



## ROOM SERVICE MENU

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



## Starters menu



### Soup and potage


Tomato soup  	24
Onion soup 	28

### Salads

Raw vegetable salad   	26
Tomato, burrata and arugula salad  	28
Vegetarian Niçoise salad  	29
Ceasar salad with chicken 	38
Ceasar salad with prawns 	34










### Caviars & Foie gras

Duck foie gras terrine with dried fruit condiment and toasted farmhouse bread  	32
Caviar Beluga Sturia - France 20gr	158
Caviar Oscietre Sturia - France 20g	118

All our caviars are served with an accompaniment of blinis, hard-boiled egg whites and yolks, capers, parsley, sour cream and onions. 

## Main courses menu



### Sandwiches

Crispy chicken Katsuo Sando  	34
Traditional Croque-Monsieur, mature Comté and smoked turkey 	30
Signature cheeseburger, mimolette, onion confit, arugula, fries or salad  	42
Vegan burger   	38
Club sandwiches, toasted wholemeal bread, with avocado, tomato, lettuce, fries or green salad :	
- Chicken 	36
- Lobster	49
- Smoked salmon	38
- Vegetarian	34

### Pasta – Pizza

Tagliatelline bolognese 	28
Tagliatelline with lobster sauce and blue lobster	49
Tagliatelline pomodoro and basil  	26
Pizza margherita, tomato, stracciatella, roquette 	31

## Main courses

Beef tenderloin, pepper sauce	58
Roasted yellow poultry supreme with jus	42
Pan-fried Label Rouge salmon, white butter	55
Cod fillet steamed with verbena 	46
Crispy pork belly, tangy herb vinaigrette 	46








Our dishes are served with a garnish of your choice

## Accompaniments 15

Green beans  
Spinach  
Basmati rice  
Matchstick fries

Mashed potatoes  
Steamed vegetables  
Green salad

## Taste of Asia


Thaï green curry: chicken or vegetables 	44
Panko prawns, sweet chili sauce, 5 pieces  	28
Wonton noodle, pork belly  	32
Selection of 5 Dim Sum dishes:  	27
Beef, king crab, edamame and black truffle, Chinese cabbage chicken, wild shrimp	

## DESSERTS MENU

Basque Cheesecake 	15
chocolate soufflé tart  	18
Fruit platter 	18
Vanilla crème brûlée	18

### Chef Julien Dugourd's signature pastries

20€

**Flocon orange vanille**   
Vanilla biscuit, orange marmalade, orange-vanilla cream, vanilla mousse

**Tarte aux pommes**   
Caramelized apples brunoise, coconut whipped cream, granny smith apples

**Tarte à la vanille**   
Vanilla biscuit, vanilla praline, vanilla whipped cream

**Citron basilic**   
Crispy and lemon biscuit, creamy lemon, basil

**Bell & Ross x Julien Dugourd**   
Crispy guanaja, chocolate and caramel cream, chocolate mousse

**Pavlova marron cassis**  
Meringue, vanilla cream, blackcurrant confit, chestnut cream

**Miel amande poire**   
Crispy almond, pear compote, honey biscuit and cream, almond mousse

**Saint-Honoré au Jasmin**   
Choux pastry, vanilla and Jasmine whipped cream



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 & Union Européenne



Contains gluten



Contains nuts



Lactose-free



Vegetarian