

teas

white teas

**IMPERIAL JASMIN,
LYNE WANG, CHINA** 18
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** 16
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** 14
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** 13
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** 14
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** 12
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** 12
A fabulous black tea from Yunnan mingled with delicate bergamot. A remarkable blend of balance and finesse.

**DARJEELING,
LYDIA GAUTHIER, GOPALDHARA** 12
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 18
"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 18
"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 18
"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 120
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 18
"An exceptional coffee, grown in Bolivia by Casey Keiderling, blends with the smoothness of mascarpone. A subtle dialogue between intensity and lightness."

FRUIT CHARLOTTE 22
"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 18
"A subtle harmony between Sicilian pistachio and orange blossom, transporting us to the heart of sun-soaked, fragrant Mediterranean orchards."

GATEAU DE VOYAGE 30
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 « nos jardins imparfaits »	12	EVIAN, 75 cl, still BADOIT, 75 cl, sparkling	9 9
	PURE NECTARS AND JUICES, 25 cl		THONON, 33 cl, still PERRIER, 33 cl, sparkling	6 6
	hugo chaise	12		
	KOMBUCHA, 25 cl			
	umà	12		
	COLA, 33 cl			
	GINGER BEER, 33 cl			
	SPARKLING LEMONADE, 33 cl			

our signature preparations	PINK LEMONADE	12	SPICED ICED ROOIBOS	12
	ICED BLACK TEA WITH FLORAL HONEY	12		

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° 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) Shiso, 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-Catuaí Process: Anaerobic washed Notes: chocolate, orange, plum, quince
ESPRESSO	6	CAPPUCCINO
DOUBLE ESPRESSO	9	MACCHIATO
AMERICANO	9	LATTE
COLD BREW	14	LATTE MACCHIATO
FLAT WHITE	11	
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	HOUSE GRAND CRU CHOCOLAT
	Made with milk from the farm of Corinne and Christophe Decorde infused with Madagascan and Tahitian vanilla. Madagascan and Tahitian vanilla syrup.	14
LATTE MATCHA	16	JULIAN'S SPECIAL
	Yasu Kakegawa - Uji garden We work with a craftsman who inherited the tradition of the method established in the 14 th 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.	16
		CHAI LATTE
		14
		This Indian-style hot drink combines black tea, spices, and fresh milk from the farm of Corinne and Christophe Decorde.