

*WE OFFER HEALTHY AND SUBTLE
DISHES SERVED WITH FINE TEAS TO
SUBLIME QUALITY INGREDIENTS AND
HARMONIOUSLY PAIR OR
COMPLIMENT FLAVOURS TO
PERFECTION.*

VEGETARIAN

PAI ME TAN WHITE TEA

IMPERIAL DARJEELING

SEAFOOD

LAPSANG SOUCHONG

JASMINE GREEN TEA

MEAT

OOLONG BLUE TEA

CHEESE

RED BERRY GREEN TEA

DESSERTS

LIMEFLOWER AND MINT

LES GLAM'HOURS

ISIGNY SALMON €15

PATRICK DULER CURED
HAM €15

LEAN BASQUE CURED HAM
€8

CHEESES SELECTION €10

COCKTAILS

GOURMANDISE €18

CELEBRATION €18

G.L.A.M €18

A.C.C.R.O €18

MOCKTAILS

LA PARISIENNE 14€

LA FINE BOUCHE 14€

VEGETARIAN

ORGANIC TOMATOES & BURRATA (RAMBOUILLET FARM) €10

SEASONAL CHANTERELLE MUSHROOMS, SOFT BOILED EGG AND VEGETABLE
BROTH €13

ZUCCHINI FLOWER AND RISO PASTA WITH WHITE SUMMER TRUFFLE €15

ZUCCHINI AND CUCUMBER GAZPACHO €9

SEA FOOD

ISIGNY SMOKED SALMON €11

ATLANTIC CRAB CANNELLONI, DILL AND GRANNY SMITH €12

SEABREAM CEVICHE €10

LANGOUSTINE RAVIOLI, SHELLFISH BROTH WITH SHANGRILLA TEA BROTH €12

RISO PASTA WITH RAZOR SHELL AND SHELLFISH €10

OBSIBLUE PRAWNS TEMPURA €13

FILET OF JOHN DORY & SAFFRON EMULSION €17

DOVER SOLE MEUNIÈRE & SEA URCHINS €18

MEAT

DUCK FOIE GRAS (JEAN SARTHE FARM) €14

FAUCHON PÂTÉ IN PASTRY CRUST €12

PATRICK DULER MATURED CURED HAM (50 MONTHS) €14

ORLÉANS POULTRY, CHANTERELLE MUSHROOMS & CELERY €12

ROASTED RACK OF LAMB FROM QUERCY, CHORIZO AND PAIMPOL BEANS STEW
€14

FARMHOUSE VEAL €17

DESSERTS

LEMON TART WITH MERINGUE SHAVINGS €11

CHOCOLATE DELIGHT €11

SEASONAL FRUITS TART €11

RED BERRIES BISOUS BISOUS, MINT AND CHILLI €11

TAHITI VANILLA MILLEFEUILLE €11