LE BOUDOIR

de Léa

BORDEAUX

OUR MENUS

Le Lever du Soleil - 9 am to 12 pm

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 *45 €*

Every day, 11am to 2.30 pm

*Viennoiserie of your choice, granola with yogurt, pastry of your choice, 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

Salmon
Salmon and tzatziki

Pastrami
Pastrami, Philadelphia cream cheese, mustard and gherkins

Croque Monsieur
Mushrooms, truffles

Vegetarian
Cucumber, za'atar and Philadelphia cream cheese

Vegetable Garden

Kitchen open until 3:00 p.m.

Salad of the Ocean *14 €*
Salad, smoked salmon, avocado, poached egg

Warm Goat Cheese *14 €*
Goat cheese, salad, walnuts, croutons, cherry tomatoes

Avocado Toast *15 €*
Guacamole, avocado, poached egg

Salmon Toast *16 €*
Salmon, cream cheese Philadelphia, chives, smoked salmon, black garlic mayonnaise, salad greens

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 — *9.50 €*
Individual

Le Boudoir Signature - *Chocolate and hazelnuts*

Le Boudoir de Léa - *Vanilla and caramel*

Le Boudoir Collection - *Pear, blackcurrant and Timut pepper*

Court Classics — *9 €*

Lemon meringue tart
Custard tart
Entremets of the moment
Pavlova
Seasonal tart

Wardrobe of Delights

Cookie	*3.50 €*
Caramel shortbread *Gluten-free*	
Madeleines *3 pieces*	
Cannelé	*1 pièce - 2 €* *6 pièces - 10 €*

Viennoiseries

Croissant	*1.80 €*
Chocolate croissant	*2 €*
Gourmet swiss roll *Homemade chocolate spread centre*	*3 €*
Viennoiserie of the moment	*3 €*

Signature Viennoiseries

Signature croissant	*1.30 €*
Signature chocolate croissant	*1.50 €*

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.

Le Thé Du Louvre - Coté Cour, *Flavoured Black tea, China*
Captivating black tea with notes of citrus and wild blackberry.

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.

Thé Céleste Bio, *Scented green tea*
Chestnut and vanilla unfold in this fragrant green tea, a delightfully indulgent winter blend.

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°46
A delightful blend of chamomile, apple and spices, renowned for their soothing and comforting 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 €*
Double espresso	*7 €*
Mochaccino	*7 €*
Chai latte	*7 €*
Latte	*7 €*
Latte macchiato	*8 €*
Cappuccino	*8 €*
Matcha latte	*8 €*
Drink of the moment	*8 €*
Homemade hot chocolate	*9 €*
Homemade Viennese chocolate	*10 €*
Irish coffee	*12 €*
Léa's irish coffee	*13 €*

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 €*
Homemade limonade (still or sparkling)	*6 €*
Coca-Cola, Coca-Cola Zero	*7 €*
Orangina	*7 €*
Schweppes citrus	*7 €*
Homemade iced teas *Detox and tropical flavors*	*7 €*

Fruit juices - Maison Meneau

8 €

Apricot, apple, orange, peach, multifruits, stawberry/raspberry

Homemade fruit juices

9 €

Squeezed orange juice
Squeezed lemon juice
Squeezed grapefruit juice

The effervescence

Mimosa	*12 €*
Glass of crémant de Bordeaux, B de Bonhoste, 8 cl	*12 €*
Glass of Champagne, Barons de Rothschild Brut, 8cl	*19 €*

Wines

Medoc, Château l'Eden, 2018, 12 cl *Red wine*	*9 €*
AOC Bordeaux, Demoiselle de Sigalas, 2022, 12 cl *White wine*	*10 €*

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.