

ROOM SERVICE MENU

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

A delivery charge of 15 \in will apply for each order



Starters Menu

Consommés and Soups

Onion soup	28
Starters	
Zebra tomato with burrata, tangy broth and floral oil from our rooftop garden	21
Traditional Burgundy snails (6 pieces)	21
Hand-cut Angus beef tartare	34
Salads	
Greek salad	29
Caesar salad with chicken	38
Caesar Salad with prawns	34
Caviars	
Caviar Osciètra Sturia - France 50gr	200
Caviar Osciètra Sturia - France 100gr	400
Caviar Beluga - France 50gr	580
Caviar Beluga - France 100gr	1200

All our caviar is served with an accompaniment of blinis, hard-boiled egg whites and yolks, capers, parsley, chopped chives, sour cream and onions.



Main Courses Menu

Sandwiches

Traditional croque-monsieur, aged Comté and smoked turkey	30
Signature cheeseburger, Comté cheese, onions	42
and tomatoes confit, sour lettuce, french fries	
Vegan burger, veggie steak, veggie cheese 🗸	38
Club sandwiches, toasted wholemeal bread, with avocado, tomato,	
lettuce, fries or green salad:	
- Chicken	36
- Vegetarian V	34
Pasta	
Bolognese tagliatelline	31
Pomodoro and basil tagliatelline 🗸	29
Gratinated lobster rigatoni	5 5
Taste of Asia	
Panko prawns, sweet chili sauce, (5 pieces)	28
Phad Thai Goong, stir fried rice noodles with tofu and prawns	27
Selection of 5 Dim Sum Dishes:	27
2 Chicken, 1 wild shrimp, 2 vegetables	

Origins of the meats Beef: France & Spain, Poultry : France, Duck : France, Veal : France A delivery charge of 15€ applies to every order



Main Courses

Black Angus beef tenderloin, black pepper sauce	75
Roasted yellow chicken breast, with meat jus	42
Confit lamb skewer, salad and yogurt sauce	62
ASC certified gilthead sea bream, Chimichurri sauce	49
Whole blue lobster	88
Our dishes are served with a garnish of your choice	
Side Dishes 🗸	12
Spinach with sage-infused brown butter	
Potato fries	
Mashed potatoes	
Mesclun salad and fresh herbs	
Sautéed or steamed vegetables	



Jasmine rice scented with sesame & Thai scallions



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€

Vanilla tart

Sweet shortcrust pastry, vanilla biscuit, vanilla crémeux, praliné, caramel, Chantilly

Melon & mint tart

Sweet shortcrust pastry, vanilla biscuit, mint gel, melon marmalade, Chantilly cream

Fraisier

Croustillant, almond biscuit, strawberry marmalade, vanilla diplomat cream, ganache

Lemon mint

Lemon biscuit, candied lemon, mintgel, lemon crémeux, lemon bavarian

la Mûre

Sweet shortcrust pastry, vanilla biscuit, blackberry and balsamic mamarlade, blackberry mousse, vanilla ganache

Raspberry marigold pavlova

Meringue, vanilla ream, Chantilly cream, raspberry and marigold marmalade, fresh raspberries

Apricot pecan

Sweet shortcrust pastry; pecan croustillant, apricot marmalade, apricot mousse, vanilla ganache

Tout Chocolat

Croustillant, chocolate biscuit, chocolate crémeux, milk chocolate mousse

Vanilla caramel Saint-Honnoré

Caramelized puff pastry, vanilla cream, choux pastry, chantilly cream, caramel

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. Origins of the meats Beef: France & Spain, Poultry: France, Duck: France, Veal: France A delivery charge of 15€ applies to every order

