



BRUNCH AFFAIR

SELECTION OF PASTRIES

Croissant, Pain Au Chocolat, Brioche au sucre, raisin Danish and Assortment of Jams and French Butter (1, 3, 6, 7, 8, 12) | Επιλογή Αρτοσκευασμάτων

SELECTION OF STARTERS

ŒUFS BROUILLÉS (3, 7)
Scrambled Eggs | Αυγά Σκραμπλ

CARPACCIO DE BAR ET VINAIGRETTE AU CALAMANSI (4)
Sea Bass Carpaccio with Calamansi Vinaigrette | Καρπάτσιο Λαβρακιού με Σάλτσα Καλαμάνσι

SALADE DE SUCRINE, AVOCAT ET PARMESAN (1, 3, 7, 10, 12)
Baby Gem Salad with Avocado and Parmesan | Σαλάτα με Αβοκάντο και Παρμεζάνα

BURRATA ET TOMATES (7, 12)
Burrata with Cherry Tomatoes and Basil | Μπουράτα με Ντοματίνια και Βασιλικό

TOAST À L’AVOCAT (1, 3, 6, 9, 12)
Avocado, Focaccia Bread, Grilled Vegetables | Αβοκάντο Τοστ

CREVETTES TIÈDES À L’HUILE D’OLIVE (2)
Warm Prawns with Olive Oil and Lemon Juice | Ζεστές Γαρίδες με Ελαιόλαδο και Λεμόνι

ESCARGOT DE BOURGOGNE (3, 4, 7, 8, 14)
Snails with Garlic Butter and Parsley | Σαλιγκάρια με Βούτυρο Σκόρδου και Μαϊντανό

CHOICE OF ONE MAIN COURSE

COQUELET AU CITRON CONFIT (12)
Marinated Baby Chicken | Μαριναρισμένο Κοτόπουλο

ARRABBIATA (1, 3, 7)
Homemade Rigatoni Pasta with Tomato and Chili | Σπιτικά ζυμαρικά με Ντομάτα και Τσίλι

ŒUFS BÉNÉDICTE AU HOMARD (1, 2, 3, 4, 6, 7, 12)
Toasted English Muffin, Lobster Hollandaise Sauce | Αυγά Μπένεντικτ με Αστακό

FILET DE DAURADE GRILLÉ, SAUCE VIERGE (4,12)
Grilled Sea Bream with Vierge Sauce | Τσιπούρα με Σάλτσα Βιέρτζ

FAUX FILET GRILLÉ, SAUCE MOUTARDE (10, 12)
Grilled Sirloin with Mustard Sauce | Μοσχαρίσιο Φιλέτο με Μουστάρδα

CHOICE OF ONE SIDE DISH

POMMES DE TERRE GRENAILLES RÔTIES (3,4, 7, 8)
Roasted Pee-Wee Potatoes with Parmesan Cheese and Fresh Herbs | Ψητές Μπέμπι Πατάτες με Παρμεζάνα και Αρωματικό Βούτυρο

BROCCOLINI
Broccolinis with Chilli and Ginger | Μπροκολίνι με Τσίλι και Τζίντζερ

SALADE VERTE (9, 10, 12)
Mixed Leaves Salad | Πράσινη Σαλάτα

CHOICE OF ONE DESSERT

PAIN PERDU (1, 3, 7, 8)
French Toast with Spiced Chantilly | Γαλλικό Τοστ με Σαντιγί απο Μπαχαρικά

GAUFRES AUX FRUITS ROUGES ET CHANTILLY (1, 3, 7)
Belgian Waffle with Fresh Berries and Mascarpone Chantilly | Βάφλες με Μούρα και Σαντιγί με Μασκαρπόνε

SÉLECTION DE SORBETS FAITS MAISON
Selection of Homemade Sorbets | Σπιτικά Σορμπέ

PACKAGES

A MOCKTAIL LIFE 125
(includes coffee, water, soft drinks and juices)

LPM VIRGIN MARY
Tomato, LPM Spice Mix served with Carrot Cress

LIMONADE NOIRE
Rosemary Infused Honey with Verjuice, Activated Charcoal Stirred with Sparkling Water

BERRY BREEZE
Berries Shaken with Mint, Lemon Juice, Vanilla & Passionfruit

VITAMIN SEA
Pink Grapefruit, Salted Agave Infused Rosemary & Hibiscus Topped with Sparkling Water

A CHAMPAGNE LIFE 185

PETITE FLEUR DE MIRAVAL ROSÉ

RIVIERA ROSÉ
The Botanist Gin, Cotes de Provence Rose, Verjuice Gently Carbonated

RIVIERA BLANC
Ketel One Vodka, Côtes de Provence Blanc, Saint German, Honey. Gently Carbonated

TONIQUE GARDENER
The Gardener French Gin, Black Olives, Lemon & Tonic

LA PLACE GARIBALDI
Campari & Fluffy Orange

LPM BLOODY MARY
Ketel One, Cold Pressed Tomato, LPM Spice Mix served with Carrot Cress

SGROPPINO
Saint Germain, Scoop of Lime Basil Sorbet topped up with Prosecco

ESPRESSO MARTINI
Ketel One infused with Madagascar Vanilla, Coffee Liqueur & Freshly Brewed Coffee

COGNAC CHAMPAGNE COLADA
Remy VSOP, Coconut, Clarified Champagne & Pineapple Cordial

PERONI

2022 FIGUIÈRE MÉDITERRANÉE ROSÉ

2022 FIGUIÈRE PREMIÈRE BLANC

2021 FIGUIÈRE MÉDITERRANÉE ROUGE

1.Gluten – 2. Shellfish – 3. Eggs – 4. Fish – 5. Arachis – 6. Soya – 7. Dairy – 8. Nuts – 9. Celery – 10. Mustard – 11. Sesame Seeds – 12. Sulfites – 13. Lupin – 14. Molluscs.
Please inform us of any allergy or intolerances. Our dishes may contain traces of nuts.
Our prices include all applicable taxes.

À LA CARTE

STARTERS

SELECTION OF PASTRIES ^(1, 3, 6, 7, 8, 12) Croissant, Pain Au Chocolat, Brioche au Sucre, Raisin Danish and Assortment of Jams and French Butter	13
TOAST À L’AVOCAT ^(1, 3, 6, 9, 12) Avocado, Focaccia Bread, Grilled Vegetables	16
ROULÉ DE SAUMON FUMÉ AU CHEVRE FRAIS, CAVIAR Smoked Salmon Roll with Goat Cheese and Caviar	22
BURRATA ET TOMATES ^(7, 12) Burrata with Cherry Tomatoes and Basil	28
BURRATA À LA TRUFFE NOIRE ^(7,12) Burrata with Black Truffle	43
YAOURT À LA GRECQUE ^(1, 3, 6, 7, 8, 12) Greek Yoghurt with Homemade Granola	11
CARPACCIO DE BAR ET VINAIGRETTE AU CALAMANSI ⁽⁴⁾ Sea Bass Carpaccio with Calamansi Vinaigrette	20
CARPACCIO DE BŒUF Cured Sirloin with Pickle Dressing	24
VELOUTÉ DE MARRONS Creamy Chestnut Soup	19
SALADE DE SUCRINE, AVOCAT ET PARMESAN ^(1,3, 7, 10, 12) Baby Gem Salad with Avocado and Parmesan	19
CREVETTES TIÈDES À L’HUILE D’OLIVE ⁽²⁾ Warm Prawns with Olive Oil and Lemon Juice	20
HUITRES, TABASCO FUMÉ, MAISON ET QUINOA CROUSTILLANT ^(1, 4, 6, 9, 12, 14) Oyster with Homemade Smoked Tabasco and Crispy Quinoa	9 each / 54 set of 6
ESCARGOT DE BOURGOGNE ^(3, 4, 7, 8, 14) Snails with Garlic Butter and Parsley	22
ŒUFS BROUILLÉS À LA TRUFFE ^(3, 7) Scrambled Eggs with Black Truffle	27
ŒUFS À LA PROVENÇALE ^(1, 3, 12) Provençal Style Fried Eggs	15

MAIN COURSES

ŒUFS BÉNÉDICTE AU HOMARD ^(1, 2, 3, 4, 6, 7,12) Toasted English Muffin, Lobster Hollandaise Sauce	30
ARRABBIATA ^(1, 3, 7) Homemade Rigatoni Pasta with Tomato and Chili	22
FILET DE DAURADE GRILLÉ, SAUCE VIERGE ^(4, 12) Grilled Sea Bream with Vierge Sauce	27
COQUELET AU CITRON CONFIT ⁽¹²⁾ Marinated Baby Chicken	35
FAUX FILLET DE WAGUY GRILLÉ Wagyu Sirloin with Mustard Sauce and Shallot Relish	68
RISOTTO AU HOMARD ET CHAMPIGNONS ^(2, 7, 9, 12) Lobster Risotto with Mushrooms	68

SIDE DISHES

CHOUX DE BRUXELLES GRILLÉS Grilled Brussels Sprouts	11
BROCCOLINI Broccolinis with Chilli and Ginger	11
POMMES DE TERRE GRENAILLES RÔTIES ^(3,4,7,8) Roasted Pee-Wee Potatoes with Parmesan Cheese and Fresh Herbs	8
SALADE VERTE ^(9, 10, 12) Mixed Leaves Salad	8

SWEET

GÂTEAU AU FROMAGE FRAIS ^(1, 3, 7, 8) Vanilla Cheesecake with a Berry Compote	15
GAUFRES AUX FRUITS ROUGES ET CHANTILLY ^(1, 3, 7) Belgian Waffle with Fresh Berries and Mascarpone Chantilly	15
PAIN PERDU ^(1, 3, 7, 8) French Toast with Spiced Chantilly	14
SÉLECTION DE SORBETS FAITS MAISON Selection of Homemade Sorbets	12
COUPE GLAÇÉE ^(1, 7, 8) Chocolate & Hazelnut Coupe Glacée	16

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