

Boudoir Breakfast • 28

Hot beverage, freshly pressed juice

Mini pastries & Bread

Small plate of seasonal fruits

Eggs cooked to your liking

(Bacon, ham or comté cheese • +3)

Or

Granola, yogurt & fresh fruits

Or

Pancakes of your choice

The Brunch (Weekends only) • 39

+ 10€ glass of champagne Virginie. T

Hot beverage, freshly squeezed juice

Mini pastries

Bread, butter & jam

Granola, yogurt & fresh fruits

Or

Pancakes with Nocciolata or seasonal fruits

Eggs Benedict with salmon or bacon

Or

Avocado toast with poached egg

À la Carte

Pancakes with Nocciolata, banana & hazelnuts • 16

Pancakes with seasonal fruits & indulgent coulis • 16

Granola, yogurt, peanut butter & fresh fruits • 13

Avocado toast with poached egg • 16

Avocado toast with poached egg & smoked salmon • 20

Bread & mini pastries basket • 8

Cheese & charcuterie platter • 15

Eggs cooked to your liking • 12

Eggs Benedict with salmon or bacon (weekends only) • 20

Coconut chia bowl with fresh fruits • 15

Seasonal fruits plate • 13

L'Opale Noire

Starters at lunch...

Leeks vinaigrette, mimosa eggs, golden crouton • 12

Crunchy asparagus, maltaise sauce • 14

Fish ceviche, leche de tigre • 16

Main courses at lunch...

Tuna tataki, chimichurri salsa, spring vegetables • 26

Poultry, mushroom sauce, mashed potatoes • 25

Melting eggplant, seasonal garden • 22

Truffle croque-monsieur, french fries • 22

Sides at lunch... • 6

Mashed potatoes

Spring vegetables

Green Salad

French fries

Starter or main course carte blanche

Let yourself be guided...

Starter + Main Course
or Main Course + Dessert • 32
Starter + Main Course + Dessert • 44

To share at dinner...

- Homemade eggplant caviar* • 12
- Homemade hummus* • 10
- Truffle gouda, thinly sliced* • 12
- Comté cheese (24-month aged)* • 17
- Roasted Camembert, honey, thyme & white wine* • 21
- Burrata from Puglia (300g)* • 19
- Roasted seasonal vegetables* • 18
- White ham* • 12
- House-smoked duck breast* • 18
- Angus Wagyu beef cecina – Casalba* • 26
- Caviar (30g) Oscietra Grand Cru* • 110
- Fine slices of smoked salmon* • 32
- Foie gras Bourgoin cognac* • 29
- Truffle Croque-Monsieur* • 18
- French fries or Green salad* • 6

By the glass - 14 cl

- Héritage du Pic Saint Loup* • 13
AOC “Tour de Pierre” 2023
- Domaine Wengier* • 12
AOP Chardonnay 2023
- Domaine Marchand & Fils* • 14
AOC Pouilly Fumé “Les Kérots” 2023
- Domaine Charles père et fille* • 14
AOC Hautes Côtes de Beaune 2023
- Château Roubine* • 12
Côtes de Provence, La vie en rose BIO
- Champagne Virginie. T* • 18
15 Crus – Extra Brut

Cocktails & Mocktails

- L’Opale Noire* • 15
- Le Topaz* • 15
- Aperol Spritz* • 14
- St-Germain Spritz* • 15
- Margarita* • 14
- Espresso martini* • 15
- Moscow mule* • 14
- Amaretto Sour* • 14
- Virgin Spritz* • 15
- Green Smash* • 12

Breakfast

Every day from 7:00 am to 10:30 am

Brunch

Saturday and Sunday until 3:00 pm

Lunch

Tuesday to Friday from 12:00 pm to 2:30 pm

Dinner

Tuesday and Wednesday from 6:00 pm to 11:00 pm
Thursday to Saturday from 6:00 pm to 12:00 am

Soft & Drinks

- Evian 50cl* • 6.5
- Badoit 50cl* • 6.5
- Coca cola 33cl* • 7
- La Parisienne 33cl l* • 9
- Espresso* • 3
- Cappuccino* • 7
- Thé Mariage Frères* • 6