



SELECTION OF STARTERS

LES ŒUFS

OMELETTE AUX CHAMPIGNONS
Mixed Mushroom Omelette with Parmesan

ŒUFS BROUILLES
Scrambled Eggs

ŒUFS BÉNÉDICTE AUX ÉPINARDS ET DINDE
Egg Benedict with Sauteed Baby Spinach, Turkey and Hollandaise Sauce

LES TARTINES

TARTINE – BURRATA ET TOMATES
Burrata and Tomato Toast

TARTINE DE TOMATES ET D'ANCHOIS
Cherry Tomato and Anchovy Tartine

CROQUE-MADAME BRIOCHÉ ET BÉCHAMEL À LA TRUFFE
Brioche Croque-Madame with Truffle Bechamel Sauce

LES HORS D'ŒUVRES

ROULÉ DE SAUMON FUMÉ AU CHÈVRE FRAIS
Smoked Salmon Roll with Goat Cheese

SALADE DE CHOU FRISÉ, POMME VERTE ET RAISIN
Kale Salad with Green Apple and Grapes

TABOULÉ DE QUINOA
Quinoa Salad with Raisins and Goji Berries

CREVETTES À L'AIL
Garlic Prawns

AUBERGINES CONFITES
Confit Eggplant with Tomato and Feta

ESCARGOTS DE BOURGOGNE
Snails with Garlic Butter and Parsley

MAIN COURSES (choice of one)

FILET DE SAUMON ET LÉGUMES
Torchd Salmon Fillet with Olives and Almonds

POULET MARINÉ AUX HERBES ET ÉPINARDS SAUTÉS
Herb-Marinated Chicken with Sauteed Spinach

PACCHERI À LA NORCINA
Paccheri Pasta with Braised Beef and Parmesan Cream

RISOTTO AUX TOMATES ET AUBERGINES
Roasted Cherry Tomato & Eggplant Risotto

FAUX FILET GRILLÉ ET SAUCE CHAMPIGNONS
200g Grilled Sirloin with Mushroom Sauce

SIDE DISHES (choice of one)

CAROTTES
Roasted Carrots

POMMES FRITES
French Fries with Garlic Rosemary

SWEETS (choice of one)

TARTE AU CHOCOLAT ET AUX NOISETTES
Chocolate & Hazelnut Tart with Milk Ice Cream

PAIN PERDU FAÇON ‘CYRUS’
French Toast with Spice Ice Cream

GRANITA AUX FRAISES
Strawberry Granita with White Chocolate Ice Cream

GATEAU A L'ORANGE ET CANNELLE
Orange Cake with Cinnamon Mascarpone

A MOCKTAIL LIFE

(includes coffee, water, soft drinks and juices)

390

CLARIFIED PASSION FRUIT MOJITO
Lime and Mint Cordial with Soda

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

VIRGIN WATERMELON GAZPACHO
Lyres non-alcoholic Gin, Cucumber, Tomato, Watermelon & LPM Spice Mix, garnished with Basil & Burrata Foam

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

CAFÉ CRÉMA
Frozen Mocha & Lotus Biscuit

A LIFE WITH COCKTAILS AND WINES

465

WATERMELON GAZPACHO
Ketel One Vodka or The Botanist Gin, Cucumber, Tomato, Watermelon & LPM Spice Mix, garnished with Basil & Burrata Foam

RIVIERA ROSÉ
The Botanist Gin, Côtes de Provence Rosé, Orange Blossom, gently carbonated

RIVIERA TROPICANA
Aperol, White Wine, Passionfruit, Verjuice, Campari, gently carbonated

PEACH & CREAM
Remy Martin, Peach, Verjuice, Vanilla, Citrus foam, gently carbonated

SGROPPINO
Saint Germain, Scoop of Seasonal Sorbet topped up with Prosecco

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

CAFÉ GLACE
Mount Gay Eclipse, Frozen Mocha & Grated Coffee Beans

PERONI

2023 CHÂTEAU ROUBINE ‘LA VIE EN ROSE’

2023 FIGUIÈRE MÉDITERRANÉE BLANC

2023 FIGUIÈRE MÉDITERRANÉE ROUGE

A CHAMPAGNE LIFE

640

NV LEGRAS & HAAS ROSÉ BRUT / CHOUILLY

FOR THE LITTLE ONES (*)

195

* FOR THE LITTLE ONES
Please inform us of any food allergies at the time of order. Our dishes may contain traces of nuts.
Our prices include all applicable taxes.