



# OUR MENUS

## Le Lever du Soleil - Breakfast

Le petit-déjeuner de l'Intendance 6 €  
*Viennoiserie, hot beverage\**

Le petit-déjeuner du Boudoir 10 €  
*Pastry, hot beverage\**

Le petit-déjeuner de Léa 19 €  
*Viennoiserie, egg of your choice, fruit juice, hot beverage\**

## Le Zénith - Lunch

Le déjeuner de l'Intendance 12 €  
*Trilogy of savoury pleasures, cold or hot beverage\**

Savoury pleasure in Classic size: €2 supplement

Le déjeuner du Boudoir 17 €  
*Trilogy of savoury pleasures, pastry, cold or hot beverage\**

Savoury pleasure in Classic size: €2 supplement

Le déjeuner de Léa 17 €  
*Egg, pastry, cold or hot beverage\**

## L'Apogée des Sens - Afternoon tea

Le goûter du Boudoir 10 €  
*Pastry, hot or cold beverage\**

Le goûter de Léa - for two people 22 €  
*Trio of pastry of your choice, two hot or cold beverage\**

*Extra glass of champagne, 8cl* 15 €

*\*hors chocolat chaud de Léa*

## THE CHEF'S SAVOURY PLEASURES

### ORGANIC EGGS MENU

Fried egg and baby spinach	6 €
Scrambled eggs	8 €
Eggs Benedict with organic smoked salmon	12 €
Plain omelette	8 €
Emmental omelette	9 €
Smoked salmon omelette	12 €

Supplement Caviar d'Aquitaine from la Maison Sturia 20 €

Supplement Truffe (according to season) *Market price*

### SALMON MENU

Marinated salmon <i>Mini baguette, horseradish cream</i>	13 €
Semi-cooked salmon <i>Mini baguette, citrus crema</i>	14 €
Smoked salmon <i>Mini baguette, sour cream with fine herbs</i>	15 €

## SANDWICH MENU

*Mini 3.50 €*

*Mini duo 6 €*

*Mini trio 9 €*

*Classic 11 €*

Smoked trout toastie

Vegetarian sandwich

*Avocado tartare, confit tomatoes, stracciatella*

Deviled egg

Smoked salmon club sandwich

Salmon brioche, wasabi

Tuna rillettes, Philadelphia cream cheese, spirulina mayonnaise

Semi-cooked salmon, pesto, salmon roe

## VEGETABLE GARDEN

*10 €*

Seasonal salad

## BLACK GOLD IN THE BOUDOIR

Baeri caviar from Maison Sturia (30g)

*75 €*

*Blinis and sour cream*

Our culinary preparations may contain allergens.  
Please ask our dining room manager.  
Prices net, taxes and service included. Credit card and cash payments accepted.

## THE CHEF'S DELICACIES

### Boudoir Pastries

Available in three sizes

Le Boudoir du Salon	8.50 €
<i>Individual</i>	
Le Boudoir de la Marquise	32 €
<i>4 people</i>	
Le Boudoir du Château	45 €
<i>6 people</i>	

Le Boudoir de Léa - *Vanilla and caramel*

Le Boudoir Signature - *Chocolate and hazelnuts*

Le Boudoir Collection «Été» - *Red berries*

### Pastry Classics

7 €

Fig timut pepper pavlova

Custard tart

Lemon meringue pie

Black fruits tonka beans éclair

Chocolate peanut tart

Orange blossom raspberry tart

Strawberry cream cake

«Baba»

Cake and biscuits 3 €

Cookie

Brownie

Zebra cake

### Viennoiseries

Croissant *1.80 €*

Chocolate croissant *2 €*

Filled brioche *2 €*

Viennoiserie of the moment *2 €*

Selection of 4 viennoiseries *7 €*

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# OUR DRINKS

## Peregrinations around the world

Selections of teas et iced teas

7 €

Black tea

**Blue of London**, *Flavored black tea, China*

Yunnan black tea combined with delicate notes of bergamot.

**Saint-James O.P.**, *Black tea, Sri Lanka*

Harvested from a prestigious garden in Sri Lanka, this powerful is ideal in the morning.

**Le Temps Retrouvé**, *Black tea and roasted green tea, China et Japan*

Inspired by the works of Marcel Proust, this light tea with its delicate roasted flavors and roasted flavours is an ideal reading companion.

Green tea

**Sencha Ariake**, *Green tea, Japan*

A fresh, invigorating Japanese green tea with a vegetal, slightly iodized taste, very pleasant in the morning.

**Grand Jasmin Chun Feng**, *Floral green tea*

A tea of great subtlety, with a velvety texture that expresses all the notes of jasmine, without any bitterness.

**Thé du Hammam**, *Scented green tea*

This luscious, fruity green tea evokes green dates, orange blossom, roses and red berries..

**Le Thé Merveilleux**, *Scented green tea*

This original and tasty creation combines green tea with real almond and pistachio chips.

Oolong tea

**Milky Oolong**, *Oolong tea, Thailand*

This gourmet oolong is a delight for the taste buds with its buttery, vanilla and fresh floral notes.

White tea

**Thé des Songes Blanc**, *Fragrant white tea*

This delicate white tea evokes fresh, zesty fruit, combined with notes of of geranium. It is enhanced by safflower petals.

Herbal tea

**Jardin Tropical**

Jardin Tropical is a delicious sunny blend reminiscent of juicy fruit fruit.

**L'Herboriste N°63**, *Theine-free herbal tea*

A delicious blend of thyme, mandarin and rosemary, renowned for boosting the immune system.

**Rooibos des Vahinés**

An invitation to escape to exotic islands, a warm, gourmet rooibos with vanilla and almond flavors.

**Détox Scandinave**

A delicious organic infusion of birch, sea buckthorn, cranberry & bilberry.

**Verveine Feuilles Entières**, *Theine-free herbal tea*

An infusion of whole lemon verbena leaves, with fresh, zesty notes.



Léa's hot chocolate | Bordeaux - Versailles

*Whipped cream, marshmallows, chocolate chips*

14 €

## The Grain and the Bean

### Coffee & Chocolate selection

Espresso	4 €
Double espresso	7 €
Macchiato	7 €
Long coffee	5 €
Milk coffee	6 €
Cappuccino	6 €
Mocha	7 €
Latte	6.5 €
Café frappé	5 €
Chai latte	7 €
Matcha latte	7 €
Homemade hot chocolate	7 €
Homemade Viennese chocolate	8 €
Babyccino	3.5 €

## Suspended Instants

Refreshments 6 €

Abatilles, 50cl

Abatilles pétillante, 50cl

Coca-Cola, Coca-Cola Zéro

Orangina

Schweppes

Fruit juices - Maison Meneau 6 €

Apricot, Apple, Orange, Peach, Multifruits

The effervescence 21 €

Glass of Champagne Barons de Rothschild Brut

Alcohol abuse is dangerous for your health, consume in moderation.  
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