



HOTEL DE BERRI

22 Rue de Berri, 75008 Paris

+33 (0)1 76 53 77 70

Breakfast served from 7:00 am to 10:30 am. Net prices in euros, taxes and service included.

List of allergens and the origin of meat and fish are available on request.

THE CONTINENTAL

~~-38 €-~~

Hot beverage

and

Freshly pressed fruit juice

and

Bread and pastries basket

and

Butter, jams and honey

THE AMERICAN

~~48 €~~

CONTINENTAL BREAKFAST

and

Greek yogurt

and

Seasonal fruit salad

and

Organic eggs with toppings

(mushrooms, cheese, tomatoes, herbs and ham)

or

Signature organic eggs

(+10 €)

À LA CARTE

ORGANIC EGGS

Soft-boiled, fried or poached eggs 15€
with bacon or poultry and veal sausage

Plain or filled omelette 15€
mushrooms, cheese, tomatoes, herbs, ham and spinach

Plain or filled scrambled eggs 15€
mushrooms, cheese, tomatoes, herbs and ham

Eggs Benedict 19€

Eggs Benedict with salmon 22€

SIGNATURE ORGANIC EGGS

Baked egg with truffle cream

20€

Farm egg baked in a ramekin, truffle cream and toasted bread soldiers.

Florentine Eggs Benedict

15€

Poached egg on toasted brioche, sautéed greens and light hollandaise.

Shakshuka-style farm egg

15€

Poached egg in spiced tomato sauce with fresh herbs.

Oscietra caviar 20g

60 €

Melanosporum truffle 8g

20 €

À LA CARTE

BREADS & PASTRIES

Pastry of your choice <i>Croissant or chocolate croissant</i>	5€
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Selection for one	10€
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Selection for two	20€
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SWEET TREATS

Pancakes with maple syrup	15€
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Brioche French toast	15€
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Candied fruit pudding	10€
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Waffle <i>Chocolate sauce, sugar or jam</i>	15€
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WELLNESS & VITALITY

Green detox juice <i>Cucumber, spinach, lemon, celery, fennel and green apple</i> 13€ (25 cl)	Red detox juice <i>Beetroot, lemon, red apple and ginger</i> 13€ (25 cl)
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Avocado toast

18€

Toasted bread, avocado, rocket leaves and pomegranate

Avocado toast with smoked salmon

23€

Ricotta toast with berries and honey

18€

Chia pudding

15€

Oat milk, chia seeds, Greek yogurt, banana and seasonal fruit

À LA CARTE

OUR PLATES

Scottish smoked salmon

18€

Thin slices of smoked salmon, lemon and blinis

Traditional Paris ham

20€

Thin slices of traditional Paris ham

Iberian cured ham

20€

Serrano IGP Trevélez ham, aged for 20 months

DAIRY PRODUCTS

Greek yogurt	8€
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Plain or fruit yogurt	8€
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Apricot, strawberry or vanilla

Cheese selection	15€
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FRESH FRUIT

Grapefruit segments	12€
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Berry bowl	15€
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Fresh seasonal fruit salad	12€
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Sliced fruit plate	15€
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DRINKS

COFFEE & CHOCOLATE

Espresso	6€
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Americano	6€
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Double espresso	10€
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Cappuccino	10€
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Latte	10€
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Hot chocolate	10€
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TWG teas and infusions	8€
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FRUIT JUICES

Freshly squeezed orange or grapefruit juice	12€
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Pineapple, apple, carrot or tomato	10€
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□ **Vegan**

□ **Gluten-free**

□ **Lactose-free**

Main supplier: Biovor

Organic eggs: Jean Michel Ruchaud -
Ile-de-France

Bread and pastries: Boulangerie Lalos - Paris

Cheeses: Maison Lilo - Paris 16

Paris ham: France

Smoked salmon: Maison KAVIARI - Sustainable
fishing

Coffee: Lavazza - 100% Arabica - South and
Central America

Our Lavazza coffee and selected TWG teas are sourced from Rainforest Alliance
and/or organically certified estates.