



À LA CARTE BREAKFAST *{from 09:00am → 11:00am}*

Viennoiserie from our bakery - 5

Slice of bread, organic butter, honey & jam - 8

Skyr or yogurt from our Ile de France farm - 7

Mixed homemade Granola & skyr - 11

Fresh seasonal fruit salad - 11

Homemade Compote - 9

Benedictine style eggs, smoked salmon or bacon, Hollandaise sauce - 14

PARISIAN BREAKFAST - 19

Hot drinks

Pastries from our bakery or baguette, organic butter & jam

Pressed fruit juice

GOÛTERS *{from 15:30pm → 6:00pm}*

SALON DE LECTURE - 19

Small soft biscuits and afternoon cake

A LA CARTE

Piece of cake of the day -5

Cookie -6

Piece of gingerbread -4

Madeleine -5

Prices in euros VAT included

HOT DRINKS {from 09:00am → 6:00pm}

COFFEES & OTHER DELIGHTS

Ristretto, espresso, lungo – 5

Coffee with milk, the real coffee cream, coffee noisette - 7

Spectacular coffee (cappuccino, moka, latte) - 9

The real hot chocolate – 10

Marocchino - 10

Bicerin - 10

Regular Chicory or with coffee - 8

TEAS - 9

Tour d'Argent blend

Christmas blend

Sencha green tea

Earl Grey

English Breakfast

Lapsang Souchong

Darjeeling

Ceylan

Maté

ORGANIC INFUSIONS FROM SAVOIE BY EMMANUEL BURLOT - 9

Chamomile

Verbena

Lime

Wild thyme

Peppermint

Meadow sweet

Coltsfoot

Rooibos

FRESH DRINKS

BEERS

IPA draft (33cl) -12

Local beer in bottle (33cl) -14

FRUIT JUICES (25CL)

Pressed : Orange, lemon, grapefruit - 12

Organic apple juice by Pierre-Marie Fahy, Ile de France - 9

Organic juice from La Boissonnerie de Paris - 9

COCKTAIL “BONNE MINE” (25CL.)

Carrot orange & ginger - 18

Apple orange & mint - 18

REFRESHMENTS (33CL.)

Iced tea - 12

Lemonade - 12

Lemon water - 12

Sodas from Ile de France - 9

Prices in euros VAT included

LES RÉJOUISSANCES {from 12:00pm → 22:30pm}

COLD SIDE

- 50 grams “Imperial” oscetra caviar from Sologne - 180€
- Lamb’s lettuce salad with walnuts kernels, grated belp cheese - 10€
- Lobster bulgur with candied bell peppers - 15€
- String-smoked salmon blinis and tangy cream - 16€
- Duck foie gras, brown toast - 18€
- Duck dry sausage & pickles - 12€

HOT SIDE

- Duck parmentier -15€
- Caponata with pine nuts, purple basil & capers - 12€
- Duck tacos with grilled corn - 14€
- Cheddar & brown ale Welsh Toast - 10€
- Parisian soufflé omelette (ham & cheese)- 14€
- Thin fillet of John Dory, tartare sauce - 18€
- Beef & tomato empenadas, chimichurri sauce - 16€
- Button mushroom and parsley butter bruschetta - 12€

SWEET SIDE

- Dulce de leche cream puffs - 8€
- Malbec wine pear, vanilla ice cream - 8€
- “Intense” chocolate - 9€
- Lemon pie - 8 €

Prices in euros VAT included

SUNDAY BRUNCH

65 EUROS PER PERSON

Every Sunday from 11 a.m. to 5 p.m.

Sweet & salted preparations according to your desire

Buffet closes at 4:45 p.m.

PASTRIES FROM LE BOULANGER DE LA TOUR

Pain au chocolat, croissant, raisins bread

TRAVEL CAKES

Financier, cake, madeleine, brioche

YOGHURTS

From the Sainte-Colombe Farm

HONEY, JAMS & SPREADS

From la Petite Epicerie

FRESH FRUITS SALAD

With seasonal fruits

COFFEES, HOT CHOCOLATE, SELECTION OF TEAS, INFUSIONS

Capuccino, latte, marocchino, bicerine

FRESHLY SQUEEZED FRUIT JUICE OR ORGANIC JUICE

FROM ILE DE FRANCE

Orange, apple, lemon, pineapple

CHEESE FROM ILE DE FRANCE

& fresh herbs mesclun salad

Our brunch is served with special breads from the Boulanger de la Tour's bakery

APETIZERS TO SHARE

DILL SALMON

Blinis & lemon

WHITE TARAMA SALATA

Cod eggs with lemon

POTTED SALMON

With dill

DEVILED EGG

From the Pignon blanc Farm

MAZARINE DUCKLING TERRINE

Orange flavored

DELICATESSEN FROM ILE DE FRANCE

& seasoning

BUNDLED BABY VEGETABLES

POTATO SALAD

With diced ham & mayonnaise

ORIENTAL-STYLE TABBOULEH

& lobster

Ask for the Sunday dish

OUR BENEDICT EGGS

DESSERTS

CHAN'TILLY CREAM CHOCOLATE & VANILLA DESSERT - PINEAPPLE &
LIME SAVARIN CAKE - FINE APPLE PIE - EXOTIC FRUITS PANA COTTA
EPIPHANY CAKE - BOURDALOUE TART

MAILLETS D'ARGENT COCKTAILS

MARTINGALES (CAMUS EXPERIENCE) - 32

ODLON²³³¹

Camus VSOP, Pineau des Charentes, sugar, chocolate bitter

LILLI LN SLLL

Camus VS, Combiér apricot bitter, white Lillet, ginger ale

AKASAKA

Camus VS, umeshu, verjuice, mademoiselle syrup, sparkling saké, Angostura bitter

TEMPS & SAISONS - 26

GATSBY

Vieille prune de Souillac, whisky B.kuentz fin de partie, antico Luxardo, St jean walnuts, angostura bitter, peychauld bitter

MISTINGUILL

Calvados la fine Sassy, quince & hibiscus jam, Dubonnet, lemon juice, laphroaig

CHARLSTON

Gin Drouin, St Germain, green gauloise, lime juice

BLLLL LPOQL

Pear eau de vie Sabs, St Germain, campari

MOCKTAILS - 21

STICK & BALL

Rosemary and thyme syrup, Floréale Martini, grapefruit soda

CHUKKLR

Chestnut orgeat, vanilla pumpkin, lemon juice

How about your favorite classic cocktail... - 30

TIMELESS 28

COGNACS

Champagne cocktail

Side car

Prince of Wales

Corpse reviver #1

Georgia mint julep

Stinger

Horse's neck

Vieux carré

Sazerac

CLASSICS

French martini

Godmother

Gin gin mule

Last word

French 75

Gin fizz

Vesper martini

Pim's cup

Southside

Corpse reviver#2

Bijou

Charlie chaplin

Manhattan

Godfather

Boulevardier

Bobby burns

Or your favorite cocktail !

Prices in euros VAT included

CHAMPAGNES

TOUR D'ARGENT COLLECTION

Grand Cru Blanc de Blancs	170
Grand Cru Blanc de Blancs en magnum	330
Grand Cru Blanc de Blancs en jéroboam	640
Rosé	180
Rosé en demi-bouteille	110

LOUIS ROUILLER

Brut Premier	205
Collection	230
Vintage 2015	270
Cristal 2015	590
Cristal 2005	825

VINS BLANCS

75 cl.

Muscadet-Sèvre-et-Maine sur Lie Domaine de la Combe 2021	65
Menetou-Salon Morogues Domaine Pellé 2021	75
Mâcon Chardonnay En Serre Domaine Guillot-Broux 2021	95
Sancerre La Marâtre Domaine du Nozay 2020	90
Crozes-Hermitage Le Jardin Le Vieux Mûrier 2021	115
Saint-Joseph Mairlant Domaine François Villard 2017	130
Côtes du Roussillon Mirmanda 2020	145
Petit Chablis Domaine 47°N3°E 2022	160
Côtes du Jura L'Angevré Grange 476 2020	165
Arbois Savagnin Ouillé Domaine du Pélican 2020	175
Pouilly-Fuissé Climat Domaine Robert-Denogent 2019	185
Saint-Aubin 1er Cru Murgers Dents de Chien A. Heitz 2019	340

RED WINES

75 CL

Côte Roannaise Le Rouge Domaine Florent Thinon 2021	60
Cahors Le Combal Domaine Cosse Maisonneuve 2019	75
Bourgueil Côte 50 Domaine Yannick Amirault 2022	85
Julienas Domaine Armand Heitz	90
Vin de France Le Petit Vin d'Avril Paul Avril	110
Crozes-Hermitage Les Saviaux Le Vieux Mûrier 2021	115
Menetou-Salon Les Cris Domaine Pellé 2019	115
Saint-Joseph Cap Nord Domaine Laurent Combier 2021	160
Patrimonio Domaine Giudicelli 2019	180
Coteaux Champenois En Barmont Olivier Horiot 2017	195
Pomerol Château La Croix 2005	240
Gevrey-Chambertin Oŝtrea Domaine Jean-Louis Trapet 2014	295

ROSÉS WINES

75 CL

Côtes de Provence La Tour d'Argent 2021	110
Bandol Château Romassan Domaines Ott 2022	180

WINES BY THE GLASS

Prémices - 16

Sélection - 26

WINE BOTTLES

Have a look at our glorious Wine List

Prices in euros VAT included

COGNACS

CAMUS

Camus very special	- 22
Camus very special old pale	- 24
Camus île de Ré	- 25
Camus very special old pale Borderies	- 29
Camus Borderies special dry	- 39
Camus Borderies Extra Old	- 83
Château du Plessis Borderies très vieille réserve	- 90

MARTELL

Martell Reserve Chanteloup	- 70
Martell Cordon Bleu	- 88
Martell Extra Old	- 98
Cohiba extra	- 142

COURVOISIER

Courvoisier Extra Old	- 56
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REMY MARTIN

Remy martin Extra Old	- 93
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RAYMOND RAGNAUD

Raymond Ragnaud Grande Champagne très vieille réserve	- 23
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HENNESSY

Hennessy Extra Old	- 120
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DELAMAIN

Pale & Dry XO	- 35
Vesper	- 50

PIERRE FERAND

Pierre Ferrand 10 Générations	-20
Pierre Ferrand 10 Générations port finish	-25
Pierre Ferrand 1er cru de cognac	-38
Pierre Ferrand Sélection des anges	-90

FANNY FOUGERAT

Fanny Fougerat La petite Cigüe, Petite Champagne	-20
Fanny Fougerat Iris Poivré Extra Old	-35

LHÉRAUD

Lheraud 10 ans	-35
Lheraud 20 ans	-45
Lheraud XO Charles VII	-95

FRAPIN

Millésime 1995	-75
Millésime 1990	-80
Cigare blend	-101

TESSERON

Lot 90	-80
Lot 53	-115

BACHE GABRIELSEN

American oak	-23
5 ans BIO	-25
Millesime 2011 petite champagne	-48
XO decanter	-66
Millesime 1988	-95

EXCEPTIONAL COGNACS

TOUR D'ARGENT

Tour d'argent Fine Champagne
Grande Reserve -170

MARTELL

Martell Extra Cordon
d'Argent -370

HINE

Hine Antique
Fine Champagne -150
Hine Fine
Champagne 1982 -410
Hine Grande
Champagne 1961 -430
Hine Grande
Champagne 1914 -810

DELAMAIN

Pleiade 1991 -162
Pleiade 1983 -225
Pleiade Ancestral -245
Témoignage Mr Dauge -315
Delamain Grande
Champagne 1935 -730

CROIZET

Croizet 1967 -670

LHERAUD

Lheraud Petite
Champagne 1970 -300
Lheraud Art du Temps-305

HENNESSY

Hennessy Paradis -516

REMY MARTIN

Louis XIII -695

TESSERON

Tresor -325

LAFITE ROTHSCHILD

Très vieille réserve Lafite
Rothschild -535

ARMAGNACS

Darroze 8 ans	-20
Darroze 20 ans	-30
Darroze 1988	-40
Bas Armagnac Folle Blanche 1927 Baron de Ligognac	-195
Bas Armagnac Château du Tariquet 1972	-700

WHISKIES

BOURBONS

Bulleit Bourbon	-15
Woodford Distiller Select	-18
Woodford Double Oaked	-25
Duke	-27
Wild Turkey 12ans1	-28
Michter's US1 Small Batch	-28
Blanton's Gold Edition	-50
Michter's 10 ans Single Barrel	-98

RYES

Canadian Club 12	-18
Koval Single Barrel (Chicago)	-20

BLENDS

Johnnie Walker Black Label	-21
Chivas 18	-35
Johnnie Walker Blue Label	-69

Prices in euros VAT included

FRENCH

Bruno Mangin 10 ans Vin Jaune finish	-28
Alfred Giraud Voyage	-55
Alfred Giraud Harmonie	-70

IRISH

Redbreast 15 ans	-46
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SINGLE MALT

Glenlivet 12 ans	-21
Talisker 10 ans	-23
Craigellachie 13 ans	-25
Laphroaig Quarter Cask	-26
Lagavulin 16 ans	-33
Macallan Amber	-55
Dalmore 15 ans	-61
Macallan 15 ans double cask	-76
Macallan 18 ans sherry oak	-85
Glentworth 18 ans	-90
Laphroaig 15 ans	-125
Dalmore 18 ans	-136
Glenmorangie Signet	-140
Macallan 25 anniversary Malt	-350
Lagavulin 1979	-750

JAPANESE

Nikka Days 12 ans	-15	Nikka Yoichi 10 ans	-60
Nikka from the Barrel	-18	Mars The Y.A n°1	-65
Nikka Taketsuru	-28	Yamazaki 18ans	-360
Hibiki Japanese Harmony	-35	Hakushu 18 ans	-360
Nikka Yoichi	-35		

RHUMS

Bologne Blanc	-15	Flor de Cana 18 ans	-30
Bacardi Héritage	-15	Neisson Le Vieux	-35
Plantation Old Fashioned		Clément Cuvé Homère	-70
Traditional Dark	-18	Bellevue 1998	-130
Neisson Profil 107	-25	Trois rivière 1980	-350
Santa Teresa	-26	Bailly 1947	-390
Eldorado 15 ans	-28		

VODKAS

Romanov	-14
Cobalt	-18
Absolut Level	-20
Grey goose	-21
Ciroc	-25
Mamont	-26
Stolichnaya Elit	-30
Beluga Gold Line	-45

GINS

Gardener	-16
Death's Door	-19
Citadelle	-20
Sab's le Gin	-23
Tanqueray Ten	-25
Christian Drouin Carmina	-28
Monkey 47	-30

TÉQUILAS & MEZCAL

Herradura Plata	-21
Casamigos blanco	-27
Fortaleza	-29
Don Julio 1942	-105

Adelita Extra Anejo	-153
1800 Anejo reserve Antigua	-25
Mahani mezcal	-23

CALVADOS

DROUIN

Selection	-20
Coeur de Lion 1973	-73

CAMUT

Pays D'auge 1933	-155
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LEMORTON

Domfrontais 1955	-235
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EAUX DE VIES

SAB'S

La Fine	-20
Le Marc	-20

La Poire - 26

DROUIN

Marc de Bourgogne	-22
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ROMANÉE-CONTI

Marc de Bourgogne 1986	-146
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WAQAR

Pisco	-15
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VERMOUTHS & QUINQUINAS

Dolin blanc	-14
Dolin rouge	-14
Byrrh	-14
Bonal	-14
Dubonnet	-14
Clacquesin	-14

ANISEED

Paŕtis Parisien Hamelle	-19
Absinthe la fée verte	-23

APÉRITIFS & LIQUEURS

Lillet blanc	-14	Royal Combier	-15
Lillet rouge	-14	Elyxir Combier	-15
Lillet rosé	-14	Crème de cassis de Dijon	
Aperol	-14	Gabriel Boudier	-15
Suze	-14	Disaronno Amaretto	-15
Luxardo Maraschino	-14	Fernet Branca	-15
Bénédictine	-14	Saint-Germain	-18
Campari	-15	G. Marnier Louis Alexandre	-19
Guignolet Combier	-15	G. Marnier cuvée centenaire	25
Triple Sec Combier	-15		

Prices in euros VAT included

LES PÈRES CHARTREUX

Génépi Traditionnel	-15
Noix des Pères Chartreux	-17
Génépi Intense	-20
Chartreuse Meilleur Ouvrier de France	-20
Chartreuse Jaune	-23
Chartreuse Verte	-23
Chartreuse liqueur Elixir Végétal	-23
Chartreuse du 9e Centenaire	-26
Chartreuse Reine des Liqueurs	-35
Chartreuse Jaune VEP	-55
Chartreuse Verte VEP	-55
Chartreuse Verte Tarragone 1970	-310
Chartreuse Jaune Tarragone 1938	-755

Prix en euros TTC

