



LÉA'S ICY ESCAPE

ICE CREAMS

Chocolate – Vanilla – Pistachio – Stracciatella – Mint Chocolate – Caramel

SORBETS

Strawberry – Raspberry – Lemon – Passion Fruit – Vineyard Peach – Mango

1 Scoop	3.90 €
2 Scoops	6.00 €
3 Scoops	8.00 €



OUR MENUS

Le Lever du Soleil

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

Le Zénith

Le déjeuner de l'Intendance 15 €
*Trilogy of sandwiches or roll of the moment, hot or cold beverage**
(To choose among the chef's savoury pleasures)

Le déjeuner du Boudoir 23 €
*Trigoly of sandwiches or an egg or roll of the moment, 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)

Brunch de Léa

Every day, 11am to 2pm 42 €
*Viennoiserie of your choice, granola with yogurt, pastry of your choice or ice cream, avocado toast, egg of your choice or three mini sandwiches or salad of your choice or roll of the moment, squeezed juice, hot beverage**

Glass of Champagne Barons de Rothschild €19

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

THE CHEF'S SAVOURY PLEASURES

Sandwich Menu

Solo 5 €

Duo 9 €

Trio 12 €

Mimosa

Egg, mayonnaise

Salmon club sandwich

Smoked salmon, tomatoes, sucrine, egg, mayonnaise

Shrimp

Shrimp, guacamole, sucrine

Salmon

Salmon, Philadelphia cream cheese, lemon gel

Croque Monsieur

Mushrooms, truffles

Vegetarian

Confit tomato, mozzarella cream

Roll of the Moment

9 €

Salmon, guacamole, sriracha mayonnaise

Vegetable Garden

Salad of the Ocean	14 €
<i>Salad, smoked salmon, avocado, poached egg</i>	
Warm Goat Cheese	14 €
<i>Goat cheese, salad, walnuts, croutons, cherry tomatoes</i>	
Avocado Toast	15 €
<i>Guacamole, avocado, poached egg</i>	
Tomato Mozzarella	16 €
<i>Tomatoes, mozzarella, pesto, pine nuts</i>	
Salmon Toast	16 €
<i>Salmon, cream cheese Philadelphia, chives, smoked salmon, black garlic mayonnaise, salad greens</i>	

Organic Eggs Menu

Scrambled eggs	9 €
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
Individual

9.50 €

Le Boudoir de Léa - *Vanilla and caramel*

Le Boudoir Signature - *Chocolate and hazelnuts*

Le Boudoir Collection - *Strawberry and Orange Blossom*

Court Classics

9 €

Lemon meringue tart

Custard tart

Entremets of the moment

Pavlova

Seasonal tart

Wardrobe of Delights

3.50 €

Cookie

Almond cake

Zebra cake

Madeleines

3 pieces

Viennoiseries

Croissant	<i>1.80 €</i>
Chocolate croissant	<i>2 €</i>
Gourmet brioche	<i>2.50 €</i>
Viennoiserie of the moment	<i>3 €</i>

Signature Viennoiseries

Signature croissant	<i>1.30 €</i>
Signature chocolate croissant	<i>1.50 €</i>

XL Viennoiseries to Share *12 €*

For 4 to 5 people

- Maxi croissant
- Maxi chocolate croissant

OUR DRINKS

Wanderings around the world

Selection of teas and iced teas

8 €

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

Espresso	5 €
Long coffee	5 €
Decaffeinated coffee	5 €
Noisette coffee	5 €
Affogato	6 €
Léa's affogato	7 €
<i>Biscuit streusel, vanilla ice cream, espresso</i>	
Double espresso	7 €
Iced coffee	7 €
Chai latte	7 €
Latte	7 €
Macchiato	8 €
Cappuccino	8 €
Frappe coffee	8 €
Matcha latte	8 €
Drink of the moment	8 €
Homemade hot chocolate	9 €
Homemade Viennese chocolate	10 €
<i>Whipped cream topping 1 €</i>	
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 €
Homemade limonade (still or sparkling)	6 €
Coca-Cola, Coca-Cola Zero	7 €
Orangina	7 €
Schweppes citrus	7 €
Homemade iced teas <i>Detox and tropical flavors</i>	7 €

Fruit juices - Maison Meneau	8 €
Apricot, apple, orange, peach, multifruits	

Homemade fruit juices	9 €
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Squeezed orange juice	
Squeezed lemon juice	
Squeezed grapefruit juice	

Granitas	30 cl 40 cl
Lemon, red berries	4 € 6 €

The effervescence

Mimosa	12 €
Glass of Champagne, Barons de Rothschild Brut, 8cl	19 €

Excessive alcohol consumption is harmful to health, drink in moderation.
Our culinary preparations are made by Chef Gaëtan Fiard and his team in our pâtisserie 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.