



BUTTERFLY PÂTISSERIE

— HÔTEL DE CRILLON, A ROSEWOOD HOTEL —

ALL DAY & TAKEAWAY



Pastry Chef Matthieu Carlin

Monday–Friday 11am–7pm · Saturday & Sunday 11am–7:30pm

HÔTEL DE CRILLON · 10 PLACE DE LA CONCORDE · PARIS

A KISMET MENU · HÔTEL DE CRILLON

ON-SITE MENU

DISTRACTIONS

Available from noon

Good Olives	8
Radish Butter	8
Good Anchovies	14
Grilled Padrons - Pinenuts	12
White Tarama - Toast	18
Canuts - Cucumber	14

STARTERS

Available from noon

Foie Gras - Mostarda Di Cremona	32
6 Good Shrimps - Mayo	36
Tuna Tartare - Avocado	24
Garden Tomatoes, Basil	14
Avocado "Cantine" - Mustard - Soy	16
Good Parisian Burrata - Tomatoes - Basil	26
The Chicken Caesar (P)	36

TOASTS & SANDWICHES

Available from noon

"Comestibles" Grilled Croque: Monsieur (P)	24
"Comestibles" Grilled Croque: Madame (P)	26



VEGETARIAN

Vegetarian (P): Pork. Origins of products (unless otherwise specified): chicken, pork: France | steak: Austria | minced beef: Spain.

Vegan, gluten-free, or dairy-free alternatives are available.

Prices are in net euros, taxes and service included. The restaurant does not accept payments by check. The allergen menu is available upon request.

ON-SITE MENU

TOASTS & SANDWICHES • CONTINUED

Parisian Ham Butter Sandwich	18
Avocado - Coriander Toast	24
Avocado - Coriander Toast, With Grilled Pancetta	28
The Real Club Sandwich Chicken	36

LUNCH SPECIAL

Available from 12pm to 2:30pm

“Comestibles” Grilled Croque: Monsieur or Madame
(P)

Avocado - Coriander Toast, With or Without Grilled Pancetta

The Chicken Caesar
(P)

The Real Club Sandwich - Chicken

Minute Steak Frites - Simmental Beef Skirt Steak (Austria) - 180G

Grilled Salmon - Béarnaise

SIDE

Matchstick Fries	12
Spinach and sesame	12
Mashed potatoes	12

A main course from the selection below, a dessert, and a hot beverage — 58. Plus 15 with a glass of wine of your choice, plus 4 euros for our hot chocolate.

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ON-SITE MENU

DESSERTS

The selection of Butterfly Pâtisserie by Matthieu Carlin

Raspberry and Verbena	20
Tahitian Vanilla Mille-feuille	18
Apricot and Pistachio Praline	18
Paris-Brest with Bolivian Chocolate, Caramel and Tonka Bean	18
Raspberry Tart with Grilled Madagascar Vanilla	18
Lemon Meringue Tart	18
Tahitian Vanilla Parisian Flan	15

THE SHOPPING BREAK

For 2 people

The Shopping Break	64
A sweet interlude between two boutiques, featuring 2 hot beverages or refreshments, 2 pastries of your choice, and 1 box of biscuits.	
Add a glass of Champagne Taittinger “Réserve” - Brut	16
Per guest	

Plus 4 euros for our hot chocolate. Gluten-free option available. All of our wines are from AOC/AOP regions, unless otherwise specified.

WINES

14cl / 75cl

CHAMPAGNE

Taittinger “Réserve” - Brut, Reims	14CL 25 / 75CL 125
Billecart-Salmon Brut Rosé	14CL 36 / 75CL 180

BLANC

Alsace Chasselas “Vieilles Vignes” 2023 - Domaine Schoffit	14CL 17 / 75CL 85
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ON-SITE MENU

ROUGE

Crozes Hermitage Boreal 2022 Rouge - Delhome 14CL 20 / 75CL 100

ROSÉ

Côtes-de-Provence "Saint M" 2025 - Cru Classé, Château Saint-Maur 14CL 20 / 75CL 100

MOELLEUX

Tokaji Edes Szamorodni "1413" 2015 - Disznoko (Hungary) 10CL 17 / 50CL 85

Alcohol is dangerous for health, consume with moderation. Prices are in net euros, taxes and service included. The restaurant does not accept payments by check.

BEERS

Galibot Pils de Schoeneck Pilsner 15
33cl

Heineken - 00% 14
25cl

COCKTAILS

Available from 4pm

Swamp Water 20
12cl. Green Chartreuse, Pineapple, Lime

Tampico 20
14cl. Campari, Dry Curacao Pierre Ferrand, Lemon, Tonic

Cassis Bramble 20
12cl. Tanqueray London Dry Gin, Lemon, Blackcurrant liquor

Kentucky Maid 20
12cl. Michter's Straight Bourbon, Lemon, Cucumber, Mint

El Diablo 20
14cl. Ocho Tequila, Blackberry Liquor, Lime, Ginger, Soda water

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ON-SITE MENU

COCKTAILS • CONTINUED

Vieux Carre	20
9cl. Michter's Straight Rye, Frapin VSOP Cognac, Red Dolin, Benedictine	
East Spitfire	20
14cl. Ketel One Vodka, White Wine, Peach Liquor, Lemon	
Airmail	22
14cl. Planteray 3 Stars Rhum, Lime, Honey, Champagne	
Bramble 0%	15
12cl. Tanqueray Gin 0%, Lemon, Raspberry	
Tampico 0%	15
14cl. Bitter JNPR, Lime, Orange, Lemon, Tonic. Gin Tanqueray 0%, Citron, Basil, Cucumber, Rosemary and Grapefruit Tonic Coffee, Vanilla	

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REFRESHMENTS

MINERAL WATERS — STILL

Evian	9
50cl	
Evian	12
1L	

MINERAL WATERS — SPARKLING

Badoit	9
50cl	
Badoit	12
1L	



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ON-SITE MENU

SOFTS

Homemade Iced Tea 25cl	15
Coca-Cola / Zéro 33cl	12
London Essence Tonic Water 20cl	12
Lemonade / Citronnade "La Mortuacienne" 33cl	12
Fresh Apple juice 25cl	15
Fresh Orange juice 25cl	15
Fresh Grapefruit juice 25cl	15
Pineapple juice - Alain Milliat 20cl	12
Tomato juice - Alain Milliat 20cl	12

HOT BEVERAGES

SHORT COFFEE

Espresso	9
Ristretto	9
Espresso Macchiato	9

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ON-SITE MENU

LONG COFFEE

American coffee	12
Double Espresso	12
Cappuccino	12
Latte	12
Flat White	12
French Press	12
Matcha Latte	12
Smooth and earthy matcha, blended with hot or cold milk	
Signature hot or cold chocolate	18
Crafted by our pastry team with a blend of premium grand cru chocolates	

Our coffee, La Reserva de Tierra Lavazza, is from the Jinotega region (Nicaragua) where Lavazza supports over 25 communities of small coffee producers with dedicated training and technical assistance. It contains 100% sustainability grown coffee from Rainforest Alliance Certified Farms.

TEAS & INFUSIONS

Palais des Thés

BLACK TEA

Breakfast Tea	12
Woody, spicy and malty	
Thé des Lords	12
Blend of black tea and safflower petals, natural bergamot flavour	
Ceylan New Vithanakande	12
Spicy, notes of candied fruits	
Darjeeling Puttabong	12
Woody and full-bodied	

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ON-SITE MENU

TEAS & INFUSIONS · CONTINUED

Violette 12

Black tea with floral notes of violet that evoke delicate treat

GREEN TEA

Sencha Ariake 12

Iodine and vegetal

Grand Jasmin Chun Feng 12

Soft and floral

Peppermint 12

Chinese green tea and peppermint

Thé du Hammam 12

Sweet and fruity, evokes green date, orange blossom, rose and red fruits

Thé des Moines 12

Blend of black and green tea with a unique floral fragrance

Thé Genmaicha 12

Blend of green tea and grilled brown rice, vegetal flavor

INFUSION

Verbena 12

Lemon flavored and refreshing

Chamomile 12

Soft and floral

Rooibos Mélange du Cap 12

Blend of vanilla pods and cocoa nibs

Jardin de Vénus 12

Combines vanilla, orange, and carob



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ON-SITE MENU

A selection of plant-based milk options is available: almond, oat, soy, rice, coconut. Palais des Thés Ecocert certified, helps tea producers in various countries by facilitating the transition towards organic, and by accompanying them in obtaining organic certification.

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TAKEAWAY

Butterfly Pâtisserie's takeaway selection

PASTRIES

Raspberry and Verbena	18
Tahitian Vanilla Mille-feuille	15
Apricot and Pistachio Praline	15
Paris-Brest with Bolivian Chocolate, Caramel and Tonka Bean	15
Raspberry Tart with Grilled Madagascar Vanilla	15
Lemon Meringue Tart	15
Tahitian Vanilla Parisian Flan	11
Chocolate, vanilla marbled cake	22
Parisian Flan with vanilla from Tahiti Serves 8	55
Polenta Cake with orange blossom: lemon or raspberry 3 pieces	12

CHOCOLATE

66% dark chocolate tablet with Sicilian pistachios and Maldon sea salt	20
Milk Chocolate tablet with Piedmont hazelnuts and Maldon sea salt	20
66% dark chocolate tablet with almonds and Maldon sea salt	20
Our signature hot chocolate tablet, to be enjoyed at home	20



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TAKEAWAY

BISCUITS

Cookies 170g	18
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Spritz 130g	18
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Prix en euros nets, taxes et service compris. La maison n'accepte pas les règlements par chèque. La carte des allergènes est disponible sur demande.



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LE PETIT CRILLON

Kids menu, up to 12 years old

MAIN COURSE + DESSERT + BEVERAGE

40

OUR DISHES

Coquillettes pasta ham and cheese

Ground beef, egg on top, cheese

Chicken nuggets

Free range chicken, jus

Grilled salmon, béarnaise sauce

OUR SIDES

Mashed potatoes

French fries

Steamed greens minute

OUR DESSERTS

Homemade fruit compote

Tahitian vanilla crème brûlée

Chocolate fondant, Tahitian vanilla ice cream

Selection of ice cream and sorbet

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LE PETIT CRILLON

OUR BEVERAGES

Water

Fruit juice

Water syrup

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