

teas

white teas

IMPÉRIAL JASMIN, LYNE WANG, CHINA 18

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

green teas

LONG JING GRAND CRU, 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.

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 meters.

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.

MATCHA LATTE, YASU KAKEGAWA, JAPAN 16

Matcha from Uji "garden"

We work with a craftsman who inherited the tradition of the method established in the 14th to 15th centuries: A single annual harvest including a long growth period in the shade, leaves ground in a volcanic stone mill, and so on. The result: a matcha rich in flavours and aromas with no hint of bitterness. Beaten with a bamboo whisk, the powder produces a deep, intense, frothy tea.

QI LAN, LYNE WANG, CHINA 16

This 60% fermented rock tea is harvested from an 80-year-old "Qi Lan" tea plant. The infusion is golden yellow to amber. It offers floral aromas and flavours with a persistent taste.

POINTES D'OR, LYNE WANG, CHINA 14

Grown at an altitude of 2,600 metres, in a tropical climate with temperatures between 18° and 24° C. In this natural, wild plantation, only the buds are harvested.

Their golden colour infuses to a bright orange-brown colour.

LAPSANG SOUCHONG, LYNE WANG, CHINA 14

A black tea smoked with natural "Song Mu" spruce wood. Infuses to golden red colour with a subtle smoky taste.

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."

FRAISIER 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	9
	NECTARS AND JUICES , 25 cl		BADOIT , 75 cl, sparkling	9
	hugo chaise KOMBUCHA , 25 cl	12	THONON , 33 cl, s	6
	umà	12	PERRIER , 33 cl, sparkling	6
	COLA , 33 cl			
	GINGER BEER , 33 cl			
	SPARKLING LEMONADE , 33 cl			

cold signatures creations	PINK LEMONADE	13	SPICED ICED ROOIBOS	12
	ICED BLACK TEA WITH FLORAL HONEY	12		

Glass 15 cl btl 75 cl

champagnes	BSA	VEUVE CLICQUOT , Carte Jaune	30	150
	2016	MOËT & CHANDON , Grand Vintage Rosé,	32	159
	BSA	BOURGEOIS-DIAZ , BD'3C - 3 Cépages,		180
	BSA	RUINART , Blanc de Blancs		250
	2018	VEUVE CLICQUOT GRANDE DAME	49	539
	2015	DOM PÉRIGNON		645
	2010	DOM RUINART , Blanc de Blancs		650
	2013	KRUG , Grande Cuvée 173 ^e Édition		700

ciders & poirés	2022	LA GARENNE , Cidre Pays d'Auge, Antoine Marois		30
	2022	AD ASTRA , Poiré, Antoine Marois		44

cocktail	NEO SPARK , Vanilla Aperol, Champagne Veuve Clicquot and raspberry			29
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coffees

ℳ signatures creations

coffees

Origin : Bolivia
Producer : 4 Llamas Coffee

Variety : Geisha - Typica
Process : Pulse Vacuum
Notes : Blueberry, jasmin, dark chocolate

ESPRESSO	6
DOUBLE ESPRESSO	9
AMERICANO	9
COLD BREW	14
FLAT WHITE	12

Variety : Caturra-Catuai
Process : Anaerobic washed
Notes : Chocolate, orange, plum, quince

CAPPUCCINO	12
MACCHIATO	6
LATTE	9
LATTE MACCHIATO	12
EXTRA	
Shot	+3
Vanilla or hazelnut syrup	+3
Spoonfull of Chantilly cream	+3

barista signature creations

ICED LATTE NOISETTE 16
Shot of espresso, milk from the farm of Corinne and Christophe Decorde infused with hazelnut Caramelised hazelnut syrup and cold foam

ICED LATTE VANILLE 16
Shot of espresso, with milk from the farm of Corinne and Christophe Decorde infused with Madagascan and Tahitian vanilla. Madagascan and Tahitian vanilla syrup and cold foam

ICED LATTE PEANUT 16
Shot of espresso, milk from the farm of Corinne and Christophe Decorde, homemade peanut butter syrup and cold foam

CHOCOLAT MAISON GRAND CRU 14
Hot chocolate grand cru made with milk from the farm of Corinne and Christophe Decorde, infused with vanilla.

ICED CHOCOLATE 16
Made with milk from the farm of Corinne and Christophe Decorde, infused with hazelnut and vanilla, our homemade cacao-honey lavender syrup, and cold foam.

TOKYO ICED MATCHA 16
Recipe from the «Café V» from Tokyo Ginza Crafted with a ceremonial matcha from the Uji Valley, harvested by Yasu Kakegawa, scented with wasanbon and iced milk foam

our herbal infusions

SIGNATURE BLENDED SEASONAL INFUSION
Our selection of seasonal leaves freshly infused by our baristas

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