



ROOM SERVICE MENU



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

A delivery charge of 15€ will apply for each order









Starters menu



Soup and potage

Butternut & burrata cream soup, caramelised walnuts - truffle 	34
Onion soup 	28

Salads

Black winter truffle salad, new potatoes, arugula, spinach  	48
Vegetarian Niçoise salad  	29
Ceasar salad with chicken 	38
Ceasar 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, 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
Lobster raviole 	37
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 octopus, butternut, sauce rouille	48
Cod fillet steamed	46
Roasted milk-fed rack of lamb, jus	65

Our dishes are served with a garnish of your choice

Side dishes

15

Green beans

Spinach

Basmati rice


Matchstick fries

Mashed potatoes

Steamed vegetables

Green salad

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€

Flocon orange vanille

Vanilla biscuit, orange marmalade, orange-vanilla cream, vanilla mousse

Apple pie

Caramelized apples brunoise, coconut whipped cream, granny smith apples

Vanilla tart

Vanilla biscuit, vanilla praline, vanilla whipped cream

Lemon & basil

Crispy and lemon biscuit, creamy lemon, basil

Bell & Ross x Julien Dugourd

Crispy guanaja, chocolate and caramel cream, chocolate mousse

Blackcurrant & chestnut pavlova

Meringue, vanilla cream, blackcurrant confit, chestnut cream

Honey almond & pear

Crispy almond, pear compote, honey biscuit and cream, almond mousse

Jasmin Saint-Honoré

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
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Contains gluten



Contains nuts



Lactose-free



Vegetarian