



 46

IN ROOM BREAKFAST
FROM 6 :30AM TO 11 :00AM

Prices are charged on top of your room rate, which applies even when
your breakfast is included.

A tray charge of 8€ will be added to each order.

OUR FORMULES

CONTINENTAL 33

Hot drinks
 Selection of freshly squeezed juices
 Croissant, pain au chocolat, raisin bread, and bread
 Toasted bread: white, brown, cereals, gluten free
 Butter, jam and honey
 Yoghurt plain, low fat or with fruit

TRADITIONAL ENGLISH BREAKFAST 39

Continental with a selection of the following:

Your selection of eggs:

Boiled, scrambled, fried, poached,
 Omelet plain, white

With the topping choice:

Ham, cheese, bacon, sausage, tomato, mushrooms

Choice of cereals:

Cornflakes®, Porridge, Müesli, Bircher muesli,
 Granola gourmand
 Fruits salad

KIDS BREAKFAST 22

Hot or cold drink

Chocolate, milk

Yoghurt: plain, fruits

Fresh Juices:

Orange, apple

Cereals: cornflakes®, granola gourmand

With choice:

2 pastries, or 2 crepes, or 2 pancakes

Jam, Nutella®

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A tray charge of 8€ will be added to each order

In case of allergy please, kindly inform your order taker
 Our preparations may contain allergen products. A detailed list is at your disposal.

Net prices in euros, Taxes and services included, VAT 10% VAT 20%

A LA CARTE BREAKFAST

Your selection of eggs:	16
Boiled, scrambled, fried, poached, Omelet plain, white	
With the topping choice	
Ham, cheese, bacon, sausage, tomato, mushrooms	
Eggs Benedict	14
Two poached eggs on a toast with hollandaise sauce, ham or salmon.	
Pancakes with maple syrup	9
Hot drinks	
American coffee	10
Espresso	7
Cappuccino	10
Latte Macchiato	12
Tea or herbal tea selection	11
Hot chocolate	12
With hot milk, cold milk, soy milk or cream	
Fresh fruit juices (25cl)	11
Orange, lemon, grapefruit	
Nectar Strawberry Banana Zenat 20cl	10
Nectar Mango Passion Zenat 20cl	10
Breads and pastries (choice of 3)	10
Bread, croissant, pain au chocolat, raisin bread	
Cereals	10
Cornflakes®, Porridge, Müesli, Bircher muesli, Granola gourmand.	

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IN ROOM DINING MENU
FROM 11.00AM TO 11.00PM

SALADS

Caesar salad, anchovies, egg, parmesan, croutons & olives	22	
With chicken	29	
With salmon	30	
“Véranda” salad, celery, apple, pecan nuts	19	

STARTERS


Poultry pie “Richelieu”, pickles	24
Smoked trout rilette, pickles, toast	24
Angus beef carpaccio, capers, parsley	26
Norwegian smoked salmon, chive cream & lemon	28

SOUPS


Seasonal soup	18	
Chicken broth consommé, vegetables, truffles oil	18	

SANDWICHES

(All sandwiches are served with home-made french fries)

Club tradition	29	
Turkey, salad, egg, tomato		
Croque-Monsieur.	29	
Ham, melted Swiss cheese		
Trianon mini burger	32	
Beef, cheese		

PASTA

Penne rigata with bolognese sauce	26	
Penne rigata with pesto sauce	26	



Main contain alcohol

May contain pork

Gluten free

Vegetarian

A tray charge of 8€ will be added to each order

In case of allergy please, kindly inform your order taker



Our preparations may contain allergen products. A detailed list is at your disposal.

The braised beef comes from Germany, the veal stew comes from Holland, the Angus comes from Ireland.


The beef tartar, the burger, the chicken, the turkey and charcuterie come from France.

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MAIN COURSES

Veal stew blanquette, carrot, mushroom	36	
Braised beef bourguignon	36	
Beef tartar, green salad	32	
Seasonal risotto	29	
Semi-salted steamed cod, sauce vierge	32	

SIDES DISH

Home-made french fries	7	
“Pilaf” style Basmati rice	7	
Pan fried “Grenaille” potatoes	7	
Seasonal vegetables	7	
Mashed potatoes	7	

TO SHARE

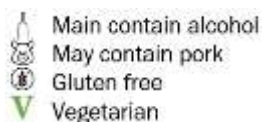
Charcuterie platter, pickles	18	
Aged cheeses platter, dry fruits	18	

DESSERTS

Chocolate shortbread	16
Fruits “Saint-Honoré”	16
Suggestion of the market	16

FOR YOUR PET

Chopped steack	20
Served with rice or green beans	



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The braised beef comes from Germany, the veal stew comes from Holland, the Angus comes from Ireland.

The beef tartar, the burger, the chicken, the turkey and charcuterie come from France.

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KID'S MENU

FROM 11.00AM TO 11.00PM

Kid's menu proposed for child under 11 years old

28 €

(Main, garnish, dessert and a soft drink)

MAIN COURSES

- Roasted yellow chicken breast
- Fish & Chips, lemon, tartare sauce
- Mini beef burger duo, emmental cheese
- Steam cod, buttered sauce



Served with your choice of:

- Home-made french fries
- "Pilaf" style Basmati rice
- Pan fried "Grenaille" potatoes
- Seasonal vegetables
- Mashed potatoes



DESSERTS

- Fruits salad
- Plain yoghourt
- Fruits yoghourt



Main contain alcohol

May contain pork

Gluten free

Vegetarian

A tray charge of 8€ will be added to each order

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Our preparations may contain allergen products. A detailed list is at your disposal.

The beef and the chicken come from France.



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NIGHT MENU
FROM 11.00PM TO 6.30AM

SALADS

Caesar salad, anchovies, egg, parmesan, croutons & olives	22	
With chicken	29	
With salmon	30	
“Véranda” salad, celery, apple, pecan nuts	19	

STARTERS


Poultry pie “Richelieu”, pickles	24
Smoked trout rilette, pickles, toast	24

SOUPS


Seasonal soup	18	
Chicken broth consommé, vegetables, truffles oil	18	

SANDWICHES

(Served with potato chips)

Club tradition	29	
Turkey, salad, egg, tomato.		
Croque-Monsieur.	29	
Ham, melted Swiss cheese.		

MAIN COURSES

Veal stew blanquette, carrot, mushroom	36	
Braised beef bourguignon	36	

PASTA

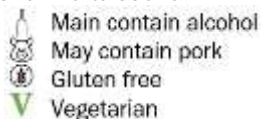
Penne rigata with bolognese sauce	26
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TO SHARE

Charcuterie platter, pickles	18	
Aged cheeses platter, dry fruits	18	

DESSERTS

Fruits salad	16
Chocolate shortbread	16
Panna cotta with seasonal fruits coulis	16



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The beef tartar, the burger, the chicken, the turkey and charcuterie come from France.

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DRINKS MENU

FRUIT JUICE

Fruit juice (25cl)	10
Pineapple, cranberry, apple	
Fresh fruit juices (25cl)	10
Orange, lemon, grapefruit	
Nectar Strawberry Banana Zenat 20cl	10
Nectar Mango Passion Zenat 20cl	10

SODAS 10

Coca Cola, Coca Cola sugar free (33cl)
 Orangina, Schweppes tonic, Fanta, (25cl)
 Sprite (25cl), Seven up (33cl), Fuzetea (25cl)

MINERAL WATER

Evian liter, Badoit liter, San Pellegrino liter	10
Chateldon (75cl)	12
Evian 1/2, Badoit 1/2, San Pellegrino ½	6
Perrier (33cl)	7

BOTTLED BEERS

Kronenbourg 1664 (33cl)	10
Heineken (33cl)	10

HOT DRINKS

Espresso	7
Cappuccino	10
Latte Macchiato	12
Tea or herbal tea selection	11
Hot chocolate	12

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Alcohol abuse is bad for your health, please consume in moderation
 Net prices in euros, Taxes and services including, TVA 10% TVA 20%

CHAMPAGNE	75CL	
* SA Champagne Taittinger « Brut Réserve »		100
* 2011 Champagne Amour de Deutz		240
* SA Deutz « Brut Rosé »		130
½ CHAMPAGNE	37.5CL	
* SA Champagne Taittinger « Brut Réserve »		50
* SA Deutz « Brut Rosé »		68
WHITE WINE	75CL	
* 2022 Chablis, Domaine Garnier		55
* 2021 Pouilly-Fumé, Domaine Minet		90
* 2016 Puligny-Montrachet, Domaine Carillon		135
½ WHITE WINE	37.5CL	
* 2022 Chablis, Domaine Garnier		24
* 2020 Château de Sancerre		30
PINK WINE	75CL	
2021 Sancerre, Les Belles Vignes		75
RED WINE	75CL	
* 2014 Château Castéra		60
* 2019 Château de Sancerre		75
* 2018 St-Emilion Divin de Corbin		120
½ RED WINE	37.5CL	
* 2020 Menetou Domaine Pellé AOP		32
BY THE GLASS	12CL	
Champagne :		20
* SA Champagne Taittinger « Brut Réserve »		
White :		14
* 2022 Chablis, Domaine Garnier		
Red :		14
* 2014 Château Castéra		

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All our wines are Appellations d'Origine Contrôlée.
Vintages may vary.



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* Contains sulfites