

ROOM SERVICE

KIMPTON
ST HONORÉ
PARIS

BREAKFAST

From 7AM to 11AM

WAKE ME UP

Espresso	6
American coffee	6
Double espresso	8
Latte	8
Matcha latte Kusmi Tea	8
Cappuccino	8
Kusmi Tea	8
Earl Grey, Organic Ceylon, English Breakfast, Organic Anastasia, Kashmir Chai, Organic Genmaicha, Organic Sencha green tea, Matcha green tea, Jasmine green tea, Mint green tea, Four red fruits, Vanilla rooibos, Verbena, Chamomile	
Hot milk	8
Oat, soy, almond, semi-skimmed, skimmed, whole	
Hot chocolate	8

THIRSTY

Filtered water*, 50 cl	4
Sodas, 33 cl	7
Mineral water, 1 L	8
Homemade iced tea, 25 cl	8
Coconut water, 25 cl	9
Fruit nectar, 25 cl	12
Strawberry, white peach, apricot, pear	
Fresh juices, 20 cl	12
Orange, grapefruit, lemon	

GUILTY PLEASURES

Bakery basket	14
Banana bread	9
Carrot cake	9

SIDES

Veal and poultry sausage	9
Sautéed potatoes	9
Veggie! Veggie! Veggie! VEGAN	7
Cold cuts plate	12
Cheeses plate	12

* 1€ donated to the association



MAIN COURSES SALTY

Eggs Benedict	22
Smoked trout or bacon, poached eggs, toasted country bread, hollandaise sauce, chives	
Huevos rancheros	20
Fried eggs on corn tortilla, ranchero sauce, guacamole, pico de gallo, sour cream, red onion pickles, coriander, chilli sauce	
Californian plate	18
Eggs to your taste, Comté 18 months, kale, with or without bacon	
Breakfast sandwich	18
Potato bun, scrambled eggs, bacon, onions confits, cheddar, sucrine, homemade HP sauce	
Portobello Benedict VEGAN	22
Grilled portobello mushroom, toasted country bread, vegan Hollandaise sauce, chives	
Baja avocado toast VEGAN	22
Toasted country bread, guacamole, pico de gallo, coriander, onion pickles, roasted squash seeds	

MAIN COURSES SWEET

Acai VEGAN	22
Seasonal fruits, coconut-macadamia-ginger condiment	
French toast	18
Brioche bread, caramelized apples, pecans, cinnamon	
Nocciolata pancake	16
Wheat flour, nocciolata, toasted hazelnut slivers	
Pancake GLUTEN FREE	16
Chestnut flour, vanilla whipped cream, seasonal fruits, maple syrup	
Yogurt granola bowl	18
Granola, greek yogurt, honey, fresh fruits	
Porridge golden latte VEGAN	22
Oat milk, turmeric, ginger, hemp, banana, maple syrup, almonds	
Ricotta toast	21
Toasted brioche, whipped ricotta, seasonal fruits, pistachio dukkah	

MENU

Kimpton in Paris	42
A wake me up, a fruit juice, filtered water, a salty main course, a sweet main course of your choice and a bakery basket	

TAKE AWAY

Breakfast box	30
Your choice of a hot beverage, viennese pastries, a fresh juice and a whole fruit	



THE "HOME-MADE" DISHES ARE PREPARED ON THE SPOT FROM RAW PRODUCTS.
ALL OUR MEATS ARE OF FRENCH & EUROPEAN ORIGIN.
GLUTEN FREE BREAD AVAILABLE ON REQUEST.
PLEASE INFORM US OF ANY FOOD ALLERGY.
NET PRICE IN EURO, VAT INCLUDED.

DELIVERY CHARGE 5€.

LUNCH AND DINNER

From 11AM to 10PM

FINGER FOOD

Guacamole & Tortilla Chips VEGAN & GLUTEN FREE 14
Avocado, lime, pico de gallo, coriander

Pink Hummus & Pita Bread 14
Smoked beetroot, roasted poppy seeds

Pizzetta 24
Arrabiata sauce, scamorza, riquette, olive oil
With pepperoni +3

Lobster Roll 29
Toasted brioche bread, shredded lobster, herb mayonnaise, lime

ANYTIME

Avocado Toast 22
Seed bread, avocado, pico de gallo, onions, corn, coriander, «perfect» egg

Mac & Cheese 24
Macaroni, caramelized onions, cheddar, gruyere, herb breadcrumbs

« Caesar » Salad 25
Romaine, croutons, crispy chicken fillet, shavings of aged Rodez cheese, caesar sauce

Greek Salad GLUTEN FREE 26
Romaine, papaya, shrimps, avocado, red onions, capers, pomegranate, passion fruit vinaigrette

Poke Hawaii Version GLUTEN FREE 29
Fresh salmon, vinegared rice, ponzu sauce, carrot, edamame, soy bean sprouts, bok choy, sesame, coriander

Smash Burger 29
French beef, monterey jack, fried onions, riquette, cucumber pickles, mayonnaise, ketchup
Served with french fries
With bacon +4

SIDES

French Fries évidemment! VEGAN & GLUTEN FREE
Mini Mac & Cheese, the original one
Stir-Fried Broccolinis VEGAN & GLUTEN FREE
Smoked Mashed Potatoes GLUTEN FREE
Salad & roasted pepitas
9

GUILTY PLEASURES

Red berries cheesecake 12
Sunday of the day 12
Coffee & sweets 12

KIDS MENU

YOUR CHOICE OF
STARTER | MAIN COURSE | DESSERT
FILTERED WATER
26

Starters
Guacamole
Flautas

Main courses
Fried chicken
Mac & cheese

Desserts
Brookie
Fruit salad
Ice Cream

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NIGHT MENU BY MAZARIN TRAITEUR

From 10PM to 7AM

STARTERS

Butternut cream soup
traditional style _____ 16

Potato and leek soup
grandma's way _____ 16

MAINS

Coquillettes pasta olive oil,
garlic & basil _____ 21

Thai beef basil
& Thai rice _____ 22

Chicken curry
with coconut vegetables _____ 22

DESSERTS

Madagascar Vanilla Pannacotta _____ 11

All Chocolate _____ 11

DELIVERY CHARGE 10€.



MAZARIN

WINES

CHAMPAGNE

(75 CL)

Perrier-Jouët Grand Brut	130
France, Champagne	
Perrier-Jouët Blason Rosé	150
France, Champagne	
Perrier-Jouët Blanc de Blancs	180
France, Champagne	
Besserat de Bellefon Triple B cuvée bio	175
France, Champagne	
Laurent Perrier Ultra Brut	195
France, Champagne	
"R" de Ruinart	190
France, Champagne	
Ruinart Rosé	220
France, Champagne	
Ruinart Blanc de Blancs	245
France, Champagne	
Ruinart Blanc de Blancs Magnum	490
France, Champagne	
Dom Perignon	530
France, Champagne	
Krug	590
France, Champagne	
Krug Magnum	1180
France, Champagne	

PROSECCO

(75 CL)

Glera	65
Zonin 1821, bio Zonin, Italy	

WHITE

(75 CL)

BURGUNDY

Rully	84
David Moret – 2020	
Chablis 1^{er} Cru Fourchaume HVE	145
William Fèvre – 2019	

AROUND THE WORLD

Beringer Founder's Estate	46
Beringer's Estate, California – 2018	
Cape Mentelle	90
Cape Mentelle, Australia – 2017	
Au Bon Climat Chardonnay	110
Au Bon Climat, California – 2018	

RED

(75 CL)

BORDEAUX

Blaye Quintessence de Peybonhomme	65
Château Peybonhomme Les Tours – 2018	

BURGUNDY

Pommard "En Brescul"	175
Jean-Michel Giboulot – 2017	

AROUND THE WORLD

Hahn Grenache Syrah Mourvedre	72
Hahn, California – 2020	
Mount Riley Pinot Noir	90
Mount Riley, New Zealand – 2016	
Rosso di Montalcino	103
Casanova di Neri, Italy – 2016	

ROSÉ

(75 CL)

PROVENCE

Château La Coste	60
Château La Coste – 2021	
Rosé et Or (75cl/150cl)	85/175
Château Minuty – 2020	

BY THE GLASS

(12 CL)

Ask for our selection

12 – 27€

Our wines and drinks menu
is at your disposal

montecarlo

VINTAGES MAY VARY.
ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH, PLEASE DRINK RESPONSIBLY.
NET PRICE IN EURO, VAT INCLUDED.

DELIVERY CHARGE 5€.

SOFTS AND CO

SOFTS

Nectar , 25 cl	12
Strawberry, white peach, apricot, pear	
Fresh juices , 20 cl	12
Orange, grapefruit, lemon	

SODAS

Homemade iced tea , 33 cl	8
Homemade lemonade , 33 cl	8
Coca-Cola , 33 cl	8
Coca-Cola Zero , 33 cl	8
Sprite , 33 cl	8
Fever-Tree Tonic Water , 20 cl	8
Red Bull , 25 cl	9
Vaivai coconut water , 33 cl	9

MINERAL WATER

Filtered water* , 50 cl	4
Perrier , 33cl	6
Badoit , 1L	8
Evian , 1L	8
San Pellegrino , 1L	8

* 1€ donated to the association



BEERS

1664 , 25 cl	10
1664 alcohol-free , 33 cl	10
Budweiser USA , 33 cl	10
Corona , 33 cl	10

HOT DRINKS

Espresso	6
American coffee	6
Double espresso	8
Latte	8
Matcha latte Kusmi Tea	8
Cappuccino	8
Kusmi Tea	8
Earl Grey, Organic Ceylon, English Breakfast, Organic Anastasia, Kashmir Chai, Organic Genmaicha, Organic Sencha green tea, Matcha green tea, Jasmine green tea, Mint green tea, Four red fruits, Vanilla rooibos, Verbena, Chamomile	
Hot milk	8
Oat, soy, almond, semi-skimmed, skimmed, whole	
Hot chocolate	8