

Breakfast

CONTINENTAL

40 €

Coffee, tea*, homemade hot chocolate or infusion

Croissants, brioches, chocolate croissants, cereal bread, bread rolls or toasts

Selection of preserves, marmalades, honey and fresh butter

Freshly squeezed fruit juice

** Additional charge upon selection of Grands crus teas*

AMERICAN

53 €

On the base of the Continental breakfast

Low calorie yogurt, plain, flavored with peach or strawberry, Greek yogurt, porridge or cereals

Eggs: scrambled, sunny side up, soft boiled, omelette, poached

Garnishes (selection of two): Bacon, sausage, ham, potato, mushrooms, cheese, herb, tomato

Or

The suggestion of our Chef Yannick Alléno

Fresh fruit salad or plate of sliced fresh fruits

or

Apple or prune compote

LE MEURICE

72 €

On the base of the American breakfast

Plate of Norwegian smoked salmon,

or

Parma Ham with shaved parmesan cheese

or

Cooked ham

The pastry chef Camille Lesecq's presentation of the day

Champagne by the glass selected by our Chef Sommelier Estelle Touzet

CHILDREN "YOUR PARISIAN BREAKFAST"

26 €

Hot chocolate

Freshly squeezed fruit juice

Your selection of: pastries, pancakes or French toast

Breakfast

COFFEE Your favorite way	10 €
TEA	
THE CLASSIQUE French Breakfast Tea In the highest tradition of French tea, the marriage of great black teas with chocolate and malted flavors.	12 €
WHITE TEA Pai Mu Tan Imperial Fabulous imperial white peony from Fuding canton, in the province of Fujian. Its jade colored leaves have a lot of buds named Yin Zhen.	14 €
GREEN TEAS Fuji Yama A Japanese green tea from the Mount Fuji region. It has beautiful leaves with a high aroma and a subtle taste.	14 €
THE EMPEROR LUSHAN YUNWU'S TEA Harvested in spring in the Jiangxi region, its light green leaves with silvery ends and its golden infusion are the characteristics of this legendary tea .	16 €
BLACK TEAS King of Earl Grey Magnificent Earl Grey from the Chinese province of Yunnan subtly perfumed with bergamot.	12 €
Darjeeling Queen Victoria Exceptional blend quality from best gardens harvested in June. Sophisticated and fragrant tea with a touch of bitterness.	14 €
RIPE TEA Pu-Erh flower of tea Blend between a red Pu-Erh from mountains of Yunnan with the Camellia Sinensis flower. The powerful flavor of wet ground and bark of tree joins to the fresh and nice-smelling note of the flower.	14 €
HOMEMADE HOT CHOCOLATE	12 €
HERBAL TEAS	12 €
FRESH SQUEEZED FRUIT OR VEGETABLE JUICES	12 €

Breakfast

SELECTION OF HOMEMADE PASTRIES 14 €
Croissants, brioches, chocolate croissants and bread rolls

CEREALS 10 €
Corn Flakes, Rice Crispies, All Bran, Muesli, Special K
Porridge made with milk or water

EGGS
Sunny side up, soft boiled, poached, fried (your choice) 12 €

Scrambled or omelette, 15 €

Garnishes (choice of two):
Bacon, sausages, cooked ham, potato, mushrooms, cheese, herbs, tomato

Eggs Benedict 22 €

FISH AND MEAT

Norwegian smoked salmon 35 €

Dover sole "meunière" 65 €

Balik smoked salmon 55 €

Fried Bacon or sausages 16 €

Cooked ham 18 €

Parma Ham with Shaved parmesan cheese 18 €

Selection of cold, cooked and cured pork meats 22 €

CAVIAR TRADITIONAL GARNISHES (50 g):

Aquitaine 260 €

Sevruga 350 €

Oscetra 450 €

Beluga 680 €

Breakfast

MISO SOUP	16 €
Served with steamed rice	
CHEESE, YOGURTS AND FRESH FRUIT	
Plate of seasonal cheeses	15 €
Yogurts: plain, peach, strawberry or Greek	6 €
Fresh fruit salad	15 €
Plate of sliced fresh fruits	18 €
Selection of berries	20 €
Apple or prune compote	12 €