

BREAKFAST

8AM - Noon (Weekend 10AM - Noon)

Selections

15

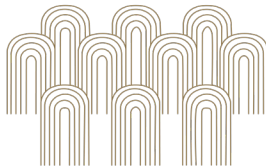
The Must-Have

Hot Drink + 2 ID Viennoiseries[®]
+ One Freshly Squeezed Orange Juice

19

The Signature

Hot Drink + 3 ID Viennoiseries[®]
+ Your Choice of Freshly Squeezed Juice



BREAKFAST

8AM - Noon (Weekend 10AM - Noon)

ID Viennoiseries ® Per Piece

Butter Croissant	2,90
Croissant Flavour: Chocolate, Raspberry, Pistachio, Lemon and Almond	3,50

Our Freshly Squeezed Juice Recipes

Freshly squeezed Orange Juice	7,5
The Vitality Juice : Carrot, Orange and Lemon <i>A concentrate of vitamins A and C, rich in betacarotene. Perfect for boosting immunity and reviving natural radiance.</i>	9
The Energy Boost : Carrot, Orange, Lemon, Ginger and Turmeric <i>A tonic, energizing elixir with anti-inflammatory properties. Thanks to turmeric and ginger, it naturally stimulates your vitality.</i>	11
The Detox Elixir : Fennel, Kale, Green Apple and Lemon <i>Detoxifying and remineralizing, this blend is rich in vitamins A, C and K, as well as calcium, iron and magnesium. A daily ally in well-being.</i>	13

HOT BEVERAGES

Espresso, American Coffee, Decaffeinated	4,90
Double Espresso, Coffee Latte, Cappuccino	7,50
Hot chocolate	8

Organic Tea and Herbal Tea Selection



7,50

Breakfast B.O.P.

A full-bodied natural tea, ideal for breakfast.

Grand Earl Grey

Bergamot aromas blossom on a base of Indian black tea.

Sencha

A green tea from China with a clean, vegetal taste.

Jasmin

A Chinese tea with the delicious fragrance of jasmine flowers.

Détox

Ginger and lemon peel. Green tea and mate combine with ginger and lemon for the perfect detox break.

Tisane Rêves enfantins

Hibiscus flowers & raspberry flavor. A gourmet herbal tea where the tangy flavors of hibiscus meet the fruity notes of raspberry and apple.

Tisane secrets d'équilibre digestive

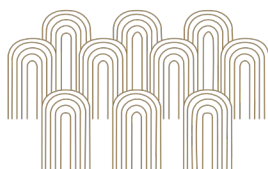
Fennel, aniseed and licorice. A sweet, aniseed-flavored herbal tea with fennel seeds, licorice and star anise.

Tisane des comptoirs relaxante

Lime blossom, verbena & orange blossom. A fresh, relaxing herbal tea combining lime blossom, verbena and orange blossom.

SOFTS DRINKS

Evian, Badoit 0,5L	6
Evian, Badoit 1L	8
Perrier 33CL	7
Juice : Tomato, Cranberry, Passion fruit, Apple, Peach, Pineapple 25CL	6
Pepsi, Pepsi max 33CL	7
Phénix Limonade, Orangina 25CL	7
Fever Tree : Ginger Ale, Ginger Beer, Elderflower, Grapefruit 20CL	7
Schweppes selections : Tonic & touch of lime / Hibiscus 20CL	7
Homemade Iced Tea (selection of flavors available) 25CL	10
Iced Coffee	10

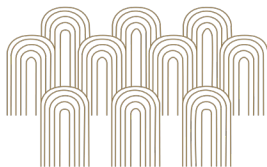


APERITIFS

Kir (White Wine): Blackberry, Blackcurrant, Peach 15CL	11
Kir royal (Champagne): Blackberry, Blackcurrant, Peach 12CL	19
Red Martini, White Martini, Noilly Prat 6CL	10
La Quintinye Red, La Quintinye White 6CL	12
Campari, Apérol 6CL	10
Martini Bitter 6CL	11
Porto Sandeman Red, White 8CL	11
Pineau Des Charentes 8CL	11
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, Cynar	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
VIN EFFERVESCENT/ SPARKLING WINE		
Prosecco	15	55

WHITE WINES

	15CL	75CL
CÔTES DE GASCOGNE IGP	8	39
Domus By Uby Sauvignon Sec		
BOURGOGNE	12	55
Chablis AOP		
VAL DE LOIRE	12	49
Pouilly Fumé Côteaux des Girarmes		
SUD-OUEST	10	45
Chambre d'Amour Moelleux (Soft)		

RED WINES

	15CL	75CL
BORDEAUX	12	49
Haut-Médoc AOC Château Lacombe-Noaillac		
VALLEE DU RHÔNE	9	39
Côtes du Rhône AOP Les Charmilles		
BOURGOGNE	12	49
Bourgogne Pinot Noir		
VALLEE DE LA LOIRE	10	45
Saint Nicolas de Bourgueil Les Aisselières		

ROSÉS WINES

15CL 75CL

CÔTES DE PROVENCE

Symphonie Sainte Marguerite

12 55

Cabernet d'Anjou AOP Villa du Rossignol

8 39

DRAFT BEERS

25CL 50CL

Heineken

8 12

Affligem

8 12

Panaché (Shandy)

8 12

Monaco (Grenadine Shandy)

8 12

BEER BOTTLES 33CL

33 CL

1664

9

Corona

9

Gallia champ libre

10

Gallia IPA

10

Gallia Blanche

10

Duvel

9

Heineken 0%

9

COCKTAILS SIGNATURE

19

Portofino Lane

Remy Martin v.s.o.p, Italicus, Mandarin, Fresh Lime Juice

Eden Hall

Mezcal, Chambord, Raspberry, Cranberry, Cucumber

Carmela S.

Woodford Reserve, Amaretto, Orange Juice, Fresh Lemon Juice

Big-O-Beam

Bombay Sapphire, Aperol, Chambord, Pineapple, Orgeat

Never Pie

Armagnac, Mandarin Napoleon, Benedictine, Almond and Lemon

Les classiques

18

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

All classic cocktails are available on request.

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

LOW ABV COCKTAILS

17

Lumon Industries (Approx.4.5%ABV)

Hendricks Gin, Saint Germain, Fresh Lime Juice, Raspberry, Rose, Perrier

Lords of Cynar (Approx.3.7%ABV)

Cynar, La Quintinye Rouge, La Quintinye Blanc, Perrier

Alejandro (approx.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, Tonic, Thym

Sea, Spritz & Sun

Follow Bitter N°8, Schweppes Pomelo, Agrumes

Tiki Boooooom

Nolow Ginger N°7, Pineapple, Passion Fruit, Fresh Lime Juice, Orgeat

Virgin Cumin Mogitoh'

Mint, Orange, Fresh Lime, Cumin, Olive Oil, Perrier

VODKAS

4CL

42 Below, Tito's, Greygoose Poire, Grey Goose

15

RHUMS

Havana 3 ans

15

Havana 7 ans, Gosling's, Saint James bio

17

Santa Teresa, Pyrat XO

19

Zacapa 23

23

Cachaça Leblon

15

GINS

Bombay sapphire

15

Hendrick's Tanqueray Ten

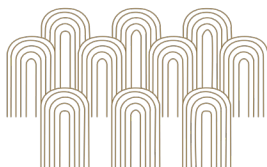
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Monkey 47

18

Sipsmith

18



WHISKIES

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

TEQUILAS

Patrón Silver	18
Patrón Anejo	19
Mezcal	17
Pisco	17

DIGESTIFS

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

ALA CARTE

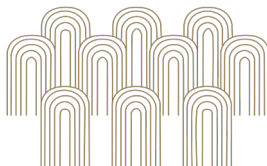
12 PM - 10:45 PM

Snacks

Tortilla Chips & Guacamole 	8
Spread : Roasted Tomatoes (Spicy) organic 	9
Spread : Figs Olives organic 	9
Spread : Aubergine Confit with Coriander organic 	9
Spread : Farmhouse Pâté with Armagnac	9

To share

Cheese Bacon French Fries	10
Market Board (Carrots, Cucumbers, Radishes, Cauliflowers) 	14
Truffle Pizza 	15
Chesses and Charcuterie Board	16



ALA CARTE

12 PM - 10:45 PM

Must Try

French Onion Soup	12
Caesar Salad (Smoked Salmon / Chicken / Classic)	19/17/14
Smoked Salmon Club Sandwich, French Fries	19
Turkey Club Sandwich (with or without bacon), French Fries	17
Chef Olivier's Fish & Chips	19
Gourmet Croque-Monsieur, Salad	17
Beef Tartare, French Fries and Green Salad	20
Marriott Cheeseburger, French Fries (With or Without Bacon)	22
Organic Fusili with a Bolognese Sauce, Green Salad	23
The Signature Burger : Partially Smoked Grilled Chicken Burger, Brie de Melun, French Fries	23

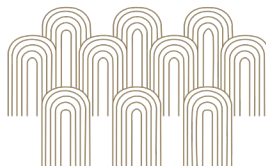
ALA CARTE

12 PM - 10:45 PM

Desserts

French Cheeses Platter (Pierre Robert made Raw Milk, 6-month-aged Comté, Saint-Maure Goat Cheese)	16
Chocolate Mousse with Tonka Bean, Cocoa Tuile	11
Lemon Tart	11
Rum Baba with Bumbu Rum, Exotic Fruits	12
Crème Brûlée with Seasonal Fruits	11
Gourmet Coffee	11

Our Ice-Cream offer by Môvenpick **1 scoop 5 €/ 2 scoops 8 €/ 3 scoops 10 €**
(Vanilla, Chocolate, Pistachio, Strawberry, Raspberry, Coconut, Lemon...)



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.

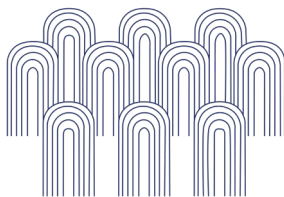
Payment by check is not accepted.

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 



Bar Lindbergh
16 Boulevard Haussmann 75009 Paris
+33 (0)1 44 83 40 50
www.parismarriottopera.com