



## ROOM SERVICE MENU



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

*A delivery charge of 15€ will apply for each order*









## Starters menu



### Soup

Butternut squash soup, burrata, chickpeas, lime, cilantro		19
Onion soup 		28

### Salads

Black winter truffle salad, new potatoes, arugula, spinach	 	48
Vegetarian Niçoise 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 Oscietàra Sturia - France 50gr		200
Caviar Oscietàra 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, duck foie gras, gruyere cheese, onions and tomatoes confit, sour lettuce, French fries 	42
Vegan burger, veggie steak, veggie cheese   	38
Club sandwiches, toasted wholemeal 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
<i>2 Chicken, 1 wild shrimp, 2 vegetables</i>	

## Main courses

Black Angus beef tenderloin, pepper sauce,	75
Roasted yellow chicken breast with jus	42
Grilled sole filet	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**   
Puff pastry, chocolate cream, choux pastry, chocolate whipped cream



**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**    
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

**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  
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Contains gluten



Contains nuts



Lactose-free



Vegetarian