



OUR MENUS

Le Lever du Soleil

Le petit-déjeuner de l'Intendance 10 €

*Viennoiserie, hot beverage**

Le petit-déjeuner de Léa 18 €

*Viennoiserie, egg, hot or cold beverage**

(To choose among the chef's delicacies and the chef's savoury pleasures)

Le Zénith

Le déjeuner de l'Intendance 15 €

*Trilogy of sandwiches, hot or cold beverage**

(To choose among the chef's savoury pleasures)

Le déjeuner du Boudoir 23 €

*Trilogy of sandwiches or an egg, pastry, hot or cold beverage**

(To choose among the chef's savoury pleasures and the chef's delicacies)

L'Apogée des Sens

Le goûter du Boudoir 15 €

*Pastry, hot or cold beverage**

(To choose among the chef's delicacies)

Le goûter de Léa - for two people 32 €

*Trio of pastries, two hot or cold beverages**

(To choose among the chef's delicacies)

Brunch de Léa 42 €

Every Saturday and Sunday, 11am to 2pm

*Viennoiserie of your choice, granola with yogurt, pastry of your choice or ice cream, avocado toast, egg Benedict smoked salmon or three mini sandwiches or salad of your choice, squeezed juice, hot beverage**

Glass of Champagne Barons de Rothschild €19

**excluding Léa's hot chocolate, freshly pressed juices, and smoothies*

THE CHEF'S SAVOURY PLEASURES

Salted Boudoirs

Solo 9 €

Duo 14 €

Zucchini, goat cheese
Confit tomatoes, Scamorza
Smoked salmon, spinach

Our salted boudoirs are served with a salad

Sandwich Menu

Solo 5 €

Duo 9 €

Trio 12 €

Mimosa

Egg, mayonnaise

Salmon club sandwich

Smoked salmon, tomatoes, sucrose, egg, mayonnaise

Smoked salmon

Smoked salmon, guacamole

Lobster

Lobster, vanilla fennel, rouille sauce, Espelette pepper

Vegetarian

Coleslaw, Philadelphia

Monkfish sandwich

Monkfish ballotine, sauce vierge, marjoram, salmon roe, marjoram mayonnaise

Vegetable Garden

Salad of the Ocean

Salad, smoked salmon, avocado, poached egg

14 €

Shrimp caesar

Salad, shrimps, hard-boiled egg, anchovies, capers, parmesan

Avocado Toast

Guacamole, avocado, poached egg

12 €

Tomato Burrata

15 €

Organic Eggs Menu

Scrambled eggs	10 €
Eggs Benedict with organic smoked salmon	14 €
Plain omelette	10 €
Emmental omelette	11 €
Smoked salmon omelette	12 €

THE CHEF'S DELICACIES

Boudoir Pastries

Le Boudoir du Salon <i>Individual</i>	9.50 €
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Le Boudoir de Léa - *Vanilla and caramel*

Le Boudoir Signature - *Chocolate and hazelnuts*

Le Boudoir Collection x Repetto - Raspberry and rose

Court Classics

9 €

Strawberry tarragon pavlova

Custard tart

Lemon meringue pie

Raspberry and orange blossom tart

Apricot cheesecake

Pastry of the moment

Wardrobe of Delights

3.50 €

Cookie

Brownie

Zebra cake

Madeleines

3 pieces

Homemade Italian-style Ice Creams

7 €

Vanilla

Strawberry

Vanilla and strawberry

Fineries supplement

2 €

First finery : fresh strawberries, fresh raspberries, cookies

Second finery : chutney raspberries, chutney strawberries, creamy caramel, chocolate sauce

Viennoiseries

Croissant	2 €
Chocolate croissant	2.50 €
Gourmet brioche	2.50 €
Viennoiserie of the moment	3 €

XL Viennoiseries to Share

12 €

For 4 to 5 people

Maxi croissant
Maxi chocolate croissant

Brunch de Léa

42 €

Every Saturday and Sunday, 11am to 2pm

Viennoiserie of your choice
Pastry of your choice or ice cream
Granola with yogurt
Avocado toast
Egg Benedict smoked salmon or three mini sandwiches or salad of your choice
Hot drink*
Squeezed juice - orange, grapefruit or apple

Glass of Champagne Barons de Rothschild 19 €€

**not including Léa's hot chocolate*

OUR DRINKS

Wanderings around the world

Selection of teas and iced teas

9 €

Black tea

Blue of London, *Flavored black tea, China*

Yunnan black tea combined with delicate notes of bergamot.

Saint-James O.P., *Black tea, Sri Lanka*

Harvested from a prestigious garden in Sri Lanka, this powerful tea is ideal in the morning.

Le Temps Retrouvé, *Black tea and roasted green tea, China et Japan*

Inspired by the works of Marcel Proust, this light tea with its delicate roasted flavors, is an ideal reading companion.

Green tea

Sencha Ariake, *Green tea, Japan*

A fresh and invigorating Japanese green tea with a vegetal and slightly iodized taste, very pleasant in the morning.

Grand Jasmin Chun Feng, *Floral green tea*

A tea of great subtlety, with a velvety texture that expresses all the notes of jasmine, without any bitterness.

Thé du Hammam, *Scented green tea*

This luscious, fruity green tea evokes green date, orange blossom, rose, and red berry.

Le Thé Merveilleux, *Scented green tea*

This original and tasty creation combines green tea with real almond and pistachio chunks.

Oolong tea

Milky Oolong, *Oolong tea, Thailand*

This gourmet oolong is a delight for the taste buds with its buttery, vanilla and fresh floral notes.

White tea

Thé des Songes Blanc, *Fragrant white tea*

This delicate white tea evokes fresh, zesty fruits, combined with notes of geranium. It is enhanced by safflower petals.

Herbal tea

Jardin Tropical, *Available hot or iced*

Jardin Tropical is sunny blend reminiscent of juicy fruit.

L'Herboriste N°63

A delicious blend of thyme, mandarin, and rosemary, known for its immune-boosting properties.

Rooibos des Vahinés

An invitation to escape to exotic islands, a warm, gourmet rooibos infused with vanilla and almond flavors.

Détox Scandinave, *Available hot or iced*

A delicious organic infusion of birch, sea buckthorn, cranberry & blueberry.

Verveine Feuilles Entières

An infusion of whole lemon verbena leaves, with fresh, zesty notes.

The Grain and the Bean

Coffee & Chocolate selection

Babyccino	4 €
Espresso	5 €
Long coffee	5 €
Decaffeinated coffee	5 €
Cafe noisette	5.50 €
Double espresso	7 €
Mocha	8 €
Latte macchiato	8 €
Cappuccino	8 €
Latte	8 €
Iced Coffee	8 €
Chai latte	8 €
Matcha latte	8 €
Affogato	8 €
Homemade hot chocolate	8 €
Homemade Viennese chocolate	8 €
Dirty Chai	9 €
Drink of the moment	9 €
<i>Whipped cream topping</i>	1 €
Vegetable milks	1 €
Oat, almond	
Syrups	0.50 €
Cane sugar, caramel, vanilla	

Léa's hot chocolate | Bordeaux - Versailles
Whipped cream, marshmallows, chocolate crunchies

15 €

Suspended Moments

Refreshments

Abatilles, 50cl	5 €
Abatilles sparkling, 50cl	5 €
Coca-Cola, Coca-Cola Zero	7 €
Orangina	7 €
Schweppes citrus	7 €
Homemade lemonade	8 €
Fruit juices - Maison Meneau	8 €
Apricot, apple, orange, peach, multifruits	

Homemade fruit juices	9 €
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Squeezed orange juice
Squeezed lemon juice
Squeezed grapefruit juice

Homemade smoothies	10 €
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Detox
Booster
Fruity

The effervescence	19 €
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Glass of Champagne, Barons de Rothschild Brut, 8cl
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Excessive alcohol consumption is harmful to health, drink in moderation.
Our culinary preparations are made by Chef Gaëtan Fiard and his team in our pâtisserie laboratory.
These preparations may contain allergenic products.
You can inquire with our floor manager.
Prices are inclusive of taxes and service. Payments by credit card and cash are accepted.