

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.

105

EGGS

LES ŒUFS

Plain Eggs
Pan fried, poached, scrambled or plain omelette

45

Omelette PG (E) (G) (D)
Wild mushrooms, cheese

65

Scrambled Eggs PG (E) (D) (G)
Fresh herbs, mascarpone

60

Eggs Benedict (E) (G) (D)
Poached eggs, veal bacon, Hollandaise sauce, English muffin

75

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

75

Belgian Waffle (G) (D) (E)
Chocolate sauce and sugar

40

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 21

Viennoiserie of the day 20

Pain au Chocolat 22

Cheese Croissant 33

Almond Croissant 32

Chocolate & Almond Croissant 33

Viennoiserie Basket 45
(mini croissant, mini pain au chocolat, brioche, ficelle)

STARTERS & SALADS

ENTRÉES ET SALADES

Burrata (125g), heirloom tomatoes and black olive powder. (E) (G) (D) <i>Burrata (125g), tomates heirloom, poudre d' olive noire.</i>	190
Galician-style octopus. (D) (E) (N) (F) (G) <i>Poulpe à la galicienne.</i>	125
Endive salad with walnuts and Roquefort cheese, Cecina di León. (G) (D) (N) <i>Salade d'endives, noix et Roquefort, Cecina di León.</i>	120
Chicken Caesar salad. (G) (D) (E) (F) (M) <i>Ceasar au poulet.</i>	100
Omani shrimp Caesar salad. (G) (E) (Sh) (D) (F) (M) <i>Ceasar aux crevettes d'Oman.</i>	105
Lyonnaise-style Puy green lentils. (G) (D) (M) <i>Lentilles vertes du Puy à la Lyonnaise.</i>	90
Vitello Tonnato. (D) (G) (E) (M) <i>Vitello Tonnato.</i>	115
Blue lobster salad, cocktail sauce. (Sh) (D) (E) (M) (Contains alcohol) <i>Salade de homard bleu, sauce cocktail.</i>	215

SOUPS

SOUPES

Soup of the day. (D) <i>Soupe du moment</i>	80
Wild mushroom velouté, egg 67°. (G) (CY) (D) <i>Velouté de champignons sauvages, œuf à 67°.</i>	95
Cauliflower velouté with nutmeg. (G) (E) (D) <i>Velouté de chou-fleur à la muscade.</i>	85

MAIN COURSES

PLATS PRINCIPAUX

Organic salmon, red quinoa with tomato marmalade, bean sprout, sorrel with raspberries (F) (D) (Sy) <i>Pavé de saumon bio, galette de quinoa rouge tomatée, pousses de soja, fondue d'oseille aux framboises</i>	220
Catch of the day (F) (D) <i>Le poisson du jour</i>	175
Beef stew à la Bourguignone. Tagliatelles. (D) (G) (E) (CY) (Contains alcohol) <i>Daube de boeuf à la Bourguignone.</i> <i>Tagliatelle.</i>	180
Linguine pasta with Black Tiger prawns. (D) (G) (E) (Contains alcohol) <i>Linguine aux gambas Black Tiger.</i>	190
Tandoori Chicken skewers. Basmati rice with red and green bell peppers. (G) (D) (CY) (Contains alcohol) <i>Brochettes de volaille en tandoori.</i> <i>Galette de riz basmati aux poivrons rouges et verts.</i>	180
Crispy goat cheese with pickled red onions. (D) (G) (E) <i>Chèvre croustillant, oignons rouges au vinaigre blanc.</i>	160
Grilled Wagyu beef ribeye (grade5) 250g- Sweet onion with juniper. Bearnaise sauce. (E) (D) (Contains alcohol) <i>Entrecôte de boeuf Wagyu grillée (grade 5) 250g- Marmelade d'oignons doux au genièvre.</i> <i>Sauce Béarnaise.</i>	330

SIDE

GARNITURES

Garden Salad	60
<i>Salade du jardin</i>	
Steamed vegetables	35
<i>Légumes vapeur</i>	
French fries	40
<i>Pommes allumettes</i>	
Lemongrass pilaw rice	35
<i>Riz pilaf à la citronnelle</i>	
Mashed potatoes with olive oil	35
<i>Purée de pomme de terre émulsionnée à l'huile d'olive</i>	

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)

100

Warm brioche bread:
Prawns, torched avocado, pink grapefruit and bean sprouts, chipotle mayonnaise
(fries or salad) (G) (D) (E) (Sy) (F)
Pain brioché tiède
Gambas, avocat brûlé, pamplemousse rose et pousses de soja, mayonnaise chipotle.
(Frites ou Salade)

105

Toasted baguette : duck foie gras, smoked duck breast, and frisée salad.
(fries or salad) (G) (D)
Baguette toastée : foie gras de canard, magret fumé, frisée.
(frites ou salade)

150

CHOIX cheeseburger.
Onion marmalade, cheddar cheese, Datterino tomatoes, iceberg lettuce
(fries or salad) (G) (D) (E)
Cheeseburger.
Marmelade d'oignons, cheddar, tomates sechées, laitue
(frites ou salade)

130

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)

100 / 105

Sketch's black Croque.
Grilled zucchini with pesto, tomato marmalade, mozzarella, baby spinach
(fries or salad) (N) (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

80

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

98

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

Extra plate of savory or sweet

70

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 40

ALAIN MILLIAT

Mango / Strawberry / White Peach / Pomegranate 200ml 56
Apricot 330ml 76

SODA
BOISSONS GAZEUSES

Coca Cola/Diet Coke/7.Up/Diet Sprite
Mirinda/ 40

Ginger Ale/Tonic Water 40

CAFÉS RICHARD MASSAYA ORGANIC

Iced option available

Espresso 29

American Coffee 33

Café Latté 35

Cappuccino 35

Flat White 35

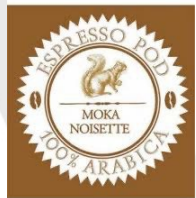
Mocha 35

French Press 41

Turkish Coffee 38

PG Hot Chocolate 50

CAFÉS RICHARD EXPERIENCE COFFEE



MILKSHAKE 60

Moka mocho

Coffee chocolate

Chocolate cookie

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!

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.

35

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).

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.

40

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.