



JARDIN D'HIVER

— HÔTEL DE CRILLON, A ROSEWOOD HOTEL —

ALL-DAY DINING & BREAKFAST

Rosewood's Partners in Provenance commitment is born out of respect for local farmers, indigenous agriculture, and a dedication to delivering the highest quality foods. Hôtel de Crillon partners with local farms and purveyors that provide fresh, seasonal produce throughout the year, such as fresh eggs from La Ferme du Pré in Eragny-sur-Epte, fruits and vegetables from Dorian Gautier, and local cheeses from La Ferme d'Alexandre.



Pastry Chef Matthieu Carlin

Jardin d'Hiver: 7am–10pm daily · Afternoon tea: 3pm–6pm, Thursday–Sunday

HÔTEL DE CRILLON · 10 PLACE DE LA CONCORDE · PARIS

A KISMET MENU · HÔTEL DE CRILLON

ALL - DAY

TO SHARE

Caviar Kristal 50g	340
Caviar Beluga 50g	890
Smoked salmon homemade blinis	28
Caviar lobster rolls	44
Black truffle croque-monsieur «Finger»	18

TO START

Langoustine ravioli, seafood emulsion	56
Traditional French onion soup Gratinée	32
Sea bream carpaccio, spiced seasoned dressing	38
■ Seasonal omelet, market-inspired	34
☐ Squash velouté with golden croutons	32

TO FOLLOW

Free-range chicken with vin jaune, traditional pilaf rice	62
«XL» coquillettes pasta with truffle, bone-in ham, aged Comté cheese	52
«Le comptoir» steak tartare, french fries	58
Pan-cooked sea bream, warm herb garden vinaigrette	62
■ English-style eggplant, tomato jus, burrata	44

■ VEGETARIAN

☐ VEGAN

Caviar: China & Bulgaria. Beef, ham, poultry: France. Sea bream, lobster, langoustine, prawns: France, sustainable fishing. Smoked salmon: Scotland.

Allergen list is available from our staff.

Prices are in net euros, taxes and service included. The house does not accept payments with checks.

ALL-DAY

THE ESSENTIALS

The croque-monsieur	42
Green salad	
The parisian cheeseburger	56
French fries	
The club sandwich poultry & bacon	54
Green salad	
The club sandwich smoked salmon	58
Green salad	
 The club sandwich avocado	54
Green salad	
The Caesar salad with poultry	49
Niçoise salad	52

SIDES

French fries	12
French fries with parmesan & truffle	26
Potato purée	12
Pilaf rice	12
Green salad, truffle vinaigrette	12
Green beans with garlic	12
Sautéed mushrooms	12
Sautéed or steamed vegetables	12

 VEGETARIAN

 VEGAN

Caviar: China & Bulgaria. Beef, ham, poultry: France. Sea bream, lobster, langoustine, prawns: France, sustainable fishing. Smoked salmon: Scotland.

Allergen list is available from our staff.

Prices are in net euros, taxes and service included. The house does not accept payments with checks.

ALL-DAY

SIDES • CONTINUED

Caviar supplement	8 / GR
Truffle supplement	8 / GR

CHEESES

Piece of cheese	10
Selection of aged cheeses	28

TAPAS

From 5pm

Royal croque-monsieur with truffle	34
Lobster rolls, caviar	62
Smoked pastrami, wholegrain mustard	32
Mini cheeseburgers, onion confit	32
Tostada, cocktail prawns	26
 Spicy guacamole, seeded bread	28
 Seasonal vegetable tempura with gribiche sauce	28
Dauphine potatoes, caviar	62
 Truffle French fries	28

TO END ON A SWEET NOTE – BY MATTHIEU CARLIN

Vanilla, millefeuille, Piedmont hazelnuts and fleur de sel	28
Fig, cream of fig leaf, raspberry sorbet	28

 VEGETARIAN

 VEGAN

Caviar: China & Bulgaria. Beef, ham, poultry: France. Sea bream, lobster, langoustine, prawns: France, sustainable fishing. Smoked salmon: Scotland.

Allergen list is available from our staff.

Prices are in net euros, taxes and service included. The house does not accept payments with checks.

ALL-DAY

TO END ON A SWEET NOTE – BY MATTHIEU CARLIN • CONTINUED

Apple tarte tatin, ice-cream and cider vinegar caramel	28
Chocolate, almond ice-cream and Andaliman berry	28
☐ Exotic fruit platter	32
French toast	28
Extra berries	18
Extra ice cream	9
☐ Assortment of ice creams and sorbets: 1 / 2 / 3 scoops	9 / 18 / 27
☐ Frosted fruits by Fruttini /pièce. One seasonal fruit of your choice	28

Ice creams: premium vanillas, 70% dark chocolate, caramel-peanut. Sorbets: pear, raspberry.

WINES – CHAMPAGNE

14cl / 75cl

Philipponnat «Réserve Perpétuelle» - Brut	14CL 34 / 75CL 170
Billecart-Salmon - Brut Rosé	14CL 38 / 75CL 190
Taittinger «Comtes de Champagne» 2014 - Brut Blanc de Blancs	14CL 64 / 75CL 320
Louis Roederer «Cristal» 2016 - Brut	14CL 95 / 75CL 475

WHITE WINES

Saumur «L'Echelier» 2023 - Domaine des Roches Neuves	14CL 30 / 75CL 150
Pouilly-Fumé «Désert» 2024 - Domaine Régis Minet	14CL 27 / 75CL 135
Chablis 1er Cru «Beuroy» 2022 - William Fèvre	14CL 34 / 75CL 170

☐ VEGETARIAN

☐ VEGAN

Caviar: China & Bulgaria. Beef, ham, poultry: France. Sea bream, lobster, langoustine, prawns: France, sustainable fishing. Smoked salmon: Scotland.

Allergen list is available from our staff.

Prices are in net euros, taxes and service included. The house does not accept payments with checks.

ALL - DAY

WHITE WINES · CONTINUED

Meursault «Le Limozin» 2023 - Domaine Parigot	14CL 42 / 75CL 210
Pessac-Léognan Les Hauts de Smith 2024 - Château Smith Haut Lafitte Vinified and aged exclusively for Hôtel de Crillon	14CL 35 / 75CL 175

RED WINES

Pauillac «Réserve» 2018 - Château Pichon Longueville Comtesse de Lalande	14CL 46 / 75CL 230
Barbaresco «Rizzi» 2021 - Domaine Rizzi, Italie	14CL 29 / 75CL 145
Beaune 1er Cru «Les Reversés» 2022 - Domaine Françoise André	14CL 41 / 75CL 205
Saint-Joseph «Terroir de Granit» 2022 - Guy Farge	14CL 30 / 75CL 150

ROSÉS WINES

Côtes-de-Provence «Saint-M» 2025 - Château Saint-Maur Cru Classé	14CL 20 / 75CL 100
Corse 2025 - Domaine Torracia	14CL 22 / 75CL 110

SWEET WINE

10cl / 75cl

Alsace Grand Cru «Moenchberg» Doux 2022 - Domaine Gresser	10CL 20 / 75CL 150
---	--------------------

For our most oenophile guests, Hôtel de Crillon, A Rosewood Hotel wines list is at your disposal. Our sommeliers remain at your side to advise you. All of our wines are from AOC/AOP, unless otherwise specified.

BEERS

33cl

Galibot Pils de Schoeneck	17
Icauna Pale Ale - Brasserie Popihn	17
Heineken 0%	17

 VEGETARIAN

 VEGAN

Caviar: China & Bulgaria. Beef, ham, poultry: France. Sea bream, lobster, langoustine, prawns: France, sustainable fishing. Smoked salmon: Scotland.

Allergen list is available from our staff.

Prices are in net euros, taxes and service included. The house does not accept payments with checks.

ALL-DAY

COCKTAILS

Pimm's cup	32
Pimm's n°1, orange, cucumber, raspberry, ginger ale — 16cl	
Caïpirinha coco	32
Cachaça Leblon, lime, coconut — 10cl	
American Godfather	32
Blended whisky, Adriattico amaretto, Southern comfort — 8cl	
Espresso tonic	32
Ketel One vodka, Algebra coffee liqueur, agave, cucumber, tonic — 16cl	
Clover leaf	32
Tanqueray Ten gin, Merlet raspberry liqueur, grenadine, lemon, fresh mint — 14cl	

MOCKTAILS

Clover leaf 0%	28
Tanqueray gin 0%, raspberry, grenadine, lemon, fresh mint — 14cl	
M.A.	28
Passion fruit, elderflower, sparkling water — 18cl	
Italian Spritz 0%	28
Lyre's italian spritz, lemon, sparkling Lyre's — 18cl	

NON-ALCOHOLIC BEVERAGES

14cl / 75cl

French Bloom, Rosé 0%	14CL 19 / 75CL 95
Nooh Rosé - by La Coste 0%	14CL 17 / 75CL 85

REFRESHMENTS

Soda	15
------	----



VEGETARIAN



VEGAN

Caviar: China & Bulgaria. Beef, ham, poultry: France. Sea bream, lobster, langoustine, prawns: France, sustainable fishing. Smoked salmon: Scotland.

Allergen list is available from our staff.

Prices are in net euros, taxes and service included. The house does not accept payments with checks.

ALL-DAY

REFRESHMENTS • CONTINUED

Homemade Iced Tea 15cl, green or black	20
Evian 50cl	9
Evian 1L	12
Badoit 50cl	9
Badoit 1L	12

DETOX JUICES

25 cl

Fresh fruit juices Orange, grapefruit, apple or carrot	16
Fresh detox juices - Vitalizing Celery, Granny Smith apple, cucumber	18
Fresh detox juices - Energizing Carrot, orange, ginger	18
Ginger shot	9

HOT BEVERAGES — COFFEES

Espresso / Noisette	12
Cappuccino / Latte / Flat White / French press	16
Iced coffee of your choice	18
Traditional hot chocolate	22

 VEGETARIAN

 VEGAN

Caviar: China & Bulgaria. Beef, ham, poultry: France. Sea bream, lobster, langoustine, prawns: France, sustainable fishing. Smoked salmon: Scotland.

Allergen list is available from our staff.

Prices are in net euros, taxes and service included. The house does not accept payments with checks.

ALL - DAY

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, promoting the adoption of sustainable agricultural practices. It contains 100% sustainably grown coffee from Rainforest Alliance Certified farms.

TEAS – BLACK

Palais des Thés

Breakfast Tea	17
Woody, spicy and malty	
Ceylan New Vithanakande	17
Woody and honeyed, apple flavor	
Darjeeling Puttabong	17
Woody and full-bodied	
Thé des Lords	17
Perfumed, natural bergamot flavor	
Thé du Louvre Côté Cour	17
Citrus and blackberries	
Thé Fumé «Smoking»	17
Smoky and woody flavor	

TEAS – GREEN

Genmaicha Yama	17
Vegetal and grilled brown rice	
Sencha Ariake	17
Iodized and vegetal	
Grand Jasmin Chun Feng	17
Sweet and floral	
Thé du Hammam	17
Sweet and fruity, green date, orange blossom, rose and red fruits	

 VEGETARIAN

 VEGAN

Caviar: China & Bulgaria. Beef, ham, poultry: France. Sea bream, lobster, langoustine, prawns: France, sustainable fishing. Smoked salmon: Scotland.

Allergen list is available from our staff.

Prices are in net euros, taxes and service included. The house does not accept payments with checks.

ALL-DAY

TEAS – HERBAL

Verveine	17
Lemony and thirst-quenching	
Chamomile	17
Sweet and floral	
Rooibos mélange du Cap	17
Fullness and gourmet	
Jardin des bois	17
Fruity, aromatic, mixed berries	
Ginger, honey, lemon	17
Homemade	
Matcha latte	20

EXCEPTIONAL TEAS

From Maison Terre de Chine

Yun Feng Mao Jian	18
April 2025. Green tea, grassy, vegetal and silky. Harvested in Hunan province, land of origin, at an altitude of approximately 800 meters.	
Bai Mu Dan	18
April 2025. White tea, delicate with subtle aromas, fresh and floral. Harvested in Fujian province.	
Tie Guan Yin	20
1er grade, October 2024. Blue tea Oolong, white flower. Fermented at 15%, it comes from Fujian province and is cultivated at an altitude of approximately 600 to 800 meters.	
Qi Lan	24
May 2025. Blue Oolong tea, mineral with dried fruits aromas. Fermented at 60%, this rock tea comes from the Fujian Province and 80-year-old «Qi Lan» tea plants. The plantation is in the Wuyi Shan protected area, along with the other teas with the «Thé des Rochers» appellation. The tea is grown wild in small plots, picked and shaped by hand in the traditional way.	

Maison Terre de Chine works with various independent producers to bring you the best of the six Chinese tea families. Each variety of tea is representative of its place of origin, thanks to its colour, smell and flavour. The teas come exclusively from an annual harvest in limited quantities to guarantee freshness.

■ VEGETARIAN

■ VEGAN

Caviar: China & Bulgaria. Beef, ham, poultry: France. Sea bream, lobster, langoustine, prawns: France, sustainable fishing. Smoked salmon: Scotland.

Allergen list is available from our staff.

Prices are in net euros, taxes and service included. The house does not accept payments with checks.

BREAKFAST

SET BREAKFASTS

Parisian	35
/person. Hot beverage, fresh fruit juice, morning bakeries — baguettines, pain au chocolat, croissant and bakery of the day	
American	65
/person. Hot beverage, fresh fruit juice, morning bakeries, fresh fruit bowl, eggs of your choice served with two sides — pork or beef bacon, chicken sausages, ham from Paris, smoked salmon, avocado, mushrooms, sautéed potatoes, Emmental cheese	
Chic	95
/person. Mimosa 14cl, hot beverage, fresh fruit juice, morning bakeries, fresh fruit bowl, caviar boiled eggs or truffled scrambled eggs	
Healthy Breakfast	65
/person. Healthy and balanced — hot beverage, detox juice, sugar-free and gluten-free banana pancakes, bowl of seasonal fruits, avocado toasts with Viking bread and grapefruit, mini açai bowl with banana, blueberries, granola and coconut	

HEALTH & VITALITY

 Avocado toasts with grapefruit, viking bread	24
Açai bowl, banana, blueberries, granola and coconut	24
Porridge, almond milk, seeds	22
 Bircher Muesli with apple	24
Black truffle supplement 5g	24
Oscietra caviar supplement 5g	24

SAVORY

Traditional croissant, bechamel, turkey or ham from Paris	20
---	----

 VEGETARIAN

 VEGAN

Caviar: China & Bulgaria. Beef, ham, poultry: France. Sea bream, lobster, langoustine, prawns: France, sustainable fishing. Smoked salmon: Scotland.

Allergen list is available from our staff.

Prices are in net euros, taxes and service included. The house does not accept payments with checks.

BREAKFAST

SAVORY • CONTINUED

Truffled scrambled eggs or caviar scrambled eggs	49
Caviar boiled eggs	49
Eggs of your choice, served with two sides Pork or beef bacon, chicken sausages, ham from Paris, smoked salmon, avocado, mushrooms, sautéed potatoes, Emmental cheese	25

SWEET

 Plain or fruit yogurt	8
 Parfait yogurt Greek yogurt, granola, blueberries	16
 Selection of French bakeries, jams and butter Baguettes, pain au chocolat, croissant and bakery of the day	20
 French toast	24
 Pancakes	16
 Sugar-free and gluten-free banana pancakes	16
 Crêpes Butter, sugar, jams or homemade hazelnut spread	16
Bowl of exotic fruits	25
Bowl of berries	25

HOT BEVERAGES – COFFEES

Espresso, Noisette	12
Cappuccino, Latte, Flat white, French press	16

 VEGETARIAN

 VEGAN

Caviar: China & Bulgaria. Beef, ham, poultry: France. Sea bream, lobster, langoustine, prawns: France, sustainable fishing. Smoked salmon: Scotland.

Allergen list is available from our staff.

Prices are in net euros, taxes and service included. The house does not accept payments with checks.

BREAKFAST

HOT BEVERAGES — COFFEES • CONTINUED

Iced coffee	18
Traditional hot chocolate	22

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, promoting the adoption of sustainable agricultural practices, improving the wellbeing of farmers and local communities. It contains 100% sustainably grown coffee from Rainforest Alliance Certified Farms.

TEAS — BLACK

Breakfast Tea	17
Woody, spicy and malty	
Ceylan New Vithanakande	17
Woody, honeyed, appel flavor	
Darjeeling Puttabong	17
Woody and full-bodied	
Thé des Lords	17
Perfumed, natural bergamot flavor	
Thé du Louvre Côté Cour	17
Citrus and blackberries	
Thé Fumé «Smoking»	17
Smoky and woody flavor	

TEAS — GREEN

Genmaicha Yama	17
Vegetal and grilled brown rice	
Sencha Ariake	17
Iodized and vegetal	



VEGETARIAN



VEGAN

Caviar: China & Bulgaria. Beef, ham, poultry: France. Sea bream, lobster, langoustine, prawns: France, sustainable fishing. Smoked salmon: Scotland.

Allergen list is available from our staff.

Prices are in net euros, taxes and service included. The house does not accept payments with checks.

BREAKFAST

TEAS – GREEN • CONTINUED

Grand Jasmin Chun Feng	17
Sweet and floral	
Menthe Glaciale	17
Vegetal and refreshing	
Thé du Hammam	17
Sweet and fruity, evokes green date, orange blossom, rose and red fruits	

TEAS – INFUSIONS

Verveine	17
Lemony and thirst-quenching	
Camomille	17
Sweet and floral	
Rooibos mélange du Cap	17
Fullness and gourmet	
Jardin des bois	17
Fruity and aromatic (elderberry, raspberries and berry mix)	
Ginger, honey, lemon	17
Homemade	

EXCEPTIONAL TEAS

From Maison Terre de Chine

Yun Feng Mao Jian	18
April 2025. Green tea, grassy, vegetal and silky. Harvested in Hunann province, land of origin, at an altitude of approximately 800 meters.	
Bai Mu Dan	18
April 2025. White tea, delicate with subtle aromas, fresh and floral. Harvested in Fujian province.	

 VEGETARIAN

 VEGAN

Caviar: China & Bulgaria. Beef, ham, poultry: France. Sea bream, lobster, langoustine, prawns: France, sustainable fishing. Smoked salmon: Scotland.

Allergen list is available from our staff.

Prices are in net euros, taxes and service included. The house does not accept payments with checks.

BREAKFAST

EXCEPTIONAL TEAS · CONTINUED

Tie Guan Yin	20
1er grade, Octobre 2024. Blue Oolong tea, white flower. Fermented at 15%, comes from Fujian province, cultivated at an altitude of approximately 600 to 800 meters.	
Qi Lan	24
May 2025. Blue Oolong tea, mineral with dried fruits aromas. Fermented at 60%, this rock tea comes from the Fujian Province and 80-year-old «Qi Lan» tree. The plantation is in the Wuyi Shan protected area, along with the other teas with the «Thé des Rochers» appellation.	
Pu Er Sheng Cha	20
March 2019. Black tea, silky and with fruits aromas. An exceptional tea harvested from a 50 to 80-year-old tree in 2019, originating Lin Cang.	

Maison Terre de Chine works with various independent producers to bring you the best of the six Chinese tea families. The teas come exclusively from an annual harvest in limited quantities to guarantee freshness.

REFRESHMENTS

Soda	15
Fresh fruit juices	16
25cl, orange, grapefruit, apple or carrot	
Fresh detox juices	18
25cl. Vitalizing — celery, Granny Smith apple, cucumber. Energizing — carrot, orange, ginger	
Evian	9
50cl	
Evian	12
1L	
Badoit	9
50cl	
Badoit	12
1L	



VEGETARIAN



VEGAN

Caviar: China & Bulgaria. Beef, ham, poultry: France. Sea bream, lobster, langoustine, prawns: France, sustainable fishing. Smoked salmon: Scotland.

Allergen list is available from our staff.

Prices are in net euros, taxes and service included. The house does not accept payments with checks.

AFTERNOON TEA

The Return of Marie-Antoinette's Afternoon Tea, by Pastry Chef Matthieu Carlin

THE MENU

Comté cheese gougère

Pre-dessert

Lobster bite

Truffle mimosa tartlet

Fig, green cardamom chantilly

Blueberry, soft almond sponge

Roasted vanilla Saint-Honoré

Marie-Antoinette waffle

Chocolate laminated brioche

Crispy apple tart, cinnamon leaves

To share

PER PERSON

Afternoon tea, including one hot beverage and one “BLA” sparkling tea, Sparkling Tea Company	108
--	-----

Afternoon tea, including one hot beverage and one glass of Rare Champagne Rosé 2014	138
---	-----

OUR TEA SELECTION

Grand Jasmin Chun Feng

Green tea, smooth and floral

Jardin des Bois

Fruit-infused herbal tea with aromatic red berry notes

 VEGETARIAN

 VEGAN

Caviar: China & Bulgaria. Beef, ham, poultry: France. Sea bream, lobster, langoustine, prawns: France, sustainable fishing. Smoked salmon: Scotland.

Allergen list is available from our staff.

Prices are in net euros, taxes and service included. The house does not accept payments with checks.

AFTERNOON TEA

OUR TEA SELECTION · CONTINUED

Thé des Lords

Black tea, delicately scented with natural bergamot flavour

Bai Mu Dan

White tea with delicate, subtle, fresh and floral aromas, harvested in Fujian Province, China

OUR COFFEES

Espresso / Macchiato

Cappuccino / Latte / Flat White / French Press

Iced coffee of your choice

HOT CHOCOLATE

Traditional hot chocolate by Matthieu Carlin

Our coffee, Lavazza La Reserva de Tierra, comes from Rainforest Alliance Certified farms in the Jinotega region of Nicaragua, where it is sustainably grown to support local producers.

Thursday through Sunday, through November 22, 2026, 3pm to 6pm, by reservation. Inspired by the queen's refined tastes, accompanied by a glass of Rare Champagne Rosé 2014, a cuvée fit for a queen inspired by Queen Marie-Antoinette in 1758, and hot chocolate, all served in the Marie-Antoinette collection from Faïence Gien.

 VEGETARIAN

 VEGAN

Caviar: China & Bulgaria. Beef, ham, poultry: France. Sea bream, lobster, langoustine, prawns: France, sustainable fishing. Smoked salmon: Scotland.

Allergen list is available from our staff.

Prices are in net euros, taxes and service included. The house does not accept payments with checks.

LE PETIT TEA TIME

Kids afternoon tea, up to 12 years old

AFTERNOON TEA + BEVERAGE

28

OUR AFTERNOON TEA

Chocolate, praline, and pecan cookie

Strawberry tartlet

Moist raspberry financier

OUR BEVERAGES

Traditional hot chocolate

Water

Fruit juice

Water syrup

 VEGETARIAN

 VEGAN

Caviar: China & Bulgaria. Beef, ham, poultry: France. Sea bream, lobster, langoustine, prawns: France, sustainable fishing. Smoked salmon: Scotland.

Allergen list is available from our staff.

Prices are in net euros, taxes and service included. The house does not accept payments with checks.

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

 VEGETARIAN

 VEGAN

Caviar: China & Bulgaria. Beef, ham, poultry: France. Sea bream, lobster, langoustine, prawns: France, sustainable fishing. Smoked salmon: Scotland.

Allergen list is available from our staff.

Prices are in net euros, taxes and service included. The house does not accept payments with checks.

LE PETIT CRILLON

OUR BEVERAGES

Water

Fruit juice

Water syrup

 VEGETARIAN

 VEGAN

Caviar: China & Bulgaria. Beef, ham, poultry: France. Sea bream, lobster, langoustine, prawns: France, sustainable fishing. Smoked salmon: Scotland.

Allergen list is available from our staff.

Prices are in net euros, taxes and service included. The house does not accept payments with checks.