



OUR MENUS

Le Lever du Soleil

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

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 €

*Trigoly 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)

Brunch de Léa 42 €

Every day, 11am to 2pm

*Viennoiserie of your choice, granola with yogurt, pastry of your choice or ice cream, avocado toast, egg
Benedict smoked salmon or three mini sandwiches or salad of your choice, squeezed juice, hot beverage**

Glass of Champagne Barons de Rothschild €19

*excluding Léa's hot chocolate, freshly pressed juices, and smoothies

THE CHEF'S SAVOURY PLEASURES

Salted Boudoirs

Solo 9 €

Duo 14 €

Zucchini, goat cheese

Confit tomatoes, Scamorza

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

The Shrimp

Little gem lettuce, mayonnaise, shrimp, lime

The artichoke

Artichoke hummus, chimichurri condiment, crispy artichoke

Monkfish sandwich

Monkfish ballotine, sauce vierge, marjoram, salmon roe, marjoram mayonnaise

The salmon avocado roll

Arugula, spicy mayonnaise, Philadelphia cream cheese

9 €

Vegetable Garden

14 €

Salad of the Ocean

Salad, smoked salmon, avocado, poached egg

Shrimp caesar

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

Avocado Toast

Guacamole, avocado, poached egg

12 €

Tomato Burrata

15 €

Organic Eggs Menu

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>	9.50 €
--	--------

Le Boudoir de Léa - *Vanilla and caramel*

Le Boudoir Signature - *Chocolate and hazelnuts*

Le Boudoir Collection - *Raspberry and rose*

Court Classics 9 €

Peach verbena pavlova
Custard tart
Lemon meringue pie
Raspberry and orange blossom tart
Apricot cheesecake
Pastry of the moment

Wardrobe of Delights 3.50 €

Cookie
Brownie
Zebra cake
Madeleines <i>3 pieces</i>

Homemade Italian-style Ice Creams 7 €

Vanilla
Strawberry
Vanilla and strawberry

<i>Fineries supplement</i>	2 €
----------------------------	-----

First finery : fresh strawberries, fresh raspberries, cookies
Second finery : chutney raspberries, chutney strawberries, creamy caramel, chocolate sauce

Viennoiseries

Croissant	2 €
Chocolate croissant	2.50 €
Gourmet brioche	2.50 €
Viennoiserie of the moment	3 €

XL Viennoiseries to Share

For 4 to 5 people

12 €

- Maxi croissant
- Maxi chocolate croissant

Brunch de Léa

Every day, 11am to 2pm

42 €

- Viennoiserie of your choice
- Pastry of your choice or ice cream
- Granola with yogurt
- Avocado toast
- Egg Benedict smocked salmon or three mini sandwiches or salad of your choice
- Hot drink*
- Squeezed juice - orange, grapefruit or apple

Glass of Champagne Barons de Rothschild 19 €

*not including Léa's hot chocolate

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	8 €
Latte macchiato	8 €
Cappuccino	8 €
Latte	8 €
Iced Coffee	8 €
Chai latte	8 €
Matcha latte	8 €
Affogato	8 €
Homemade hot chocolate	8 €
Homemade Viennese chocolate	8 €
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 €
Homemade lemonade	8 €
Fruit juices - Maison Meneau	8 €
Apricot, apple, orange, peach, multifruits	

Homemade fruit juices	9 €
-----------------------	-----

Squeezed orange juice
Squeezed lemon juice
Squeezed grapefruit juice

Homemade smoothies	10 €
--------------------	------

Detox
Booster
Fruity

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.