



OUR MENUS

Le Lever du Soleil 9am to 11am

Le petit-déjeuner de l'Intendance 10 €

*Viennoiserie, hot beverage**

Le petit-déjeuner de Léa 18 €

*Viennoiserie, egg, hot or cold beverage**

(To choose among the chef's delicacies and the chef's savoury pleasures)

Le Zénith 11am to 3pm

Le déjeuner de l'Intendance 15 €

*Trilogy of sandwiches, hot or cold beverage**

(To choose among the chef's savoury pleasures)

Le déjeuner du Boudoir 23 €

*Trilogy of sandwiches or an egg, pastry, hot or cold beverage**

(To choose among the chef's savoury pleasures and the chef's delicacies)

L'Apogée des Sens

Le goûter du Boudoir 15 €

*Pastry, hot or cold beverage**

(To choose among the chef's delicacies)

Le goûter de Léa - for two people 32 €

*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

Salted Boudoirs

Solo 9 €

Duo 14 €

Broccoli, goat cheese

Smoked trout, mushrooms

Smoked salmon, spinach

Our salted boudoirs are served with a salad

Sandwich Menu

Solo 5 €

Duo 9 €

Trio 12 €

Mimosa

Egg, mayonnaise

Salmon club sandwich

Smoked salmon, tomatoes, sucrine, egg, mayonnaise

Smoked salmon

Smoked salmon, guacamole

Citrus tuna

Tuna tartare with citrus and miso

Vegetarian

Coleslaw, Philadelphia

Green pea sandwich

Green peas, parmesan, hazelnuts

Vegetable Garden

14 €

Salad of the Ocean

Salad, smoked salmon, avocado, poached egg

Shrimp caesar

Salad, shrimps, hard-boiled egg, anchovies, capers, parmesan

Organic Eggs Menu

Scrambled eggs	10 €
Eggs Benedict with organic smoked salmon	14 €
Plain omelette	10 €
Emmental omelette	11 €
Smoked salmon omelette	12 €

Chef Pasta 16 €

Pasta
4 Cheeses
Arrabbiata

Smoked salmon supplement 5 €

THE CHEF'S DELICACIES

Boudoir Pastries

Le Boudoir du Salon 9.50 €
Individual

Le Boudoir de Léa - *Vanilla and caramel*

Le Boudoir Signature - *Chocolate and hazelnuts*

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

Court Classics

9 €

Black sesame, mango and passion fruit pavlova

Custard tart

Lemon meringue pie

Chocolate coffee tart

Gluten free

Strawberry cheesecake

Wardrobe of Delights

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 €

XL Viennoiseries to Share

12 €

For 4 to 5 people

Maxi croissant

Maxi chocolate croissant

Homemade Italian-style Ice Creams

9 €

Vanilla

Raspberry

Vanilla and raspberry

First finery : fresh strawberries, fresh raspberries, cookies

Second finery : chutney raspberries, chutney strawberries, creamy caramel, chocolate sauce

OUR DRINKS

Wanderings around the world

Selection 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, is an ideal reading companion.

Green tea

Sencha Ariake, *Green tea, Japan*

A fresh and invigorating Japanese green tea with a vegetal and 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 date, orange blossom, rose, and red berry.

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 1 €

Vegetable milks 1 €

Oat, almond

Syrups 0.50 €

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 Zero 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, 8cl

Excessive alcohol consumption is harmful to health, drink in moderation.
Our culinary preparations are made by Chef Gaëtan Fiard and his team in our patisserie laboratory.
These preparations may contain allergenic products.
You can inquire with our floor manager.
Prices are inclusive of taxes and service. Payments by credit card and cash are accepted.