



LE BOUDOIR

de Léa

BORDEAUX

OUR MENUS

Le Lever du Soleil

Le petit-déjeuner de l'Intendance 9 €
*Viennoiserie, hot beverage**

Le petit-déjeuner de Léa 18 €
*Viennoiserie, egg, hot or cold beverage**
(To choose from among the chef's delicacies and the chef's savoury pleasures)

Le Zénith

Le déjeuner de l'Intendance 14 €
*Trilogy of sandwiches, hot or cold beverage**
(To choose from among the chef's savoury pleasures)

Le déjeuner du Boudoir 21 €
*Trigoly of sandwiches or an egg, pastry, hot or cold beverage**
(To choose from among the chef's savoury pleasures and the chef's delicacies)

L'Apogée des Sens

Le goûter du Boudoir 14 €
*Pastry, hot or cold beverage**
(To choose among the chef's delicacies)

Le goûter de Léa - for two people 28 €
*Trio of pastries, two hot or cold beverages**
(To choose among the chef's delicacies)

Glass of Champagne 19 €
Barons de Rothschild Brut, 8cl

**not including the mythic Léa's hot chocolate*

ORGANIC EGGS MENU

Fried egg and baby spinach	<i>9 €</i>
Scrambled eggs	<i>10 €</i>
Eggs Benedict with organic smoked salmon	<i>14 €</i>
Plain omelette	<i>10 €</i>
Emmental omelette	<i>11 €</i>
Smoked salmon omelette	<i>12 €</i>

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
Individual

9 €

Le Boudoir de Léa - *Vanilla and caramel*

Le Boudoir Signature - *Chocolat and hazelnuts*

Le Boudoir Collection - *Vanilla and pink grapefruit*

Le Boudoir de la Marquise
4 people

29 €

Le Boudoir du Château
6 people

39 €

Pastry Classics

8 €

Pavlova of the moment

Custard tart

Lemon meringue pie

Seasonal éclair

Chocolate pecan tart

Orange blossom pistachio tart

«Baba» of the Boudoir

Tatin-style tart

Cake and biscuits 3.50 €

Cookie

Brownie

Zebra cake

Madeleines
3 pieces

Viennoiseries

Croissant 2 €

Chocolate croissant 2.50 €

Gourmet brioche 2.50 €

Viennoiserie of the moment 3 €

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OUR DRINKS

Peregrinations around the world

Selections of teas et iced teas 9 €

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 geranium. It is enhanced by safflower petals.

Herbal tea

Jardin Tropical, *Available hot or iced*

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

L'Herboriste N°63

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, *Available hot or iced*

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

Verveine Feuilles Entières

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

The mythic Léa's hot chocolate | Bordeaux - Versailles

Whipped cream, marshmallows, chocolate crisps

15 €

The Grain and the Bean

Coffee & Chocolate selection

Espresso	5 €
Double espresso	7 €
Macchiato	8 €
Long coffee	5 €
Milk coffee	6 €
Cappuccino	8 €
Mocha	7 €
Latte	8 €
Iced coffee	8 €
Chai latte	8 €
Matcha latte	8 €
Homemade hot chocolate	8 €
Homemade Viennese chocolate	9 €
Babyccino	4 €

Suspended Instants

Refreshments

Abatilles, 50cl	5 €
Abatilles pétillante, 50cl	5 €
Coca-Cola, Coca-Cola Zéro	7 €
Orangina	7 €
Schweppes	7 €
Fruit juices - Maison Meneau	
Apricot, Apple, Orange, Peach, Multifruits	8 €
The effervescence	19 €
Glasse of Champagne, Barons de Rothschild Brut, 8 cl	

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