plain or fruits yogurt	10
Exotic fruit bowl	20
Red berries bowl	25
Cereals selection	14
<i>Your choice between whole milk, half skimmed, skimmed, soya, almond or rice milk</i>	
Crumpets, maple syrup, jam and salted butter	18
Avocado and redcurrant French toast	24
Scrambled eggs or omelet, two garnishes of your choice	25
<i>Beef or porc bacon, veal paprika sausage, chicken sausage, ham, mushrooms, potatoes, cheese and smoked salmon</i>	

Health & Vitality

Organic Muesli with «Granny smith» apple juice, coconut mousse	20
Acai bowl, banana, blackberry, goji seed, white blackcurrant, strawberry	24
Porridge, almond milk, poppy seed, black sesame, sunflower seed	22
Bircher muesli with red fruits – Almond milk	24

Fresh fruits juices

25cl 12

Orange
Grapefruit
Apple
Lemon
Orange, carrot

Detox juice

25cl 18

By Jardin

« Our organic blend condenses the benefits of wild in original and tasty recipes. Our approach highlights the excellency of French agriculture. We respect the crop production, and we put its benefits in our bottles. »

César

Fennel, spinach, lemon, « Granny Smith » apple

Suzanne

Beetroot, lemon, « Royal Gala » apple, carrot

Victor

Carrot, « Reine des Reinettes » apple, ginger

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 small chamomille

Organic verbena

Organic mint

Rooibos nature, South Africa

Tea4Kids, rooibos, cacao peel and vanilla - creation

T Relax, lime tree, verbena, chamomille - 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 altitudes from a spring harvest

Sencha Kashira, Japan

Grown on Kyūshū island from a 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 Ai di 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 permitting 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 therapeutics qualities: green anise, fennel and lemon thyme

Coffees

Espresso	9
Noisette	9
Latte	11
Cappuccino	11
Flat white	11
French press	11

All our coffees are available decaffeinated.

Hot chocolate

Old style hot chocolate	15
A blend of Grands Crus	

Refreshers

33cl

Coca-Cola, Light, Zero		12
Orangina		12
« La Mortuacienne » Limonade		11
« La Mortuacienne » Citronnade		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