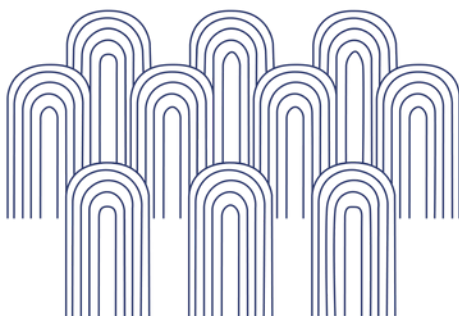


BREAKFAST

8AM - 11:30AM (Weekend 10AM - 11:30AM)

French Breakfast : Hot beverage, fresh orange juice, Croissants & Chocolate Croissants basket	1 5
Smoked salmon, avocado bagel, Philadelphia cream cheese	19
Royal egg (smoked salmon)	19
Egg benedict (bacon) or Egg florentine (spinach)	16
Blueberry millefeuille pancakes, mascarpone	16
French toast «Brioche perdue», banana, strawberries	16
Liège waffle, redberries, whipped cream	15
Pastry : croissant or pain au chocolat	3
Açaí Smoothie or Chef's Vitamine 450ml	15



HOT & COLD BEVERAGES

Espresso, American Coffee, Decaffeinated	4,90
Double espresso, Coffee Latte, Capuccino	7,50
Tea and herbal tea selection	7,50
Hot chocolate	8

SOFT DRINKS

Evian, Badoit 0,5L	6
Evian, Badoit 1L	8
Perrier 33CL	7
Fresh Juice : Orange, Grapefruit 25CL	8
Juices : Tomato, Cranberry, Passion Fruit, Apple, Peach, Pineapple 20CL	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 25CL	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 rouge, blanc 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		1 20
SPARKLING WINE		
Prosecco	15	5 5

WHITE WINES

	15CL	75CL
COTE DE GASCOGNE IGP		
Domus By Uby Sauvignon Sec	8	3 9
BOURGOGNE		
Chablis AOP	12	5 5
VAL DE LOIRE		
Pouilly Fumé Côteaux des Girarmes	12	4 9
SUD-OUEST		
Villa chambre d'amour moelleux	10	4 5

RED WINES

	15CL	75CL
BORDEAUX		
Haut -Médoc AOC Château Lacombe-Noaillac	12	4 9
VALLÉE DU RHÔNE		
Côtes du Rhône AOP Les Charmilles	9	3 9
BOURGOGNE		
Bourgogne Pinot Noir	12	4 9
VALLÉE DE LA LOIRE		
Saint Nicolas de Bourgueil Les Aisselières	10	4 5

ROSÉ WINES

15CL 75CL

CÔTES DE PROVENCE

Symphonie Sainte Marguerite

12 5

Anjou AOP Cabernet d'Anjou Villa du Rossignol

8 5

3

9

BEERS

25CL 50CL

Draft

Heineken

8 12

Affligem

8 12

Panaché (Shandy)

8 12

Monaco (Grenadine Shandy)

8 12

BOTTLES

33CL

1664

9

Corona

9

Gallia Champ Libre

10

Gallia IPA

10

Gallia Blanche

10

Duvel

9

Heineken 0%

9

SIGNATURE COCKTAILS

19

Portofino Lane

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

Eden Hall

Mezcal, Chambord, framboise, cranberry, concombre

Carmela S.

Woodford reserve, Amaretto, fresh orange lemon juice

Big-O-Beam

Bombay sapphire, Aperol, Chambord, Pineapple, Orgeat

Never Pie

Armagnac, Mandarin Napoleon, Benedictine, almond and lemon

18

Les classiques

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 (apport.5.9%ABV)

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

Citrus pool (approx.3.6%ABV)

Italicus, cranberry, fresh lime juice, 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

Nolow N°4, tonic water, thyme

Sea, Spritz & Sun

Follow Bitter N°8, Schweppes Pomelo, citrus fruits

Tiki Boooom

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

Virgin Cumin Mogitoh'

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

VODKAS

42 Below, Tito's, Greygoose, Greygoose Poire	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	17
---------------------------	----

Monkey 47	18
-----------	----

Sipsmith	18
----------	----

WHISKIES

4CL

4CL

J&B, Johnny Walker Black, Suntory Toki, Jack Daniel's	15
Sexton, Slane, Jack Daniel's Gentleman Jack, Maker's Mark,	17
Woodford Reserve	
Glenmorangie, Glenlivet, Benriach, Monkey Shoulder	1
Angel's Envy, Laphroaig	8
Lagavulin, Macallan, Glenfiddich	2

0

2

5

TEQUILAS

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

A LA CARTE

12 PM - 11 PM

Snacks

Tortilla chips & guacamole 	8
Spreads: Roasted tomatoes (spicy) organic 	9
Spreads: Fig Olives organic 	9
Spreads: Eggplant confit with coriander organic 	9
Spreads: Farmhouse pâté with Armagnac	9

To share

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

A LA CARTE

12 PM - 11 PM

Must-try

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

Desserts

French Cheeses Platter - Pierre Robert made with 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 Fruit	11
Gourmet Coffee	11

Ice-Cream by Movenpick

1scoop 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

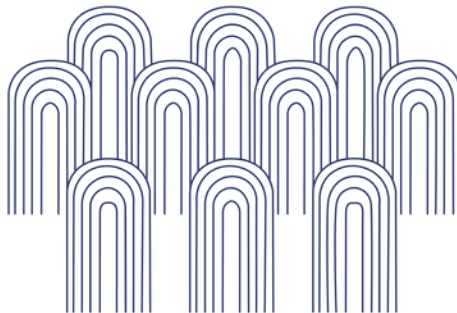
All cocktails are freshly made.

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
Paris Marriott Opera Ambassador Hotel