

ROOM SERVICE MENU

From 12am - 11pm Prices in euros, VAT included

A delivery charge of 15 \in will apply for each order



Starters menu

Soup

Roasted beef tomato, tomato and strawberry gazpacho, sorbet	19
Onion soup	28

Salads

Black winter truffle salad, new potatoes, arugula, spinach 🕦 🗸	48
Greek salad	29
Caesar salad with chicken	38
Caesar salad with prawns	34

Foie gras & Caviar

Duck foie gras terrine, coffee-infused passion fruit jelly, toasted brioche 🕥 🐌	34
Caviar Osciètra Sturia - France 50gr	200
Caviar Osciètra Sturia - France 100gr	400
Caviar Beluga - France 50gr	580
Caviar Beluga - France 100gr	1,200

All our caviar is served with an accompaniment of blinis, hard-boiled egg whites and yolks, capers, parsley, chopped chives, sour cream and onions.

Main courses menu

Sandwiches

Traditional Croque-Monsieur, mature Comté and smoked turkey	30
Signature cheeseburger, duck foie gras, gruyere cheese, onions and tomatoes confit, sour lettuce, French fries	42
Vegan burger, veggie steak, veggie cheese 🕲 🗓 🗸	38
Club sandwiches, toasted whole meal bread, with avocado, tomato, lettuce, fries or green salad:	
- Chicken	36
- Vegetarian	34
Pasta	
Tagliatelline bolognese	31
Artichoke Agnolotti, parmesan sauce	29
Tagliatelline pomodoro and basil 🗸 🐧 🛊	29
Taste of Asia	
Panko prawns, sweet chili sauce, 5 pieces 🕲 📳	28
Wonton noodle, pork belly 🕲 (*)	32
Selection of 5 Dim Sum dishes: 🕦 🔹	27
2 Chicken, 1 wild shrimp, 2 vegetables	

Main courses

Black Angus beef tenderloin, pepper sauce,	75
Roasted yellow chicken breast with jus	42
John Dory fillet, cooked in a lemon butter sauce, served with Pontoise cabbage, Brussels sprouts, and a seasonal condiment.	58
Cod fillet steamed	46
Roasted lamb	65

Our dishes are served with a garnish of your choice

Side	dishes 🗸		15
	Green beans	Mashed potatoes	
	Spinach	Steamed vegetables	
	Basmati rice	Green salad	
	Matchstick fries		

DESSERTS MENU



Basque Cheesecake	15
Fruit Platter	18
Vanilla crème brûlée	18

Chef Julien Dugourd's signature pastries

All our pastries are available for take away.

18€

Saint-Honoré Chocolat



Tarte aux pommes (*)
Caramelized apples brunoise, coconut whipped cream, Granny Smith apple

Tarte à la vanille

vanilla biscuit, vaninilla cremy ,vanilla praline , vanilla whipped cream

Citron menthe (10)
Lemon biscuit, candied lemon, mint jelly, creamy lemon, lemon bavarian

La framboise (1) (3)
Genoa almond bread, raspberry marmelade, raspberry mousse, vanilla ganache

Pavlova fraise rhubarbe

Genoa almond bread, raspberry marmelade, raspberry mousse, vanilla ganache

Tarte pistache (*)(*)
Pistachio praline, creamy almond and pistachio, pistachio whipped cream

Bell & Ross Sapphire * Feuilletine crisp, vanilla biscuit, raspberry coulis, creamy vanilla, blue vanilla mousse

Signature creations are produced on site daily, and our quantities are limited
Please do not hesitate to let our team members know about the allergy you might have.
Net prices in Euro, included VAT and service charge. Payment by cheque not accepted, based on article L112-8 of the current financial

regulation. Origins of the meats: France & European Union A delivery charge of 15€ applies to every order







