COLLATIONS

Smoked salmon, raw cream
24

Lobster roll
35

Croque-Monsieur
26

Coquillette pasta, ham / Comté / tuber melanosporum truffle
30

Well seasoned charolais beef tartare 180g, crispy potatoes
30

OUR SOUFFLÉ

(JUST) A 10 MINUTE WAIT

Pistachio
16

ICE CREAM AND SORBET

1 SCOOP 6 - 2 SCOOPS 10

PLEASE ASK FOR THE FLAVORS TO A MEMBER OF OUR TEAM

VERSAILLAISES

Bespoke Versaillaises PLEASE ASK A MEMBER OF OUR TEAM
14

Confit apples and buckwheat
14

Chestnut and citrus Pavlova
14

Le Louis XIV, chocolate from our Manufacture, almond-hazelnut praliné
14

Vanilla millefeuille
14

LE GOÛTER DE LA REINE

50

WITH A MIMOSA OR BELLINI COCKTAIL 60

Croque-monsieur
Smoked salmon
Lobster roll

Parisian flan
Cookie
Praline chou
Fruit composition

Your choice of hot drink

GLASS & HALF-BOTTLE CARAFE

BUBBLES

		12CL
NV	Champagne - Impérial - Moët & Chandon	20

WHITE

		12CL	37.5CL
2023	Chablis - Simmonet-Febvre	14	35
2023	IGP Ctx de l'Ardèche - Chardonnay - L. Latour	10	25
2023	Bordeaux - Le Merle Blanc de Château Clarke	16	40

ROSÉ

		12CL	37.5CL
2023	Côtes de Provence - Rock Angel - Caves d'Esclans	15	35
2024	IGP Var - Moon - Maurel Frères	10	25

RED

		12CL	37.5CL
2022	Bourgogne - Cuvée Latour - Louis Latour	14	35
2022	Minervois-La-Livinère - Château Laville Bertrou	12	30
2018	Puisseguin Saint-Emilion - Château des Laurets	10	25

DESSERT

		7CL
2020	Sauternes - Castelnau de Suduirault	10
1979	Rivesaltes - Légend Vintage - Gérard Bertrand	16

MINERAL WATER

	50CL
Vittel, Perrier	6
	75CL
Chateldon	10

SOFT

Coca-Cola, Coca-Cola zero 33CL	8
Orangina, Limonade, Tonic 25CL	8
Osco Original *(gentiane and Provence herbs)* 6CL	8
Osco Rouge Ardant *(red berry)* 6CL	8

FRUIT JUICE

	25CL
Orange, Grapefruit, Cranberry Peach, Tomato, Apple	8

COCKTAIL BY CAMPARI

Campari Spritz 15CL *Campari, Prosecco, Sparkling water*	16
Apérol Spritz 15CL *Aperol, Prosseco, Sparkling water*	16
Campari Boulvardier 10CL *Campari, Bourbon Wild Turkey, Vermouth del Professore*	16
Oaxacan Negroni 10CL *Campari, Mezcal Montelobos, Vermouth del Professore*	16
Old Fashioned 8CL *Bourbon Wild Turkey, Angostura Bitter, Sugar*	16
Crodino (Spritz sans alcool) 18CL *Crodino, Sparkling water*	12

CLASSIC COCKTAIL

Caïpirinha *Cachaça, Lime, Sugar* 12CL	16
Cosmopolitan *Vodka, Orange liqueur, Cranberry* 12CL	16
Expresso Martini *Vodka, Coffee liqueur, Espresso* 12CL	16

COFFEE & CHOCOLATE

MADE IN OUR MANUFACTURES IN PARIS

Espresso, Decaf, American, Noisette	5,5
Double Espresso, Café Latte, Cappuccino	7
Hot chocolate	8
Three vanilla ice cream 'flood' with coffee	10

TEA & INFUSION 8

MADE BY PASCAL HAMOUR HOUSE
100% ORGANIC

BEER

	33CL
Heineken	7
IPA West Gallia *Île de France brewer*	8
Weiss & Versa Gallia *Île de France brewer*	9
Champ libre Gallia *Île de France brewer*	9

NET PRICES IN EURO, TAXES AND SERVICE INCLUDED
ACCORDING TO THE LEGAL REQUIREMENT CONTROLS BY THE DECREE N°2025-141 OF FEBRUARY 13, 2025,
ORE RESTAURANT AND ITS SUPPLIERS,
ENGAGE AND GUARANTEE THE FRENCH ORIGIN OF ALL THEIR MEATS. IF YOU SUFFER FROM A FOOD ALLERGY OR INTOLERANCE, PLEASE LET A MEMBER OF THE RESTAURANT TEAM KNOW UPON PLACING YOUR ORDER
AUTUMN 2025