



## ROOM SERVICE MENU

From 12pm - 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

### Foie gras & Caviar

Duck foie gras terrine with dried fruit condiment and   toasted farmhouse bread	32
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Caviar Oscietà Sturia - France

100gr	400
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All our caviar is 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, duck foie gras, gruyere cheese, onions and tomatoes confit, sour lettuce, French fries 	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 	31
Tagliatelline with lobster sauce and blue lobster	69
Tagliatelline pomodoro and basil  	29
Pizza margherita, tomato, straciatella, roquette 	35

## 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

Thai 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	

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

## Chef Julien Dugourd's signature pastries

All our pastries are available for take away.

15€ to take away

Paris Brest with pistachios  	18
Choux pastry, pistachio praline, orange blossom ganache	
Apple tart 	18
Caramelized apples brunoise, coconut whipped cream, Granny Smith apple	
Vanilla tart  	18
Vanilla biscuit, vanilla praline, vanilla whipped cream	
Lemon basil  	18
Crispy and lemon biscuit, creamy lemon and basil	
Bell & Ross x Julien Dugourd  	18
Crispy Guanaja, creamy chocolate and caramel, chocolate mousse	
Pavlova strawberry mint	18
Strawberry and mint marmalade, meringue, vanilla cream	
Pineapple sage baba 	18
Pineapple and sage brunoise, vanilla mousse	
Jasmin Saint-Honoré 	18
Choux pastry, vanilla and Jasmine 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



Contains gluten



Contains nuts



Lactose-free



Vegetarian