

BUSINESS BREAKFAST

Select your eggs: pan fried, poached, scrambled or plain omelette + Viennoiserie basket (mini croissant, mini pain au chocolat, brioche, ficelle).

Jams and butter.

Coffee, tea or hot chocolate + fresh juice.

95

EGGS

LES ŒUFS

Plain Eggs

Pan fried, poached, scrambled or plain omelette

45

Omelette PG (E) (G) (D)

Wild mushrooms, cheese

60

Scrambled Eggs PG (E) (D) (G)

Fresh herbs, mascarpone

60

Eggs Benedict (E) (G) (D)

Poached eggs, veal bacon, Hollandaise sauce, English muffin

70

CHOIX Eggs (E) (D) (G)

Tomato sauce, avocado, goat cheese toast

70

CHOIX du Nord (E) (D) (G) (F)

Tomato sauce, avocado, goat cheese toast, smoked salmon

75

CHOIX Royal (E) (D) (G)

Pan fried, poached, scrambled or plain omelette

Pochas beans, tomato sauce, veal bacon, sausage, avocado, baby potatoes

80

Extra Side

Avocado | Veal bacon | Grilled Shimizu chicken

Smoked salmon | Chicken and mustard sausage

22

SWEET BREAKFAST

CÔTÉ SUCRÉ

Crêpes (G) (D)

Sugar, maple syrup or chocolate sauce

50

French Toast (G) (D)

Salted caramel butter, vanilla Chantilly

70

Belgian Waffle (G) (D) (E)

Gaufre Belge

30

Porridge (G) (D)

With water or fresh milk, honey or sugar

55

Porridge with fresh fruits (G) (D)

With water or fresh milk, fresh fruits, honey or sugar

67

Fresh Fruit Salad

45

VIENNOISERIES

Croissant

17

Viennoiserie of the day

17

Pain au Chocolat

18

Cheese Croissant

27

Almond Croissant

27

Chocolate & Almond Croissant

27

Viennoiserie Basket

(mini croissant, mini pain au chocolat, brioche, ficelle)

40

STARTERS & SALADS

ENTRÉES ET SALADES

Egg cocotte with cream and cecina de Leon. (E) (G) (D) 90
Oeuf cocotte à la crème, cecina de Leon.

Galician octopus. (D) (E) (M) (F) (G) 120
Poulpe à la galicienne.

Flat omelette, ratatouille (E) (D) 85
Omelette plate, ratatouille.

Chicken Caesar salad (G) (D) (E) (F) (M) 85
Ceasar au poulet

Omani shrimp Caesar salad (G) (E) (Sh) (D) (F) (M) 90
Ceasar aux crevettes d'Oman

Beetroot carpaccio, shavings of Fourme d'Ambert, smoked duck, croutons (G) (D) (M) 100
Carpaccio de betterave rouge, copeaux de Fourme d'Ambert, canard fumé, petits croutons.

Cold tomato soup, burrata sorbet, arugula (D) 85
Soupe de tomate glacée, sorbet burrata, roquette.

**Pot-au-feu of Oyster blade beef in jelly.
Pickles, marrow toast** (G) (CY) 90
*Pot-au-feu de macreuse de bœuf en gelée.
Pickles, toast de moelle.*

Blue lobster salad, cocktail sauce (Sh) (D) (E) (M) (A) 180
Salade de homard bleu, sauce cocktail.

Artichoke heart, haddock rillettes (M) (F) (D) (G) 105
Cœur d'artichaut, rillettes de haddock.

SOUPS

SOUPES

Soup of the day. (D) 70
Soupe du moment

Chestnut velouté, feta, acacia honey ice cream (G) (CY) (E) (D) (N) 85
Velouté de châtaigne, feta, glace au miel d'acacia.

Oriental green Lentil du Puy velouté. (G) (E) (D) 80
Velouté de lentilles vertes du Puy à l'orientale.

MAIN COURSES

PLATS PRINCIPAUX

Organic salmon, red quinoa with tomato marmalade, bean sprout, sorrel with raspberries (F) (D) (Sy) 215
Pavé de saumon bio, galette de quinoa rouge tomate, pousse de soja, fondue d'oseille aux framboises

Fregola with black tiger prawn (Sh) (D) (G) (E) (Cy) 155
Fregola aux gambas black tiger

Catch of the day (F) (D) 155
Le poisson du jour

Beef stew à la Bourguignone.

Tagliatelle. (D) (G) (E) (A) (CY) 170
*Daube de boeuf à la Bourguignone.
Tagliatelle.*

Tandoori Chicken skewers.

Basmati rice with red and green bell peppers. (G) (D) (CY) 160
*Brochettes de volaille en tandoori.
Galette de riz basmati aux poivrons rouges et verts.*

Cod brandade from Nîmes. (D) (G) (F) 150
Brandade de morue Nîmoise.

**Australian flap steak-
Sweet onion with juniper.**

Diablo sauce. (A) (D) (G) 230
*Bavette de boeuf Australien-
Marmelade d'oignons doux au genièvre.
Sauce Diable.*

SIDE

GARNITURES

Steamed vegetables 31
Légumes vapeur

French fries 40
Pommes allumettes

Dauphinoise Potato 40
Gratin Dauphinois

Lemongrass pilaw rice 31
Riz pilaf à la citronnelle

Mashed potatoes with olive oil 35
Purée de pomme de terre émulsionnée à l'huile d'olive

SANDWICHES

Club sandwich:

Chicken breast, egg, veal bacon, tomato, lettuce

(fries or salad) (G) (D) (E)

Club sandwich

Blanc de volaille fermière, oeuf dur, bacon de veau, tomate, laitue

(Frites ou salade)

95

Warm brioche bread:

Tuna belly, torched avocado, pink grapefruit and bean sprouts, chipotle mayonnaise

(fries or salad) (G) (D) (E) (Sy) (F)

Pain brioché tiède

Ventrèche de thon, avocat brûlé, pamplemousse rose et pousses de soja, mayonnaise chipotle.

(Frites ou Salade)

98

Toasted baguette with garlic and tomato.

Manchego cheese, candied tomatoes, piquillo peppers, capers.

(fries or salad) (G) (D)

Baguette toastée frottée ail et tomate.

Manchego, tomates confites, piquillos, câpres.

95

CHOIX cheeseburger.

Onion marmalade, cheddar cheese, sun-dried tomatoes, iceberg lettuce

(fries or salad) (G) (D) (E)

Cheeseburger.

Marmelade d'oignons, cheddar, tomates sechées, laitue

(frites ou salade)

110

Croque-Monsieur / Madame

Parmesan béchamel with mushroom, turkey ham

(fries or salad) (E) (G) (D)

Croque-Monsieur ou Madame

Béchamel au parmesan, champignons, jambon de dinde

(frites ou salade)

95 / 98

Sketch's black Croque.

Grilled zucchini with pesto, tomato marmalade, mozzarella, baby spinach

(fries or salad) (M) (E) (G) (D) (F)

Croque Noir Sketch.

Courgettes grillées au pesto, confiture de tomate, mozzarella, pousses d'épinard

(frites ou salade)

85

KIDS OPTIONS

CHOIX POUR LES PETITS

Homemade PG's nuggets. (E) (G) (D)

Nuggets maison

70

Penne pasta with tomato sauce. (G) (D)

Penne sauce tomate

75

CLASSIC AFTERNOON TEA

Per person

125

FINGER SANDWICHES

Croque Monsieur

Parmesan béchamel, mushroom, turkey ham, niora paste on white bread

Tao Avocado

On toasted black bread

Smoked haddock rillettes

On brown bread

Lightly snacked Omani shrimp, curry mayonnaise

Tartlet

DELICATE PASTRIES

Mini pastries of the day

Homemade macaroons, loukoum and chocolates

Warm English cake slices and financier.

Scone with clotted cream, bitter orange, strawberry jam

70

Extra plate of savory or sweet

BEVERAGES

WATER

LES EAUX MINERALES

Evian, still
Perrier, naturally sparkling

39

BEER

BIERES

Stella Artois

Belgium

Peroni

Italy

50

FRESH JUICES

JUS FRAIS

Orange/ Watermelon
Pineapple

35

SODA

BOISSONS GAZEUSES

Coca Cola/Diet Coke/7.Up/Diet Sprite
Mirinda/Ginger Ale/Tonic Water/Club Soda/

35

CAFE PAR LAVAZZA

Iced option available

Espresso

28

American Coffee

30

Café Latté

32

Cappuccino

32

Flat White

32

Mocha

32

French Press

40

Turkish Coffee

35

PG Hot Chocolate

35

MILSHAKE

Moka mocho

60

Coffee chocolate

Chocolate cookie

60

DAMMANN FRÈRES

Paris 1692

BLACK TEA

Breakfast Tea

Combination of small-sized leaves from the two famous tea regions. A strong blend offering long lasting notes without any bitterness. The ideal cup for breakfast.

Earl Grey

The flavor of Bergamot is combined with black tea along with distinguished silky buds and a sprinkle of flower petals. A classic Earl Grey to drink to your heart's content!

35

Lapsang Souchong

This tea's assertive, smoky fragrance becomes milder, subtler and even delicate after infusion, perfectly reproducing the aromatic palette of traditional Lapsang Souchong in a wonderfully copper-colored tea.

GREEN TEA

Jasmine

Among China's most celebrated flower tea compositions, this jasmine tea provides a beautiful balance between a full-bodied green tea and the white flower's sweet and delicate fragrance.

Gunpowder

Chinese green tea Gunpowder to the Westerners, or more poetically "tea pearls" for the Chinese, this lively and astringent tea makes a fresh, thirst-quenching cup of tea. This tea is traditionally used to make the famous mint tea

35

Sencha Fukuyu

The Sencha teas (crafted into flattened-needle shapes after a brief steam treatment) are appreciated in Japan for their refreshing flavour and offers a cup with strong vegetable notes, hints of fruit and a light bitterness.

WHITE TEA

Passion de fleurs

The delicacy of this white tea is blended with the subtle scent of rose and the fruity flavors of apricot and passion fruit. A deliciously well-balanced blend for a fresh and vegetal cup of tea.

40

TEA BLEND

Bali

Fresh, fruity and floral notes are found in this delicately scented green tea which is just as delicious whether you enjoy it cold or hot. (Jasmine green tea, aromas of lychee, grapefruit, blood peach and rose).

Pomme d'ammour

Blend of black teas with the delicious aroma of caramelized roasted apple livened up with a hint of maraschino. The flavor of deliciously prepared stewed fruits.

40

Pierre & Sylvie

A bouquet of red fruit aromas with notes of vanilla and caramel are subtly combined with the vegetal flavor of a green tea. Strawberry and red currant pieces add the finishing touches to this irresistible blend.

HERBAL INFUSION

Rooibos Vanille

Vanilla's sweet flavors are combined with the gently honeyed and smooth liquor of rooibos in a medium-sweet, full-bodied tea. A real treat!

Carcadet Nuit d'été

Blend of hibiscus flowers, dried apple pieces, rosehip peels flavored with raspberry, strawberry and cream flavors.

Chamomile

Cultivated in Eastern Europe where the harvest takes place from May to June. The infusion which has bright yellow color, carries a sweet and fruity taste with pineapple notes.

40

Verbena

The verbena is perennial plant harvested after flowering, offering a cup with sweet and slightly lemony notes. Extremely fruity flavor gives a refreshing and deliciously scented cup.

Over the years, the greatest chapters of the history of French tea have been written: the company has developed, and its range of products multiplied, but it continues to be driven by its passion for tea's most enchanting and captivating qualities. This same expertise has now been passed on to our children, the third generation, who continue to cultivate and grow this passion for tea.