

L'INSTANT GOURMAND

From 3 :00pm to 5 :00pm

The pastry chef Simon imagines French traditional pastries according to the seasons, his desires and above all...yours.

Le goûter de Simon 19€

Collection of three pastries served with a selection of teas, herbal teas and coffee.

Le goûter qui pétille 29€

Collection of three pastries served with a glass of Champagne Brut.

Desserts from Simon

Strawberry pie 10€

Chocolate entremet 10€

The « baba » flavoured with Cognac XO 10€

His dainties

Warm and crispy churros 10€

Antoine's refreshments

Homemade iced teas 7€

Green juice, radiance juice 7€

Seasonal smoothies 10€

Herbal teas from the garden

The floral 7€

The citrus 7€

The summer red berries 7€

The herbaceous 7€



Hot drinks selection

Sélection de teas and herbal teas from Georges Cannon

Herbal teas 6€

Carnaval

Rooibos Royal

Green teas 6€

Jasmin Chung Hao

Rouge Baiser

Long Jing BIO

Thé Vert Sencha

Black teas 6€

Roi de Sicile

Yunnan Aiguille d'Or

Un matin à Londres

Coffees and hot chocolate

Espresso 4,5€

Double espresso 8€

Americano 4,5€

Cappuccino 6€

Latte Macchiato 6,5€

Pastry hot chocolate 9€

