

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 roibos, Verbena, Chamomile	
Hot milk	8
Oat, soy, almond, semi-skimmed, skimmed, whole	
Hot chocolate	8

THIRSTY

Fruit nectar, 25 cl	12
Strawberry, white peach, apple, pear, tomato	
Fresh fruit juice, 25 cl	12
Orange, grapefruit, pineapple	
Mineral water, 1 L	8
Sodas, 33 cl	7
Homemade iced tea, 25 cl	8
Coconut water, 25 cl	9
Filtered water, 75 cl	4

GUILTY

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



NO MORE PLASTIC®

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	

DELIVERY CHARGE 5€.



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.

LUNCH AND DINNER

From 11AM to 10PM

FINGER FOOD

- Guacamole & Tortilla Chips** VEGAN & GLUTEN FREE _____ 14
Avocado, lime, pico de gallo, coriander
- Gaspacho & Pan Con Tomate** _____ 14
Tomato, onion, cucumber, celery, bell pepper
- Pizzetta** _____ 24
Tomato, burrata, basil
- Lobster Roll** _____ 29
Toasted brioche bread, lobster, herb mayonnaise, lime
- Chicken Wings** _____ 25
BBQ Sauce

ANYTIME

- Mac & Cheese** _____ 24
Macaroni, caramelized onions, cheddar, Comté cheese, gruyere, herb breadcrumbs
- « Caesar » Salad** _____ 25
Romaine, croutons, crispy chicken fillet, shavings of aged Rodez cheese, caesar sauce
- Wedge Salade** GLUTEN FREE _____ 26
Iceberg, tomato, spring onion, chives, blue cheese, raspberry
- Poke version Hawaii** GLUTEN FREE _____ 29
Bluefin Tuna, vinegared rice, ponzu sauce, carrot, edamame, soy bean sprouts, bok choy, sesame, coriander
- Smash Burger** _____ 29
French beef, Monterey jack, fried onions, rquette, cucumber pickles, mayonnaise, ketchup
Served with french fries
With bacon _____ +2

SIDES

- FRENCH FRIES ÉVIDEMMENT!** VEGAN & GLUTENFREE
MASHED SWEET POTATOES GLUTEN FREE
GREEN SALAD ROASTED PÉPITAS GLUTEN FREE

9

GUILTY

- Cheesecake, Caramel, Macadamia** _____ 12
- Brownie** _____ 12
- Sundae** _____ 12

KIDS MENU

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

Starters

Guacamole

Main courses

Fried chicken
Linguine with Tomato Sauce

Desserts

Choice of Ice Cream Scoop
Whoopie Pie

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NIGHT MENU BY MAZARIN TRAITEUR

From 10PM to 7AM

STARTERS

Mazarin's Tabouleh _____ 16

Cucumber Soup
with Fresh Mint _____ 16

MAINS

Asparagus
& Pea Risotto _____ 21

Massaman Chicken
& Wheat Noodles _____ 22

Beef Confit Parmentier
Homemade Mashed Potatoes _____ 22

DESSERTS

Caramel Custard _____ 11

Touchoco _____ 11



MAZARIN

DELIVERY CHARGE 10€.

WINES

CHAMPAGNE

(75 CL)

Perrier-Jouët Grand Brut	120
Épernay, France	
Perrier-Jouët Blason Rosé	145
Épernay, France	
Perrier-Jouët Blanc De Blancs	165
Épernay, France	
«R» de Ruinart	190
Reims, France	
Ruinart Rosé	220
Reims, France	
Ruinart Blanc de Blancs	245
Reims, France	
Krug	590
Reims, France	
Barons de Rothschild Nature	160
Reims, France	

SPARKLING

(75 CL)

Prosecco Extra Dry	63
Fratelli Cosmo DOC – 2022	

WHITE

(75 CL)

BURGUNDY

Chablis	82
Billaud-Simon – 2021	

LOIRE

Coteaux du giennois "Édition N1"	72
Pascal Jolivet – 2022	

RHÔNE

Condrieu "La petite Côte"	140
Yves Cuilleron – 2019	

AROUND THE WORLD

Chardonnay	72
Hahn – 2021	

RED

(75 CL)

BORDEAUX

Saint-Émilion Grand Cru	85
Les Charmes de Grand Corbin – 2018	

Pauillac Lacoste-Borie	140
Château Grand-Puy-Lacoste – 2017	

BURGUNDY

Bourgogne "Pinot Noir"	83
Joseph Faiveley – 2020	

Vosne Romanée 1er Cru	223
"Les Beaux Monts" Jean-Michel Giboulot – 2017	

RHÔNE

Crozes-Hermitage "Friandise"	63
Domaine Melody – 2022	

Côte-Rôtie "Bassenon"	150
Yves Cuilleron – 2020	

ROSÉ

(75 CL)

PROVENCE

Minuty Prestige (75cl/150cl)	70/140
Minuty – 2022	

BY THE GLASS

(12 CL)

Ask for our selection

12 – 27€

Our wines and drinks menu
is at your disposal

manteita

SOFTS AND CO

SOFTS

Nectar , 25 cl _____	12
Strawberry, white peach, apple, pear, tomato	
Fresh fruit juice , 25 cl _____	12
Orange, pineapple, grapefruit	

SODAS

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

MINERAL WATER

Badoit , 1 L _____	8
Evian , 1L _____	8
Perrier , 33 cl _____	6
San Pellegrino , 1L _____	8
Filtered water , 75 cl _____	4

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
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