

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€
<i>Warm and crispy churros served with a selection of teas, herbal teas and coffee.</i>	
Le goûter qui pétille	29€
<i>Warm and crispy churros served with a glass of Champagne Brut.</i>	

Desserts from Simon

Fruits tart	10€
Chocolate entremet	10€
Lemon tart with meringue	10€

His dainties

Warm cookie served with Bourbon vanilla ice cream	10€
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Antoine's refreshments and infusions

Homemade iced teas	7€
Green juice, radiance juice	7€
Herbal teas from the garden	7€

Hot drinks selection

Selection of teas and herbal teas from Georges Cannon

Herbal teas 6€

Carnaval

Rooibos Royal

Green teas 6€

Jasmin Chung Hao

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€