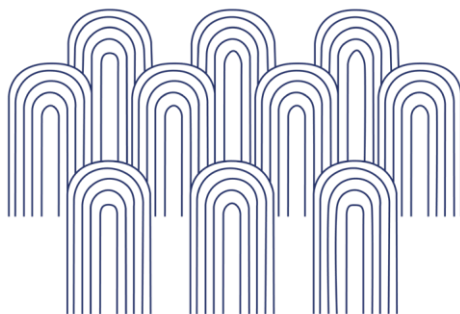


BREAKFAST

8AM - Noon (Weekend 10AM - Noon)

French Breakfast : Hot beverage, fresh orange juice, Croissants & Chocolate Croissants basket	15
Smoked salmon, avocado bagel, Philadelphia cream cheese	19
Royal egg (smoked salmon)	19
Eggs benedict (bacon) or Egg florentine (spinach)	16
Blueberry millefeuille pancakes, mascarpone	16
French toast «Brioche perdue», banana, strawberries	16
Liège waffle, summer berries, whipped cream	15
Açaï Smoothie ou Chef's Vitamine 450ml	15
Pastry : croissant or pain au chocolat	3



HOT & COLD BEVERAGES

Espresso, Decaffeinated	4.90
Double espresso, Coffee Latte, Cappuccino	7,50
Tea and herbal tea selection	7,50
Hot chocolate	8

SOFTS DRINKS

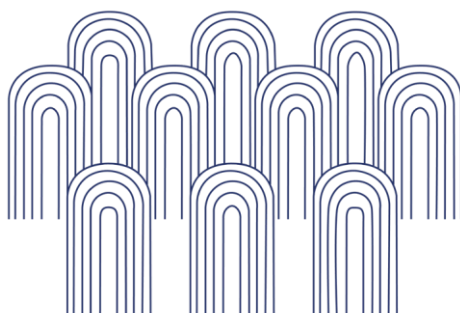
Evian, Badoit 0,5L	6
Evian, Badoit 1L	8
Perrier 33CL	7
Fresh Juice : Orange, Grapefruit 25CL	8
Juice : Tomato, Cranberry, Passion, Apple, Peach, Pineapple 25CL	6
Pepsi, Pepsi max 33CL	7
Phénix Limonade, Orangina 25CL	7
Fever tree : ginger ale, ginger beer, elderflower	7
Schweppes selections : Tonic & touch of lime / Hibiscus / Pomelo	7
Homemade Iced Tea	10
Iced Coffee Cold Brew (Slow Lente)	10

APERITIFS

Kir white wine: blackberry, blackcurrant, peach	11
Kir royal: blackberry, blackcurrant, peach	19
Red Martini, White Martini, Noilly prat	10
La Quintinye red, La Quintinye white	12
Campari, Apérol 6CL	10
Martini Bitter 6CL	12
Porto Sandeman red, white 8CL	10
Pineau des charentes 8CL	10
Ricard, Pastis 4CL	10
Absinthe 4CL	15

LIQUEURS

	4CL
Cointreau, Grand Marnier, Mandarine Napoléon, Limoncello	13
Benedictine, Fernet branca	13
Malibu, Amaretto, Kahlua, Bailey's, Italicus	13
Get 27, Manzana, St Germain, Sambuca	13

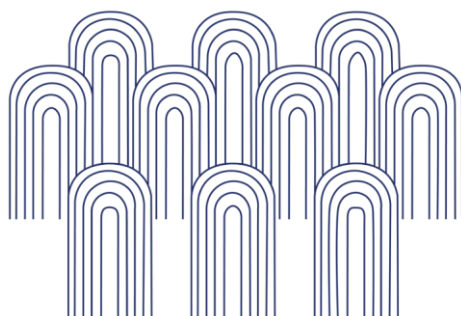


CHAMPAGNES

	12CL	75CL
Taittinger Brut	18	90
Pommery	19	99
Pommery Rosé	21	110
Veuve Clicquot Brut		120

WHITE WINES

	15CL	75CL
COTE DE GASCOGNE IGP		
Domus By Uby Sauvignon Sec	9	39
BOURGOGNE		
Chablis AOP	12	55
VAL DE LOIRE		
Pouilly Fumé Côteaux des Girarmes	11	49
SUD-OUEST		
Villa chambre d'amour moelleux	10	45



RED WINES

15CL 75CL

BORDEAUX

Haut -Médoc AOC Château Lacombe-Noaillac

11 49

VALLÉE DU RHÔNE

Côtes du Rhône AOP Les Charmilles

9 39

BOURGOGNE

Bourgogne pinot noir

11 49

VALLÉE DE LA LOIRE

Saint Nicolas de Bourgueil Les Aisselières

10 45

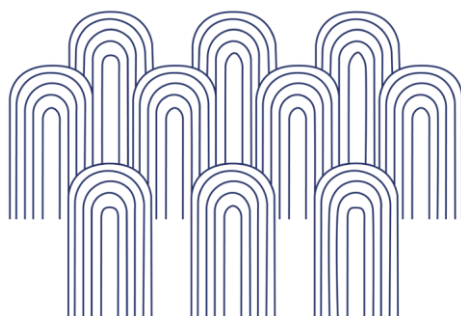
ROSÉ WINES

15CL 75CL

CÔTES DE PROVENCE

Symphonie Sainte Marguerite

12 55

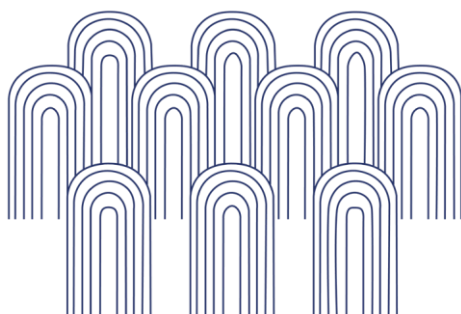


BEERS

Draft	25CL	50CL
Heineken, Affligem	8	12
Panaché, Monaco	8	12

BOTTLES 33CL

	33CL
1664	9
Corona	9
Gallia (champ libre)	10
Gallia (IPA)	10
Gallia (Blanche)	10
Duvel	9
Heineken 0%	9



SIGNATURES COCKTAILS

19

Portofino Lane

Remy Martin v.s.o.p, Italicus, Mandarin, fresh lime juice, grapefruit bitter

Eden Hall

Mezcal, Chambord, framboise, cranberry, concombre, sarawak pepper

Carmela S.

Woodford reserve, Amaretto, Orange juice and fresh yellow lemon juice

Big-O-Beam

Bombay sapphire, Aperol, Chambord, Pineapple, Orgeat

Never Pie

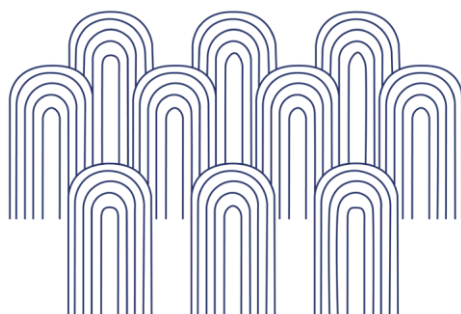
Armagnac, Mandarin Napoleon, Benedictine, almond and lemon

THE CLASSICS

18

Old fashion, Negroni, Martinez, Mint Julep, Bloody Mary,

All classic cocktails are available on request.



LOW ABV COCKTAILS

17

Lumon Industries (approx.4.5%ABV)

Hendricks gin, Saint Germain, fresh lime juice, raspberry and rose, Perrier

Lords of Cynar (approx.3.7%ABV)

Gin Hendricks, Saint Germain, jus de citron vert frais, framboise et rose, Perrier

Alejandro (apport.5.9%ABV)

Patron Silver, tomato juice, spices, fresh lime juice, corona

Citrus pool (approx.3.6%ABV)

Italicus, cranberry, jus de citron vert frais, hibiscus tonic water

Jean tea (approx.4.6%ABV)

Bombay Sapphire, Aperol, Mandarin, Orange Rooibos, fresh lemon juice

ALCOHOL-FREE COCKTAILS

15

Sober Gin Tonic

Distillat Nolow N°4, tonique, thym

Sea, Spritz & Sun

Follow Bitter N°8, Schweppes Pomelo, agrumes

Tiki Boooom

Nolow Ginger N°7, pineapple, passion fruit, fresh lime juice, orgeat

Virgin Cumin Mogitoh'

Mint, orange, fresh lime, cumin, olive oil, perrier

MULES CORNER

18

Camden Garden

Bombay sapphire, violet liqueur, fresh lemon juice, ginger beer

El Loco

Tequila avión, fresh lime juice, agave syrup, ginger beer

Papi Chulo

Mezcal, Napoléon Mandarin, fresh lemon juice, ginger beer

Black Pearl in Paris

Tonka infused rum, Saint Germain, fresh lime juice, ginger beer

Oompa loompa

Cognac Camus v.s, brown cocoa liqueur, fresh orange juice, ginger beer

VODKA

42 Below, Tito's, Greygoose, Greygoose Poire

15

RUMS

Havana 3 ans

15

Havana 7 ans , Gosling's, Saint James bio

17

Santa Teresa, Pyrat XO

19

Zacapa 23

23

GIN

Bombay sapphire	15
Hendrick's, Tanqueray Ten	17
Monkey 47	18
Sipsmith	18

WHISKEYS

4CL

4CL

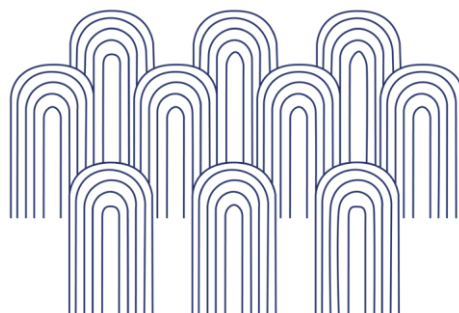
J&B, Johnny Walker Black, Suntory Toki, Jack Daniel's	15
Sexton, Slane, Jack Daniel's Gentleman Jack, Maker's Mark, Woodford Reserve	17
Glenmorangie, Glenlivet, Benriach, Monkey Shoulder	18
Angel's Envy, Laphroaig	20
Lagavulin, Macallan, Glenfiddich	25

TEQUILA

Avión	17
Patrón Silver	18
Patrón Anejo	19
Mezcal	17
Pisco	17

DIGESTIFS

Remy VS OP, Armagnac Laubade, Calvados Lecompte 5ans	15
Calvados Lecompte 12ans	19
Hennessy XO	29
Martell Cordon Bleu	30



ALA CARTE

12H- 23H

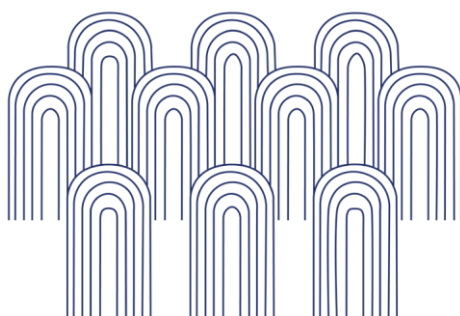
12 PM- 11 PM

Snacks

Tortilla chips & guacamole	8	
Black or green olive spread	9	
Artichoke and white pepper spread	9	
Pea spread with black truffle aroma	9	
Dry sausage	10	

To share

Cheese bacon French Fries	10	
Market board (carrots, cucumbers, radishes, cauliflowers)	14	
Caribbean cod fritters, curry mayonnaise	15	
Truffle pizza	15	
Cheeses and charcuterie board	16	



ALA CARTE

12H- 23H

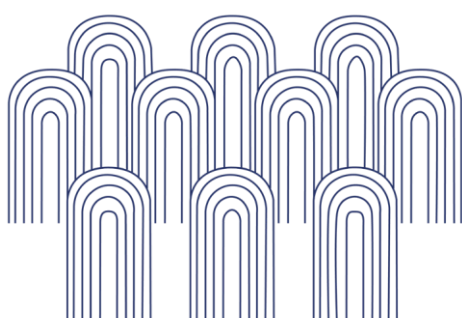
12PM- 11 PM

Must-try

French Onion Soup	10
Caesar Salad (Classic, with Chicken or with Smoked Salmon)	14/17/19
Bacon and Turkey or Smoked Salmon Club Sandwich, French Fries	17/19
French Ham and Cheese Sandwich served with Green Salad	18
Beef Tartare, French Fries or Green Salad	20
Marriott Beef Burger, French Fries	22
Our Signature Gaucho Burger, Potato dippers	26
Organic fusili with a Bolognese Sauce, Green Salad	22

Desserts

Trio of French Cheeses	15
Summer Berries Pannacotta	11
Refreshing Canteloup Melon and Spear Mint «Soup»	11
Apricot Tart	11
Coffee and Pastries	10
Our Ice-Cream offer by Movenpick 5 one scoop/ 8 two scoops / 10 three scoops	



MONDAY – FRIDAY
8 AM – Midnight

SATURDAY - SUNDAY & BANK HOLIDAYS
10 AM – Midnight

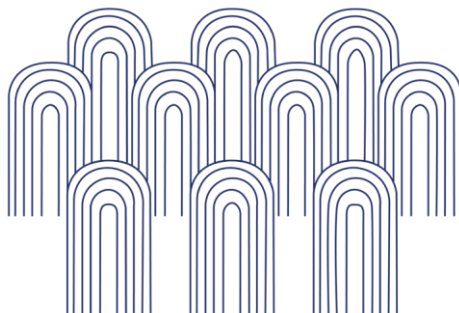
All cocktails are freshly made.

If you have any dietary requirements or food allergies you are invited to ask for assistance.

Payment by check is not accepted.
VAT Alcoholic drinks 20%, VAT Food and soft drinks 10%
Net prices in euros - Services included

Abuse of alcohol is dangerous for your health, consume with moderation.

Vegetarian 



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