

# **ROOM SERVICE MENU**

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

A delivery charge of 15€ will apply for each order



#### **APPETIZERS**

Consomm	és and	Soups
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Onion soup	28
Rockfish soup with Mediterranean condiments	28
Starters	
Crispy egg, wild mushrooms, bay leaf-infused oil 🗡	26
Traditional Burgundy snails (6 pieces)	21
Hand-cut Angus beef tartare	34
Salads	
Vegetal Poke Bowl V	29
Caesar salad with chicken	34
Caesar salad with prawns	34

Origins of the meats Beef: France & Spain, Poultry : France, Duck : France, Veal : France



#### **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 eff whites and yolks, capers, chopped chives, sour cream and onions.

#### MAIN COURSE MENU

#### **Sandwiches**

Traditional croque-monsieur, aged Comté and smoked turkey	30
Cheeseburger, caramelized onions and cheese of your choice (Comté cheese, Reblochon or Cheddar), fries	42
Pita bread, grilled halloumi and tatziki 🗸	34
Chicken club sandwich, toasted wholemeal bread, with avocado, tomato, lettuce, fries or green salad	36
Sesame bagel with smoked salmon, dill and capers	31
Pasta	
Bolognese tagliatellines	31
Pomodora and basil tagliatellines 🗸	29
Gratinated lobster rigatonis	71
Taste of Asia	
Panko prawns, sweet chili sauce	30
Phad Thaï Gai, stir fried rice noodles with tofu and chicken	36
Shrimp Dim Sum Hargao (5 pièces)	34

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#### **Main Courses**

Black Angus beef tenderloin, black pepper sauce	77
Roasted yellow chicken breast, with meat jus	48
Confit lamb skewer, salad and yogurt sauce	64
Gilthead sea bream, Chimichurri sauce	51

Our dishes are served with a garnish of your choice

## Side Dishes ✓

Spinach with sage-infused brown butter	12
Potato fries	12
Mashed potatoes	12
Mesclun sakad and fresh herbs	12
Sautéed or steamed vegetables	12
Jasmine rice scented with sesame and Thai scallions	12

### DESSERT MENU 💜

Basque cheesecake	15
Fruit platter	18
Vanilla crème brûlée	18
French toast	26
Chef Julien Dugourd's Signature Pastries	
All our pastries are available for take away	
Coconut flake	18
Coconut biscuit, coconut crunch, coconut-almond praliné and coconut mousse	10
coconac biscare, coconac cranen, coconac atmona pratine and coconac mousse	
Pistachio	18
Pistachio crunch, pistachio biscuit, pistachio crémeux, pistachio crunch and pistachio mousse	
Black Forest	18
Chocolate biscuit, crispy feuilletine, cherry confit, chocolate mousse, Madagascar vanilla and kirsch whipped ganache	
Lemon anise hyssop	18
Lemon crunch, lemon biscuit and confit, lemon crémeux, lemon mousse and anise hyssop gel	
Paris-Brest with chocolate and hazelnut	18
Choux pastry, hazelnut praline, chocolate crémeux, chocolate ganache, caramelized hazelnuts and almonds	
Exotic pavlova	18
Meringue, exotic crémeux, passion fruit confit, diced pineapple and blue vanilla mousse	

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La Bûchette	18
Crispy feuilletine, hazelnut biscuit, vanilla praline, blue vanilla mousse, Madagascar and oolong crémeux	
Orange gingerbread	18
Speculoos shortbread, gingerbread biscuit, orange marmalade, candied orange and Madagascar vanilla Chantilly	
Vanilla caramel Saint-Honoré	18
Caramelized puff pastry, vanilla cream, caramel, Madagascar vanilla Chantilly	

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