



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 - 6

Cappuccino, latte, macchiato - 8

Marocchino - 10

Bicherin - 10

Hot chocolate - 10

LATTE - 12

Matcha latte

Black sesame latte

TIME & SEASON

Chai latte - 12

Winter pumpkin latte - 12

Orange & ginger latte – 12

Christmas tea – 10

TEAS - 9

Tour d'Argent blend

Sencha green tea

Earl Grey

English Breakfast

Darjeeling

Ceylan

Maté

ORGANIC INFUSIONS FROM SAVOIE - 9

Chamomile

Verbena

Lime

Wild thyme

Peppermint

Meadow sweet

Coltsfoot

Rooibos

Prices in euros VAT included

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

Duck dry sausage & pickles - 14

Duck liver terrine with green pepper - 17

Lentil salad, poached egg and smoked duck breast - 18

Caesar salad & caper buttons - 21

String-smoked salmon, white taramasalata, tangy cream & blinis - 22

Duck foie gras, brown toast - 24

50 grams “Imperial” oscetra caviar from Sologne - 180

HOT

Ham & cheese omelette - 14

Roasted Jerusalem artichokes - 16

Duck & cheddar melt - 18

Beef & tomato empenadas, chimichurri sauce - 18

Duck Parmentier style - 20

Fried John Dory, tartare sauce - 20

SWEET

Rhum and pineapple baba with whipped cream - 9

Milk chocolat mousse - 10

Lemon and yuzu pie - 9

Prices in euros VAT included

SUNDAY BRUNCH

85 EUROS PER PERSON

Sweet & salted preparations according to your desire

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

FRESHLY SQUEEZED FRUIT JUICE OR ORGANIC JUICE

FROM ILE DE FRANCE

Orange, apple, grapefruit

CHEESE FROM ILE DE FRANCE

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

COCKTAILS MAILLETS D'ARGENT

COCKTAILS CELEBRITIES VOL. I – 26

BELMONDO

*Blue goat cheese liqueur
Fanny Fougerat XO
Absinth*

SCHIAPARELLI

*Hibiscus Soda
Aptekarsky aquavit
Cocchi americano rosa*

CALLAS

*Olive oil washed Ketel One
Dolin blanc
Tarragon cordial
Génépi intense*

RUBIROSA

*Condensed coco milk
Clairin communal
Fig leaves
Soda water*

MCCARTNEY

*Pollen wine, Macallan 12yo double cask
Ginger infused soda*

CAMUS EXPERIENCE – 25

NORÉ

*Camus Ile de Ré, Nori cordial,
Fino La ina*

TERRE D'ARGENT

*Buckwheat soda
Camus Bar des Maillets d'Argent
Cocchi americano bianco
Apricot brandy*

FAT DUCK

*Duck fat washed Camus VSOP Borderies
Chocolat & chili tincture*

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

75 CL

TOUR D'ARGENT COLLECTION

Grand Cru Blanc de Blancs	180
Grand Cru Blanc de Blancs en magnum	360
Grand Cru Blanc de Blancs en jéroboam	690
Rosé	210
Half bottle Tour d'Argent rosé	110

LOUIS ROEDERER

Collection	230
Vintage 2015	280
Cristal 2015	590
Cristal 2005	840

WHITE WINES

75 CL

Muscadet-Sèvre-et-Maine sur Lie Domaine de la Combe 2021	65
Menetou-Salon Morogues Domaine Pellé 2021	75
IGP Isère Viognier/Altesse Domaine Nicolas Gonin 2022	105
Saint-Bris Les Copains d'Abord Clément Lavallée 2021	120
Saint-Joseph Mairlant Domaine François Villard 2017	130
Mâcon Chardonnay En Serre Domaine Guillot-Broux 2021	145
Côtes du Roussillon Mirmanda 2020	145
Alsace Complantation Domaine Marcel Deiss 2022	150
Côtes du Jura L'Angevré Grange 476 2020	165
Arbois Savagnin Ouillé Domaine du Pélican 2020	175
Pouilly-Fuissé Climat Domaine Robert-Denogent 2019	210
Saint-Aubin 1er Cru Murgers Dents de Chien A. Heitz 2019	410

RED WINES

75 CL

Côte Roannaise Le Rouge Domaine Florent Thinon 2021	60
Cahors Le Combal Domaine Cosse Maisonneuve 2021	75
Julienas Domaine Armand Heitz 2019	90
Beaujolais Lantignié Pierre Bleue Frédéric Berne 2022	95
Sancerre La Croix au Garde Domaine Pellé 2018	95
Crozes-Hermitage Les Saviaux Le Vieux Mûrier 2021	115
Vin de France Le Petit Vin d'Avril Paul Avril	145
Côtes du Roussillon Villages Koudou Clos 58 2021	160
Patrimonio Domaine Giudicelli 2019	180
Coteaux Champenois En Barmont Olivier Horiot 2017	195
Gevrey-Chambertin Oŝtrea Domaine Jean-Louis Trapet 2014	310
Pomerol Château La Croix 2005	325

ROSÉS WINES

75 CL

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

WINE BOTTLES

Have a look at our glorious Wine List

Only available during restaurant opening hours.