



THE BRUNCH

ON YOUR TABLE

Our chocolatine
French baguette, semi- salted butter
Homemade spread
homemade marmelade with seasonal fruits

TO SHARE

Cream of vegetable soup with seasonal garnishes
Terring of the day, crunchy vegetable pickles
Jòia-style avocado crush, with your choice of condiments

EGGS FROM ALEXANDRE'S FARM, OF YOUR CHOICE...

Fried eggs, pancakes, thinned leaves and tangy haddock cream
or
Perfect egg, potato pancake,
emulsion and smoked farm bacon powder
or
Scrambled egg, browned wild mushrooms
or
Signature omelette, bottarga and lobster *supp.38€*

DESSERTS TO SHARE

Gourmet rice pudding, popcorn and caramel
Le marbré from the chef Charlotte, crunchy hazelnuts
Fresh seasonal fruit salad

—
48€ per person

DRINKS

GLASS OF CHAMPAGNE

Glass of Champagne Lebeau Batiste Brut Tradition € 20

COCKTAILS

MADAME SPRITZ 16€

The classic Spritz revisited with a floral twist
Bas-Armagnac 8 years maison Darroze, Liqueur St Germain, Apérol,
Prosecco Treviso Rustico.

BLOODY MARY 16€

A fresh, lemony Bloody Mary with tangerine
and. our homemade “Spicy Mix” that makes it unmistakably unique.
Timut pepper-infused vodka, Mandarin orange, our Spicy Mix, Tomato juice

MOCKTAIL

VIRGIN BASIL SMASH 10€
Homemade Basil Syrup, Lime, Cucumber Soda.

FRUITS JUICES PATRICK FONT

Pineapple Victoria	250ml	7,5€
Pear Williams	250ml	7,5€
Fraise Gariguette	250ml	7,5€
Tomato	250ml	8€

TEA

Genmaïcha -Japon	5,5€
Kabusecha – Japon	5,5€
Kinihira – Rwanda	5,5€

CAFÉS

Assemblage Hélène Darroze
x Le Café Alain Ducasse

Espresso	3,5€
Double espresso	5,5€
Cappuccino	7€
Macchiato	4,8€

INFUSIONS

Vervain, Linden, Chamomile 5,5 €