

# **ROOM SERVICE MENU**

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

A delivery charge of 15€ will apply for each order



## Starters Menu

## Consommés and Soups

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 🗸	29
Caesar salad with chicken	34
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
Cheeseburger, (Comté cheese, Reblochon or Cheddar), onions, tomatoes confit, sour lettuce, french 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	3 1
Pasta	
Bolognese tagliatelline	31
Pomodoro and basil tagliatelline 🗸	29
Gratinated lobster rigatoni	55
Taste of Asia	
Panko prawns, sweet chili sauce	30
Phad Thai Goong, stir fried rice noodles with tofu and chicken	36
Shrimp Dim Sum Hargao (5 pieces)	34

## 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
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	

Jasmine rice scented with sesame & Thai scallions

Sautéed or steamed vegetables





## 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 pecan

Pecan crunch and vanilla biscuits, Tahitian vanilla crémeux and pecan praline, Tahitian vanilla mousse and Madagascan vanilla chantilly

#### Apple tart

Sweet pastry, vanilla cream, caramel, caramelized apple, vanilla whipped cream, apple compote

#### Pear Charlotte

Almond biscuits and crunch, pear confit, pear crémeux, Madagascan vanilla chantilly and fresh pears

#### Lemon marigold

Lemon biscuit and confit, lemon crémeux and bavaroise, marigold gel

#### Paris-Brest with tonka and hazelnut

Choux pastry, hazelnut crunch and tonka crémeux, hazelnut ganache and caramelized hazelnuts

#### Exotic pavlova

Meringue, exotic crémeux, exotic confit, coconut chantilly, passion fruit confit

#### La Ruche

Honey crunch and biscuits, lemon confit and crémeux, lemon-pollen mousse and thyme gel

#### Tout Chocolat

Crunch, chocolate biscuit, chocolate crémeux, milk chocolate mousse

#### Vanilla caramel Saint-Honoré

Caramelized puff pastry, Madagascan vanilla cream, caramel, Madagascan 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 A delivery charge of 15€ applies to every order

