



OUR MENUS

Le Lever du Soleil 9am to 11am

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 11am to 3pm

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 2pm to 8pm

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)

**not including Léa's hot chocolate*

THE CHEF'S SAVOURY PLEASURES

Salmon Menu

Marinated salmon	13 €
<i>Mini baguette, horseradish cream</i>	
Smoked salmon	16 €
<i>Mini baguette, sour cream with fine herbs</i>	

Sandwich Menu

<i>Solo 4 €</i>	<i>Duo 7 €</i>	<i>Trio 10 €</i>
Smoked trout croque		
<i>Smoked trout, behamel sauce, Emmental cheese</i>		
Vegetarian sandwich		
<i>Avocado tartare, confit tomatoes, stracciatella</i>		
Mimosa egg		
<i>Egg, mayonnaise</i>		
Smoked salmon club sandwich		
<i>Smoked salmon, tomatoes, hard-boiled egg, sucrine, mayonnaise, Philadelphia</i>		
Ocean roll		
<i>Shrimp, wasabi, coleslaw</i>		
Sesame snacked tuna		
<i>Mayonnaise, horseradish</i>		
Semi-cooked salmon		
<i>Pesto, salmon egg</i>		

Vegetable Garden 14 €

Ocean salad
<i>Salad, smoked salmon, avocado, poached egg</i>
Shrimp caesar
<i>Salad, shrimps, hard-boiled egg, anchovies, capers, parmesan</i>

Organic Eggs Menu

Fried egg and young spinach leaves	9 €
Scrambled eggs	10 €
Eggs Benedict with organic smoked salmon	14 €
Plain omelette	10 €
Emmental omelette	11 €
Smoked salmon omelette	12 €

THE CHEF'S DELICACIES

Boudoir Pastries

Le Boudoir du Salon <i>Individual</i>	9 €
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Le Boudoir de Léa - *Vanilla and caramel*

Le Boudoir Signature - *Chocolat and hazelnuts*

Le Boudoir Collection - *Mango, passion fruit, coconut, kaffir lime*

Court Classics 8 €

Mont Blanc
Custard tart
Lemon meringue pie
Chocolate pecan tart
Orange blossom pistachio dessert
Pastry of the moment

Wardrobe of Delights 3.50 €

Cookie
Brownie
Zebra cake
Madeleines
3 pieces

Viennoiseries

Croissant	<i>2 €</i>
Chocolate croissant	<i>2.50 €</i>
Gourmet brioche	<i>2.50 €</i>
Viennoiserie of the moment	<i>3 €</i>

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

OUR DRINKS

Wanderings around the world

Selections of teas and 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 tea 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 chunks.

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 fruits, combined with notes of geranium. It is enhanced by safflower petals.

Herbal tea

Jardin Tropical, *Available hot or iced*

Jardin Tropical is sunny blend reminiscent of juicy fruit.

L'Herboriste N°63

A delicious blend of thyme, mandarin, and rosemary, known for its immune-boosting properties.

Rooibos des Vahinés

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

Détox Scandinave, *Available hot or iced*

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

Verveine Feuilles Entières

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

The Grain and the Bean

Coffee & Chocolate selection

Babyccino	4 €
Espresso	5 €
Long coffee	5 €
Decaffeinated coffee	5 €
Cafe noisette	5.50 €
Double espresso	7 €
Mocha	7 €
Macchiato	8 €
Cappuccino	8 €
Latte	8 €
Iced Coffee	8 €
Chai latte	8 €
Matcha latte	8 €
Homemade hot chocolate	8 €
Homemade Viennese chocolate	9 €
Dirty Chai	9 €
Drink of the moment	9 €

Whipped cream topping €0.50

Vegetable milks

Oat, almond

Syrups

Cane sugar, caramel, vanilla

Léa's hot chocolate | Bordeaux - Versailles
Whipped cream, marshmallows, chocolate crunchies

15 €

Suspended Moments

Refreshments

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

Excessive alcohol consumption is harmful to health, drink in moderation.
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You can inquire with our floor manager.
Prices are inclusive of taxes and service. Payments by credit card and cash are accepted.