BUSINESS BREAKFAST

Select your eggs: pan fried, poached or scrambled + Viennoiserie basket (mini croissant, mini pain au chocolat, brioche, ficelle).

Jams and butter

Coffee, tea or hot chocolate + Fresh juice.

EGGS

Plain Eggs
Pan fried, poached or scrambled

Omelette PG (E, G, D)
Wild mushrooms, cheese

Scrambled Eggs PG (E, G, D)
Fresh herbs, mascarpone

Eggs Benedict (E, G, D)
Poached eggs, veal bacon, Hollandaise sauce, English muffin

CHOIX Eggs (E, G, D)
Tomato sauce, avocado, goat’s cheese toast

CHOIX du Nord (E, G, D)
Tomato sauce, avocado, goat cheese toast, smoked salmon

CHOIX Royal (E, G, D)
Poached, fried eggs or scrambled
Poached beans, tomato sauce, veal bacon, sausage, avocado, baby potatoes

On the Side
Avocado | Veal bacon | Grilled Shimizu chicken
*Smoked salmon | Chicken and mustard sausage

SWEET BREAKFAST

CÔTÉ SUCRÉ

Crêpes (G, D)
Sugar, maple syrup or chocolate sauce

French toast (G, D)
Salted caramel butter, vanilla

Porridge (G, D)
With water or fresh milk, honey or sugar

Porridge with fresh fruits (G, D)
With water or fresh milk, fresh fruits, honey or sugar

Fresh Fruit Salad

39

VIENNOISERIES

Croissant

12

Viennoiserie of the day

15

Pain au chocolat

14

Cheese croissant

20

Almond croissant

20

Chocolate & almond croissant

20

Viennoiserie basket
(mini croissant, mini pain au chocolat, brioche, ficelle)

35
STARTERS & SALADS
ENTRÉES ET SALADES


Nicoise salad. [N] Salade Niçoise.


Cold Leek, mendiants and date vinaigrette, grated gorgonzola. [P] Poireaux, vinaigrette de date aux mendiants, gorgonzola râpé.


SOUPS
SOUPES

Soup of the day. [P] Soupe du moment.


MAIN COURSES
PLATS PRINCIPAUX


Black tiger Prawns linguine. [A, O, D, E] Linguine aux gambas black tiger.

Fish of the day (please select your side). [F, P] Le poisson du moment à la plancha garniture au choix.

Roasted chicken with rosemary, lemony potatoes cream, roasted fennel. [F, G] Suprême de volaille fermière au romarin, crème de pomme de terre au citron, fenouil rôti.


Grilled lamb chops with oregano.


SIDE
GARNITURES

Steam vegetables
Légumes vapeur

French fries
Pommes allumettes

White rice flavored with lemongrass
Riz blanc à la citronnelle

Mashed potatoes with salted butter
Purée de pomme de terre au beurre à sel
**SANDWICHES**

**Traditional club sandwich**  
Chicken terrine, fried egg, veal bacon, tomato, lettuce.  
(fries or salad)  
65

**Warm baguette;**  
Braised beef / onion marmalade and juniper / Sheep milk cheese.  
(fries or salad)  
75

**Vegetarian Panini, crunchy vegetables with olive oil / tapenade's olive.**  
(fries or salad)  
65

**CHOIX cheeseburger.**  
Onion marmalade, cheddar cheese, sundried tomatoes, iceberg lettuce.  
(fries or salad)  
85

**Croque Monsieur / Madame**  
Comté cheese, turkey ham (fries or salad)  
65 / 70

**Black Croque.**  
Grilled zucchini with pesto, tomato marmalade, mozzarella, baby spinach.  
(fries or salad)  
75

**BAGEL, smoked salmon rillette / avocado / Cucumber.**  
Bagel, rillette de saumon fumé / avocat / concombre.  
75

**KIDS OPTIONS**

**CHOIX POUR LES PETITS**

**Homemade PG's nuggets**  
Nuggets maison.  
65

**Penne pasta with tomato sauce**  
Penne sauce tomate.  
65

**AFTERNOON TEA**

**Per person / Per couple**  
100 / 150*

**FINGER SANDWICHES**

**Croque Monsieur**  
Comté cheese, turkey ham, nora paste on white bread.

**Egg mimosa**  
On polar bread, Sturia caviar.

**Smoked haddock rillette**  
On brown bread.

**Omani shrimp, sate spice**  
On red pain de mie.

**DELICATE PASTRIES**

**Mini pastries of the day**

**Homemade macarons and chocolates**

**Warm slices of English cake and lemon cake**

**Scone with**  
Clotted cream, bitter orange, strawberry jam.

**Extra plate of savory or sweet**  
70
**BEVERAGES**

**WATER**  
**LES EAUX MINERALES**
Evian, still  
Perrier, naturally sparkling

**BEER**  
**BIERES**
Stella Artois  
Belgium  
Peroni  
Italy

**FRESH JUICES**  
**JUS FRAIS**
Orange/ Watermelon  
Pineapple

**SODA**  
**BOISSONS GAZEUSES**
Coca Cola/Diet Coke/Sprite/Diet Sprite  
Fanta/Ginger Ale/Tonic Water/ Club Soda

**CAFE PAR LAVAZZA**
Iced option available

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
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<tbody>
<tr>
<td>Espresso</td>
<td>24</td>
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<tr>
<td>American Coffee</td>
<td>24</td>
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<tr>
<td>Café Latté</td>
<td>24</td>
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<tr>
<td>Cappuccino</td>
<td>24</td>
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<tr>
<td>Flat White</td>
<td>24</td>
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<tr>
<td>Mocha</td>
<td>28</td>
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<tr>
<td>French Press</td>
<td>39</td>
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<tr>
<td>Turkish Coffee</td>
<td>24</td>
</tr>
<tr>
<td>PG Hot Chocolate</td>
<td>29</td>
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</tbody>
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**BLACK TEA**

**Breakfast Tea**
Association of small-sized leaves from the two famous tea regions. A strong blend offering long tasting notes without any bitterness. The ideal cup for breakfast.

**Earl Grey**
The flavor of Bergamot is combined with black tea along with distinguished silky buds and a sprinkling of flower petals. A classic Earl Grey to drink to your heart's content!

**Lapsang Souchong**
This tea's assertive smoky fragrance becomes milder, subtler and even delicate after infusion, perfectly reproducing the aromatic palette of traditional Lapsang Souchong in a wonderfully copper-colored tea.

**GREEN TEA**

**Jasmine**
Among China’s most celebrated flower tea compositions, this jasmine tea provides a beautiful balance between a full-bodied green tea and the white flower’s sweet and delicate fragrance.

**Gun Powder**
Chinese green tea Gunpowder to the Westerners, or more poetically “tea pearls” for the Chinese, this lively and astringent tea makes a fresh, thirst-quenching cup of tea. This tea is traditionally used to make the famous mint tea

**Sencha Fukuyu**
The Sencha teas (crafted into flattened-needle shapes after a brief steam treatment) are appreciated in Japan for their refreshing flavor and offers a cup with strong vegetable notes, hints of fruit and a light bitterness.

**WHITE TEA**

**Passion de fleurs**
The delicacy of this white tea is blended with the subtle scent of rose and the fruity flavors of apricot and passion fruit. A deliciously well-balanced blend for a fresh and vegetal cup of tea.

**TEA BLEND**

**Bali**
Fresh, fruity and floral notes is found in this delicately scented green tea which is just as delicious whether you enjoy it cold or hot. (Jasmine green tea, aromas of lychee, grapefruit, blood peach and rose).

**Pomme d’Amour**
Blend of black teas with the delicious aroma of caramelized roasted apple livened up with a hint of maraschino. The flavor of deliciously prepared stewed fruits.

**Pierre & Sylvie**
A bouquet of red fruit aromas with notes of vanilla and caramel are subtly combined with the vegetal flavor of a green tea. Strawberry and red currant pieces add the finishing touches to this irresistible blend.

**The Vert Menthe Touareg**
A Gunpowder green tea, mint leaves and a natural mint aroma give this very aromatic blend incredible power and freshness. An iconic welcoming tea for the Berber people, it is customary to drink three cups of this tea in a row as a sign of gratitude and politeness.

**HERBAL INFUSION**

**Rooibos Vanille**
Vanilla’s sweet flavors are combined with the gently honeyed and smooth liquor of rooibos in a medium-sweet, full-bodied tea. A real treat!

**Chamomile**
Cultivated in Eastern Europe where the harvest takes place from May to June. The infusion which has bright yellow color, carries a sweet and fruity taste with pineapple notes.

**Verbena**
The verbena is a perennial plant harvested after flowering, offering a cup with sweet and slightly lemony notes. Its flavor, extremely fruity gives a refreshing and deliciously scented cup.

Over the years, the greatest chapters of the history of French tea have been written: the company has developed, and its range of products multiplied, but it continues to be driven by its passion for tea’s most enchanting and captivating qualities. This same expertise has now been passed on to our children, the third generation, who continue to cultivate and grow this passion for tea.