



ROOM SERVICE MENU



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

A delivery charge of 15€ will apply for each order



Starters menu

Soup

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

Salads / Cold Starters

Cantaloup melon, burrata, cecina	 	29
melon broth with verbena		
Greek salad		29
Caesar salad with chicken		38
Caesar salad with prawns		34

Milk-fed veal tartar, vitello tonato emulsion, trompetta zucchini	 	34
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Caviar







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.

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Main courses menu

Sandwiches

Traditional Croque-Monsieur, mature Comté and smoked turkey		30
Signature cheeseburger, Comté 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
Broccoli and pistachio screen ravioli		31
Tagliatelline pomodoro and basil	  	29

Taste of Asia

Panko prawns, sweet chili sauce, 5 pieces	 	28
Phad Thai Goong, stir-fried rice noodles with tofu and prawns	 	27
Selection of 5 Dim Sum dishes:	 	27
<i>2 Chicken, 1 wild shrimp, 2 vegetables</i>		

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Main courses

Black Angus beef tenderloin, pepper sauce,	75
Roasted yellow chicken breast, with meat juice	42
Wild fish of the day, Artichoke Barigoule	58
Steamed sea bass fillet	46
Confit lamb skewer, salad and yogurt sauce	62

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

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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€

Vanilla tart

Vanilla biscuit, vanilla praline and cream, caramel, vanilla whipped cream

Cherry tart

Almond cream, candied cherry, sakura tea cream, fresh cherry

Fraisier

Almond biscuit, strawberry compote, vanilla diplomat cream, vanilla ganache

Citron menthe

Lemon biscuit, candied lemon, mint jelly, creamy lemon, lemon bavarian

La framboise

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

Pavlova fraise rhubarbe

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

Apricot pecan

Pecan crisp, vanilla biscuit, apricot compote, apricot mousse, vanilla ganache

Vanilla caramel Saint-Honoré

Caramelized puff pastry, vanilla cream, caramel, vanilla whipped cream

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

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Contains gluten



Contains nuts



Lactose-free



Vegetarian