



MENU


TERROIR & CHEESES

Opening
hours

12:00 14:00
19:00 22:00
From Monday
to Friday


STARTERS

Homemade falafel ✓ 8
with basil cream

Vegan tabbouleh ✓ 8
Organic black tapenade
espuma 

Swordfish carpaccio 9
Organic delight of
zucchini and almond

Millefeuille ✓ 8
With riste of eggplant,
sundried tomato and
whipped cream


**Water melon with dry-
cured ham** from « Savoie
» ice mashed fig from «
Provence » and rosemary 

✓ Veggie  gluten free

● Dish with cheese


TIMELESS DISHES

Salad style Caesar ● 17.5
Fried chicken, egg, Parmesan
cream sauce with lemon from
Menton

Tomato and burrata salad ✓ 19
Organic green tapenade 

Burger steak & home fries ● 19.5

Barbecue sauce

Piece of Beef & home fries 21
French tartare sauce or
barbecue 

**Ravioli garnished with Comté
cheese - Sauce of your choice** ✓

Organic red bell pepper dip 16

Organic sun dried tomatoes 16

spread

Basil cream 17.5

Parmesan cream sauce with 17.5

lemon Menton

Black truffle olive oil sauce 19


Garlic and summer truffle 19

cream

SEASONAL DISHES

Linguine pasta ✓ 18
With roasted vegetables,
garlic cream and summer
truffle

Chef's cordon bleu ● 20
Home-made purée,
Parmesan cream sauce
with lemon from Menton

Salmon steak 22.5
Roasted tomatoes 
green vegetables, IGP
Menton lemon mayonnaise

Marinated shrimps 20
With basil cream arrancini

Duck fillet marinated 21
with sweet spice caramel
with grilled vegetables and
organic atichoke cream

CHEESES

Sainte-Maure cream 8
With olive and apple
confit

Plate of 3 cheeses 10
Selection of the day

TO SHARE

Cheese Board ✓ 12 | 21

Charcuterie Board 12 | 21

Mixed Board ● 12 | 21

DESSERTS

Snow eggs 8 

French lemon curd

Profiteroles 8.5

Chocolate spread with crunchy
speculoos, vanilla ice cream

Fruit tart 9

Organic Apricots jam with
Calissons

Chartreuse ice cake 9

With creamy chocolate and
nougat from « Montélimar »

Raspberry and lemon jam 9

From « Menton » tiramisu

Gourmet coffee or tea 9

MENUS

EXPRESS MENU €21.
A DISH OF THE DAY AND
GOURMET COFFEE
Monday to Friday, at noon,
excluding public holidays.

CHILDREN'S MENU
(-12 YEARS) €12.5
A MAIN COURSE,
DESSERT, AND DRINK.



WINES

BAR AND RESTAURANT MENU

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5 TASTING FORMATS

A new offer! Our menu now features 5 tasting formats, including the new 25 and 50 cl carafes, alongside the traditional options by the glass and in the bottle (based on grape varieties).



15cl



25cl



37.5cl



50cl



75cl

CENTRE VAL DE LOIRE						
CÔTEAU DU LAYON 2022	●	6	10	-	19	28
SAINT NICOLAS DE BOURGUEIL 2022	●	6	10	-	20	29
BOURGOGNE FRANCHE COMTÉ						
MACON VILLAGE <i>CHÂTEAU MACON 2021/2022</i>	●	7	12	-	23	33
HAUTES COTES DE NUIT 2022 <i>LES DAMES HUGUETTES</i>	●	8	14	-	27	39
AUVERGNE RHÔNE ALPES						
DOMAINE FINOT LA VERDESSE <i>2020/2021</i>	●	9	15	-	29	43
SAINT JOSEPH 2022 <i>LES FAGOTTES</i>	●	8	14	-	27	39
DOMAINE FINOT LE PERSAN 2020/2021	●	9	14	-	27	40
GRAND EST						
TRADITION PINOT GRIS 2022	●	6	10	-	20	29
OCCITANIE						
LE DOMAINE DE GAYDA IGP PAYS D'OC	●	6	10	-	19	28
PROVENCE						
M DE MINUTY 2022	●	8	12	-	24	35
IGP MEDITERRANEE BIO 2023 <i>BAIN DE MIDI</i>	●	6	9	-	18	26
AOC CÔTES DE PROVENCE BIO 2023 <i>AU BORD DE L'AUBE</i>	●	-	16	-	31	46



WINES






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MERCURE SELECTION

Explore Mercure's range of premium regional and national "grands crus" Curated by Fabrice
Sommier – Meilleur Ouvrier de France Sommelierie 2007, Master of Port 2010

	 15cl	 25cl	 37.5cl	 50cl	 75cl
CENTRE VAL DE LOIRE					
POUILLY FUMÉ JOSEPH MELLOTT 2022 AOP <i>DOMAINE DES MARINIERS</i>	● -	14	-	27	40
SANCERRE LES BARONNES 2020 AOP <i>FAMILLE HENRI BOURGEOIS</i>	● -	26	-	31	45
BOURGOGNE FRANCHE COMTÉ					
CHABLIS 1ER CRU 2022 AOP <i>VAUCOUPINS CLIMATS DOMAINE LAROCHE</i>	● 10	17	-	33	49
VIRÉ-CLESSÉ 2022 AOP <i>MAISON CHAMPY</i>	● 8	13	-	26	38
CHABLIS LES CHANOINES 2023 AOP <i>DOMAINE LAROCHE</i>	● -	-	21	-	-
BEAUNE VIEILLES VIGNES 2020 AOP <i>MAISON CHAMPY</i>	● -	17	-	34	50
PACA					
CHÂTEAUNEUF DU PAPE L'ÂME 2022 AOP <i>MAISON OGIER</i>	● 10	16	-	31	45
NOUVELLE ACQUITAINE					
MÉDOC CRU BOURGEOIS 2019 AOP <i>CHÂTEAU PATACHE D'AUX</i>	● 9	14	21	27	40
PESSAC-LÉOGNAN 2016 AOP <i>CHÂTEAU LARRIVET HAUT BRION</i>	● -	26	-	51	75



TCHIN

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APERITIFS

Martini Bianco/Rosso 6cl	6
Campari 6cl	6
Pastis 5l (3cl)	4.5
Ricard (3cl)	4.5
Apérol 6cl	6
Porto Red Graham's Fine	6
Tawny 6cl	

Liquors: Cartron Burgundy blackcurrant, blackberry, raspberry, Vine Peach

COCKTAILS

American Coffee 12cl	11
Martini Rosso, Campari, Sparkling water	
Caipirinha Cocktail 9cl	11
Cachaça, green lemon, sugar	
Spritz 20cl	11
Aperol, Prosecco, Sparkling water	
Gin Fizz 20cl	11
Gin, lemon juice, sugar, Sparkling water	
Pina Colada 20cl	11
Rum, pineapple juice, and coconut cream.	
Mojito 20cl	11
Rum, Lime, Mint, Sugar, Sparkling water	

CHAMPAGNES

750ml bottle	
Tsarine Brut Premium	55
Laurent Perrier	
La Cuvée	83
Millésimé	96
375ml bottle	
Laurent Perrier La Cuvée	45
12cl Champagne	12
12cl Kirs	
White Wine *	6
Royal Champagne *	12

BEERS

Organic bottled beers 33cl.	
Blonde	7
Red	7
IPA	7
White	7
33cl bottled beers from elsewhere.	
Desperados	8
Corona	7
Draft beer 25/50 centiliters	
Heineken	5/ 9
Affligem	5/ 9
APPIE Cider	
33cl The Brut	7

MOCKTAILS

Homemade Lemonade 25cl	4.5
Florida 20cl	8
Orange Juice, Pineapple Juice, Lemon Juice, Grenadine syrup	
Virgin Mojito 20cl	8
Sparkling water, Lime, Mint, Sugar	

SPIRITS 4CL

Rum	
Havana Club 3-year-old white	7
Diplomatico Exclusive Reserve	11
Vodka	
Absolutely	8
Tequila	
Olmecca Silver	9
Gin	
Gibson's	7
Generous Organic	10
Monkey 47 Gin	11
Whiskies	
J&B Rare	7
Chivas Regal 12	11
Jameson Premium	8
Bourbon	
Jack Daniel's	9
Bulleit Rye 45°	10
Single Mat	
Haig Club Clubman	8
Aberlour 10-Year Forest Reserve	10



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WATERS

Filtered water

75cl Still Water	75cl	3
Sparkling Water		3

50cl of mineral water

Vittel		4.5
San Pellegrino		4.5

100cl of mineral water

Vittel		5.5
San Pellegrino		5.5

33cl Mineral Water

Perrier		4.5
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FRUIT JUICES, SYRUPS

Granini 25cl

Orange Juice, Apple, Tomato		4.5
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25cl Granini Nectar

Apricot, Pineapple, Grapefruit, Strawberry		4.5
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Monin Syrup 2cl

Grenadine, mint, strawberry, peach, lemon - filtered water or lemonade.		3
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SODAS

33CL sodas

Classic/Zero/Cherry		
Coca-Cola		4.5
Mona Zero Organic		6
Lime		
Mona Sparkling		6
Organic Apple.		

25cl sodas

Fanta Orange		4.5
Orangina		4.5
Sprite		4.5
Schweppes Citrus/		4.5
Indian Tonic		
Fuze Tea		4.5
Gourmet Peach		

PALAIS DES THÉS

BIO

Breakfast tea		5
Earl grey queen blend		5
Golden Darjeeling		5
Sencha yama		5
Thé détox Brésil		5
Thé détox Sud Africain		5
Thé vert menthe		5
Tilleul camomille		5
oranger		
Verveine Orange		5
menthe		

COFFEES

Espresso		2.7
Ristretto		2.7
Decaffeinated		2.7
Hazelnut		2.7
Double Espresso		4.5
Cappuccino		5
Latte Hot		5
Chocolate		5

DIGESTIVES 4CL

Get 27 (6cl)		8
Calvados Drouin		8
Armagnac		
Château de Laubade		12
Out of Age		
Cointreau		8
Cognac		
Hennessy VS		11
Hennessy XO		22
Digestives from here		
Chartreuse yellow		11
Chartreuse green		11



BASKET

Hours

24/24

PRICES OF GOURMET PRODUCTS

CONDIMENTS

Vinegar	
200ml of Fig pulp vinegar	11.95
200ml of Organic white balsamic vinegar and orange peel	13.90
Macerated Olive oil	
With black truffle 100 ml	20.90
200 ml of Organic basil	11.95
Mayonnaise	
100g of mayonnaise with summer truffle	9.90

SAUCES

Cream	
100g of Garlic and summer truffle	10.90
Parmesan cream sauce with lemon Menton 200g	10.90
100g of Parmesan cheese with summer truffle	10.70
Sauces/Apéritifs	
Cream of morels Côtes de Provence 100g	10.50
Pickles d'Ail Shoyu 225g	9.75
NEW French Tartare Sauce 170g	7.90
Sauce Vierge "Dîner à l'Elysée" 190g	13.90
Organic artichoke dip 100g	6.85
Confit olives and apples 130g	6.50
Organic sun dried tomatoes spread 100g	6.85
Organic almond zucchini 100g	6.85
Organic red bell pepper dip 100g	6.85
Organic green / black tapenade 100g	6.85
Sardinades dip 100gr	7.95
Walnut pesto 195g	11.50

SWEETS

Jam, Marmalade, Honey	
Caramel cream with fleur de sel de Camargue 260g	9.50
Chocolate spread with crunchy speculoos 225g	10.90
Organic orange marmalade 240g	9.50
Provence flower honey IGP 125g	6.50

GIFTS

We are here to advise you on how to put together the perfect gourmet gift for your loved ones!



ALLERGENS

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Cheese Board	X					X			X	
Mixed Board	X					X			X	
Charcuterie board	X					X				
Homemade falafel	X					X			X	
Vegan tabbouleh						X				
Swordfish carpaccio	X			X			X	X	X	X
Millefeuille	X		X			X			X	
Water melon									X	
Linguine pasta	X		X			X				
Chef's cordon bleu	X		X			X	X			
Roasted duck	X							X	X	X
Marinated shrimps	X	X	X	X	X	X			X	X
Duck fillet marinated	X							X	X	X
Tomato and burrata salad						X			X	
Salad	X		X			X				
Piece of Beef			X						X	
Burger steak	X		X				X		X	
Ravioli Organic red bell pepper dip	X		X				X		X	
Ravioli Organic sun dried tomatoes spread	X		X							
Ravioli Basil cream	X		X			X				
Ravioli Black truffle olive oil sauce	X		X							
Ravioli Parmesan cream sauce	X		X			X				
Ravioli Garlic and summer truffle cream	X		X			X				

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Sainte-Maure cream	X				X				
Plate of 3 cheeses	X				X			X	
Snow eggs		X			X	X		X	
Profiteroles	X	X			X	X	X		
Fruit tart	X	X			X	X			
Gourmet coffee or tea	X	X			X	X	X	X	
Chartreuse ice cake	X	X			X	X	X		
Tiramisu	X	X			X				

On request: free carafe or glass of drinking water.

Origin of meat and fish: display in our restaurant.

Alcohol abuse poses a risk to health.

Consume in moderation.

Photo credit: A l'Epicerie - Stanislas Gros, Hervé Hote

Non-contractual photos.

Prices expressed net in euros (€) including tax, service included. Supplement charged for a meal taken in the room during service hours. (+5€ per order).

We regret to inform you that we do not accept payment by check. Thank you for your understanding.