

JENNY



IN THE *heart* OF THE
CHAMPS-ÉLYSÉES, *elegance* MEETS *craft*
AND *nature*. HERE THE *legacy* OF PARISIAN
FASHION DESIGNER *Jenny SACERDOTE*,
inspires A UNIQUE CULINARY *journey*.
WE *honor* THE *craft* OF *couture* AND
THE RICH *history* OF *Parisian* STYLE, *inviting*
YOU TO *explore* A WORLD WHERE *luxury*
AND *beauty* INTERTWINE.



BREAKFAST

9:00 - 11:30

BREAKFAST FORMULA  30

Hot beverages, fruit juices, mini pastries or baguette

BAKERS' BASKET  18

Bakers' basket (Croissant, pain au chocolat, brioche and baguette), jam and butter

FRENCH TOASTS, SALTED BUTTER CARAMEL  16

TWO EGGS AS YOU WISH 12

EXTRA SIDE BACON / SALMON 4

SLICED FRESH FRUITS  15

AVOCADO, POACHED EGG,

POMEGRANATE TOAST  18



TO SHARE & TAPAS

SELECTION OF COLD MEATS 24

SELECTION OF CHEESES  28

MIXED BOARD 30

A selection of cold meats and cheeses

SCOTTISH SMOKED SALMON 28

Blinis, sour cream

MEDITERRANEAN TASTING PLATE,  35

Hummus, Labneh, Mouhamara, Baba Ghanoush

MINI LOBSTER ROLLS 30

DYNAMITE SHRIMPS 14

ZAATAR TARAMA  12

CERVELLE DE CANUT  12

Silky fresh cheese with herbs and shallots - Lyon specialty



If you have any concerns regarding food allergies, please alert your waiter prior to ordering. Our allergen information is available upon request.

CLASSICS

CAESAR SALAD  25

CHICKEN 32 PRAWNS 34

FRENCH ONION SOUP  18

CHICKEN CLUB SANDWICH 28

SALMON 30

Salad, tomato, egg, French fries

Bacon supplement: +3€

ANGUS BEEF BURGER 30

Cantal cheese, lettuce, tomato, red onion, sriracha aioli sauce

Bacon supplement: +3€

CROQUE-MONSIEUR OR MADAME 25

Ham, Comté cheese, salad or French fries

SPAGHETTI WITH PRAWNS 35

Garlic, anchovies, preserved tomatoes



STARTERS

LEEEKS VINAIGRETTE 12

Leeks vinaigrette, mimosa garnish and roasted hazelnuts

CRISP GREEN BEAN SALAD 15

Crisp green bean salad with roasted figs glazed in rosemary honey, cashew and pomegranate

SALMON TATAKI 14

Salmon tataki, red cabbage freshness and citrus

FOIE GRAS MARBRÉ 24

Foie gras marbré, Buddha's hand lemon, pickled vegetables

PERFECT EGG, WILD MUSHROOMS 12

Perfect egg, wild mushrooms, crispy guanciale, pumpkin cream and parmesan emulsion



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MAIN COURSES

DAILY SPECIAL 25

SEARED SALMON FILLET 28

Seared salmon fillet, vegetable tian and feta cream

BEEF FILLET 45

Beef fillet, sautéed artichokes and chanterelles, pearled jus

HERB-STUFFED CHICKEN BALLOTINE 29

Herb-stuffed chicken ballotine, Albufera sauce, green vegetables

SEABASS FILLET 30

Seabass fillet, carrot purée, braised endive, carrot citrus reduction

RICOTTA SPINACH TORTELLINI  18



SIDES

PAN-FRIED VEGETABLES  10

MASHED POTATOES  10

FRESH GREEN SALADE  10

FRENCH FRIES  10

WHITE RICE  10



DESSERTS

DESSERT OF THE DAY 12

CRÈME BRÛLÉE WITH MADAGASCAR VANILLA 🌿 12

BAKED APPLE 🌿 12

CHOCOLATE CHARLOTTE 🌿 12

SEASONAL FRESH SLICED FRUITS 🌿 15

COFFEE OR TEA WITH MINI PASTRIES 🌿 19

ICE CREAMS AND SORBETS SELECTION 🌿 6/boule/scoop

Vanilla, Chocolate, Pistachio, Strawberry, Raspberry, Lemon



TEA TIME

Inspired by the world of couture and the beauty of nature, our Tea Time is a refined experience, woven with delicate flavors and subtle harmonies.

Each composition, designed like a bespoke haute couture creation, combines exquisite sweets and vegetarian savory bites, enhanced by a shared delight. As the seasons change, the ingredients evolve, playing with textures and colors, always in harmony with our selection of Dammann teas and infusions, coffees, and delicious hot chocolate.

TEA TIME 39

Choice of a hot beverage, three sweet pieces, two savory bites, and one sharing piece

TEA TIME WITH CHAMPAGNE 59

Choice of a hot beverage, three sweet pieces, two savory bites, one sharing piece and a glass of Champagne



SATURDAY AND SUNDAY

From 3:00 pm to 5:30 pm



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TEA TIME

SWEET PIECES

CHOCOLATE SOUFFLÉ TARTLET

PISTACHIO SUCCÈS

PEAR PAVLOVA

SAVORY PIECES

COMTÉ GOUGÈRE

SALT-CRUSTED CELERIAC

A SHARING PIECE

SAVOIE SPONGE CAKE

with sour cream and homemade jams



TEA TIME

SELECTION OF DAMMANN FRÈRES TEAS AND INFUSIONS

BLACK TEAS

THE SMOKEY LAPSANG - Woody and smoky

EARL GREY YIN ZHEN - Citrus

CHAI - Spicy and woody

DARJELING - Spicy and floral

TOUR EIFFEL - Almond, vanilla, and rose

GREEN TEAS

THÉ JASMIN - Floral

SOLEIL VERT - Blood orange

SENCHA FUKUYU - Marine and green

THÉ VERT À LA MENTHE - Green

BALI - Flower petals, lychee and grapefruit

WHITE TEAS

BELLA BLANCA - Bergamot, mango and almond

PASSION FLEURS - Rose, apricot and passion fruit

HERBAL TEAS

ROOIBOS CITRUS - Citrus

TISANE DU BERGER - Linden, verbena, lemongrass and mint

TISANE FRUITS ROUGES - Blackcurrant, redcurrant, raspberry, and strawberry



JENNY

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