

teas

white teas

IMPERIAL JASMIN,  
LYNE WANG, CHINA

White tea Yin Zhen, harvested in april with the blooming of jasmine in july. It is prepared in the first two weeks of August. A very delicate, refreshing beverage with a light yellow colour and a fine, subtle flavour of jasmine.

green teas

GRAND CRU LONG JING,  
LYNE WANG, CHINA

Grown in an exceptional terroir by descendants of Confucius. The flat, dried green leaves are characteristic of the “Long Jing” style. The light yellow infusion offers a verdant flavour, a fine hazelnut aroma and a persistent aftertaste.

UJI SENCHA,  
YASU KAKEGAWA, JAPAN

An exceptional green tea from the hills of Uji, south of Kyoto. Cultivated from the ancestral Yabukita cultivar, it reveals an infusion of rare balance, with delicate marine, floral, and springlike notes.

GENMAICHA,  
YASU KAKEGAWA, JAPAN

We choose the first harvest of Sencha in Shizuoka, as well as rice of an excellent quality, to create a harmonious blend of roasted rice.

oolong teas

TIE GUAN YIN,  
LYNE WANG, CHINA

This Oolong tea is 15% fermented. It is harvested from a three- to five-year-old tea plant. The plantation is located at an altitude of 600 to 800 metres.

black teas

BREAKFAST,  
LYDIA GAUTHIER

A subtle blend of broken Assam and Ceylon tea leaves for a typical British breakfast tea that is mild yet stimulating and round yet pungent.

EARL GREY,  
LYDIA GAUTHIER

A fabulous black tea from Yunnan mingled with delicate bergamot. A remarkable blend of balance and finesse.

DARJEELING,  
LYDIA GAUTIER, GOPALDHARA

Harvested in March 2022 in the Himalayan foothills, this tea expresses the plant’s extraordinary vitality, which emerges softly without astringency or bitterness.

sweet  
treats

pastries

HAZELNUT FLOWER

“The hazelnuts from our family farm, Les Secrets de nos Vergers, are brought into the spotlight in this easy-to-love dessert. Carefully crowned with a tender praline and a touch of fleur de sel, it sweeps you away to our hazel orchards.”

CHOCOLAT MONOGRAM

“This pastry offers an opportunity to discover several cacaos from the cacao-roasting and chocolate-making workshop of one of my mentors, Nicolas Berger. Chocolate lovers will thrill to this harmonious combination of cacaos from Peru, Vietnam, and Madagascar.”

VANILLA DREAM

“Here are three vanillas that I love: Réunion blue vanilla, Tahitian vanilla, and Madagascan vanilla. An indulgent touch of caramelised milk – a tribute to my native Normandy – is delicately placed on top.”

CELEBRATION CAKE

*Sharing dessert, for approximately 6–8 people. Please reserve with our team at least 48 hours in advance.*

“A sharing dessert where cacaos from Peru, Vietnam, and Madagascar unite in an intense and refined marriage, crafted to delight chocolate lovers in a generous format to be enjoyed together.”

TIRAMISU MONTENAPOLEONE

“An exceptional coffee, grown in Bolivia by Casey Keiderling, blends with the smoothness of mascarpone. A subtle dialogue between intensity and lightness.”

FRUIT CHARLOTTE

“A delicate harmony. A sensory escape between floral freshness and sun-kissed fruits – a nod to the art of travel so dear to the House of Louis Vuitton. ”

PETULA

“A subtle harmony between Sicilian pistachio and orange blossom, transporting us to the heart of sun-soaked, fragrant Mediterranean orchards.”

GATEAU DE VOYAGE

*Also available for takeaway*

“Beneath its gold crust lies a soft marbled cake, Where chocolate intertwines with Madagascan Vanilla. Tint sugar crystals enhance this delight With a delicious crunch perfect to enjoy anytime

cold drinks,  
champagnes,  
Cocktails

cold drinks	amandine et tristan		12	EVIAN, 75 cl, still		9
	« nos jardins imparfaits »			BADOIT, 75 cl, sparkling		9
	PURE NECTARS AND JUICES, 25 cl			THONON, 33 cl, still		6
				PERRIER, 33 c, sparkling		6
	hugo chaise		12			
	KOMBUCHA, 25 cl					
	umà		12			
our signature preparations	COLA, 33 cl					
	GINGER BEER, 33 cl					
	SPARKLING LEMONADE, 33 cl					
	PINK LEMONADE		12	SPICED ICED ROOIBOS		12
	ICED BLACK TEA WITH FLORAL HONEY		12			
				By the glass	btl	
				15cl	75cl	
champagnes	BSA	VEUVE CLICQUOT, Carte Jaune		30	150	
	2016	MOËT & CHANDON, Grand Vintage Rosé,		32	150	
	BSA	BOURGEOIS-DIAZ, BD'3C - 3 Cépages,			180	
	BSA	RUINART, Blanc de Blancs			250	
	2018	VEUVE CLICQUOT GRANDE DAME	49	539		
	2015	DOM PÉRIGNON, Blanc de Blancs			645	
	2010	DOM RUINART, Blanc de Blancs			650	
	2013	KRUG, Grande Cuvée 173 <sup>e</sup> Édition			700	
cocktails	NEO SPARK, Apérol infused with vanilla Champagne and raspberry				29	
	ROSEMARY ODYSSEY, Vodka infused with rosemary Lemon, salt and pepper				29	
	ISLAND DRIFT, like a Negroni Coconut and pandan				29	
	SHISO SPRING, (Alcool free) Shizo, cucumber and ginger beer				18	

coffees  
& signature creations

coffees

Origin: Bolivia

Producer: 4 Llamas Coffee

Variety: Geisha - Typica

Process: Pulse Vacuum

Notes: blueberry, jasmin, strawberry, dark chocolate

Variety: Caturra-Catuai

Process: Anaerobic washed

Notes : chocolate, orange, plum, quince

ESPRESSO

6

DOUBLE ESPRESSO

9

AMERICANO

9

COLD BREW

14

FLAT WHITE

11

CAPPUCCINO

11

MACCHIATO

6

LATTE

9

LATTE MACCHIATO

12

EXTRA

Shot

+3

Vanilla or hazelnut syrup

+3

Spoonful of chantilly cream

+3

signature creations

ICED HAZELNUT LATTE

14

Made with milk from the farm of Corinne and Christophe Decorde infused with hazelnut Caramelised hazelnut syrup.

ICED VANILLA LATTE

14

Made with milk from the farm of Corinne and Christophe Decorde infused with Madagascan and Tahitian vanilla. Madagascan and Tahitian vanilla syrup.

LATTE MATCHA

16

Yasu Kakegawa - Uji garden

We work with a craftsman who inherited the tradition of the method established in the 14<sup>th</sup> century: The method involves a single annual harvest including a long growth period in the shade and grinding leaves in a volcanic stone mill, enriched in this preparation with milk from the farm of Corinne and Christophe Decorde.

HOUSE GRAND CRU CHOCOLAT

14

Hot chocolate grand cru made with milk from the farm of Corinne and Christophe Decorde, infused with vanilla.

JULIAN'S SPECIAL

16

While seeking to develop an ultra-indulgent beverage, our chef barista, Julian, came up with the idea of making this hot chocolate with Réunion blue vanilla hazelnut spread.

CHAI LATTE

14

This Indian-style hot drink combines black tea, spices, and fresh milk from the farm of Corinne and Christophe Decorde.