

Autumn Menu

Daily Special

MONDAY TO FRIDAY
From 12.00 PM to 2.30 PM

STARTER AND MAIN OR MAIN AND DESSERT
24

STARTER, MAIN AND DESSERT
28

Drink not included

To Share

CANDIED BRISKET BURNT END TACOS 14
Sweet and sour sauce

LOBSTER ROLL 16
Brioche bun, Armoricaïne sauce, lobster medallion,
sucrine salad, creamy avocado

MIXED PLATTER 16
Cold cuts and cheese selection

Seasonal Menu

STARTER AND MAIN OR MAIN AND DESSERT 34
STARTER, MAIN AND DESSERT 43

STARTERS 16

MUSHROOMS VELOUTÉ 
Cream with Espelette pepper

ARTICHOKE CARPACCIO 
Gribiche sauce and sucrine salad

PÂTÉ EN CROÛTE
Foie gras and poultry

EGGPLANT CAVIAR WITH CILANTRO 
Mesclun greens & focaccia toast

MAINS 25

ARMORICAN-STYLE RISOTTO
Roasted prawns

COLBERT-STYLE RED MULLET
Candied squash compote & beurre blanc sauce

ROASTED BEEF TENDERLOIN
Beet mille-feuille & jus

PUFF PASTRY
Swiss chard, mushrooms & chicken oyster, poulette sauce

DESSERTS 11

PECAN PIE
Fig & vanilla ganache

GIANDUJA ÉCLAIR
Dulcey ice cream

CHOCOLATE ENTREMET
Praline crunch & tonka bean, cocoa sorbet

VANILLA CRÈME BRÛLÉE
Vanilla ice cream

Drink not included

All our food is home-made and prepared in a kitchen where nuts, gluten & other allergens are present.
Our menu description does not include all ingredients - if you have a food allergy, please let us
know before ordering. Full allergens information is available.
All prices include VAT at the current rate, service included.
Poultry and meat from EU. Fish from sustainable fishing.  Vegetarian

Salads

ROASTED BABY POTATOES  **18**
Oil-marinated herring & pickled red onion

ROMAINE LETTUCE HEART  **18**
Caramelized almonds, aged PDO Comté & lemon olive oil

CHICKEN CAESAR SALAD **20**
Peppery poultry, Caesar sauce, 12 months mature Parmigiano Reggiano, anchovy

Main Classics

PENNE WITH ARRABIATA SAUCE  **20**
12 months mature Parmigiano Reggiano

EINKORN WHEAT COCOTTE  **22**
Vegetables of yesteryear, broth perfumed

VEAL CHOP **30**
Zitone pasta gratin

ROAST YELLOW CHICKEN SUPREME **23**
Mashed potatoes and Supreme sauce

CHEESE BURGER **25**
Beef, cheddar, onion confit, French fries or salad

CHICKEN BURGER **23**
Farmer breaded chicken thigh, cheddar, onion confit, French fries or salad

CHOICE OF EXTRA GARNISH **8**
Mashed potatoes, French fries, Romaine lettuce, Candied squash compote

Desserts

WARM CHOCOLATE MOUSSE **13**
Cocoa sorbet and chocolate sauce

VANILLA MILLE-FEUILLE **14**
Opalys ganache

CHOCOLATE FONDANT **11**
Earl grey sauce

HAND-CRAFTED ICE-CREAM AND SORBET SELECTION **9**
Choice of 3 scoops, crumble and meringue

CHEESE PLATE **14**
Selection from our cheesemaker

Kid Menu -12 years old

17
STARTER
Seasonal velouté  or Smoked salmon, blinis and herb cream

MAIN
Ham pasta penne or Kids burger

DESSERT
2 ice-cream scoops or Chocolate fondant

Wines & Champagnes

RED WINES	WHITE WINES
15 c1 / 75 c1	15 c1 / 75 c1
LES VIGNERONS DE MANCEY 2022	CAVE DE LUGNY 2022
Bourgogne AOP Pinot Noir	Bourgogne AOP Chardonnay
10 / 42	10 / 42
CHATEAU PATACHE D'AUX 2015	SYLVAIN BAILLY TERROIRS 2023
Médoc AOC Cabernet	Sancerre AOP Sauvignon Blanc
12 / 52	12 / 55
DOMAINE DES ROCS SANCTO LUPO 2022	DOMAINE CAZES ROLLE IN STONE 2023
Pic-Saint-Loup AOP Syrah	Organic Côtes Catalanes IGP Rolle
52	38
NOBLE RIVES 2022	DOMAINE DES GRANGES MIRABEL 2022
Croze Hermitage AOP Syrah	Organic Coteaux de L'Ardèche IGP Viognier
65	48
ROSÉ WINES	PROSECCO & CHAMPAGNES
15 c1 / 75 c1	15 c1 / 75 c1
MINUTY CUVÉE PRESTIGE	RICCADONNA PROSECCO D.O.C. EXTRA DRY
Côtes de Provence AOP Grenache	10 / 47
12 / 55	CHAMPAGNE IRROY EXTRA BRUT
WHISPERING ANGEL CHÂTEAU D'ESCLANS	17 / 80
Côtes de Provence AOP Grenache	CHAMPAGNE TAITTINGER BRUT
60	90
	CHAMPAGNE TAITTINGER ROS& CUVÉE PRESTIGE BRUT
	150

Bottled Beers

CARLSBERG 33 c1	CORONA 33 c1
8	8
LA PARISIENNE ORGANIC PALE ALE 33 c1	1664 0.0% (alcohol free) 33 c1
10	8
LA PARISIENNE ORGANIC IPA 33 c1	
10	

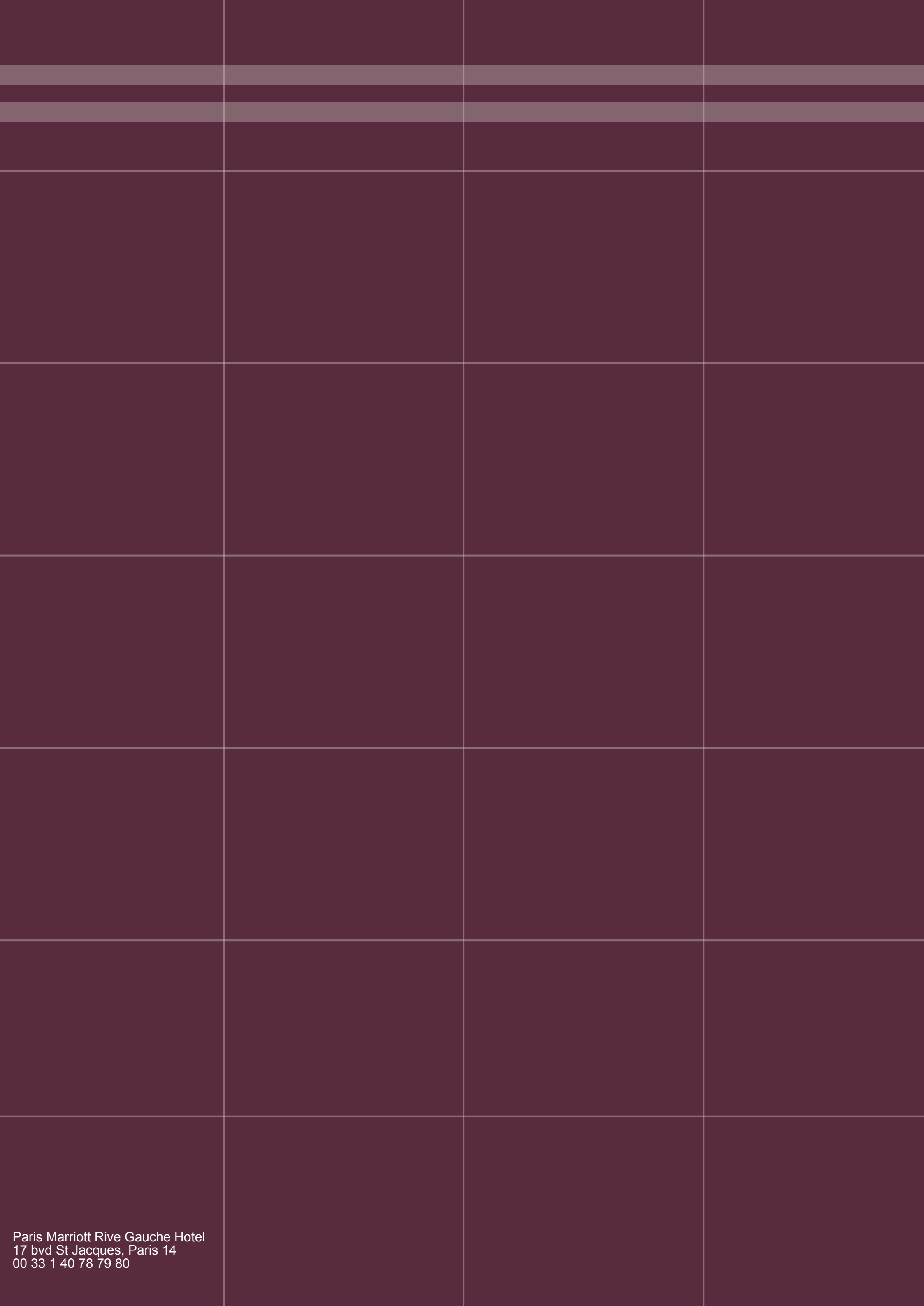
Soft Drinks & Organic Juices

PEPSI, PEPSI MAX, 7UP 33 c1	ORANGE, APPLE 25 c1
6	9
ICE TEA PEACH, ORANGINA 25 c1	RED FRUITS COCKTAIL 25 c1
6	9
GINGER ALE, GINGER BEER 20 c1	PINEAPPLE 25 c1
7	10

Waters & Hot Drinks

EVIAN 33 c1	ESPRESSO, LUNGO, AMERICANO
6	4
EVIAN 75 c1	DOUBLE ESPRESSO, CAPPUCCINO
9	6
BADOIT RED 33 c1	HOT CHOCOLATE
6	7
BADOIT GREEN 75 c1	TEA
9	English Breakfast, Earl Grey, Darjeeling,
PERRIER 33 c1	Camomile, Verbena-Mint, Pure Green
6	6

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Vintages may change upon availability.



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