



N O N O S & C O M E S T I B L E S P A R P A U L P A I R E T

———— HÔTEL DE CRILLON, A ROSEWOOD HOTEL ————

LUNCH, DINNER & THE BAR



Chef Paul Pairet

Nonos: noon–2:30pm & 7pm–10:30pm daily · Comestibles: noon–8pm daily

HÔTEL DE CRILLON · 10 PLACE DE LA CONCORDE · PARIS

A KISMET MENU · HÔTEL DE CRILLON

EXPRESS LUNCH

Weekdays, at lunch

STARTER + MAIN OR MAIN + DESSERT	STARTERS + MAIN + DESSERT	CHOICE OF GLASS OF WINE
65	75	12

STARTERS

- Canuts - Cucumber
Duck Liver Mousse - Toasts
Avocado «Cantine» - Mustard-Soy
- Garden Tomatoes, Basil
- Melon - Muscat Granita - Peppered Stracciatella

MAINS

- The Roast of the Day - 150G+
- The Main of the Day
- Beef Tartare Essential (150G) - Croûtons, Cube French Fries
- Minute Steak Frites - Simmental Beef Skirt Steak (Austria) - 180G
- Good Burger - Bacon & Cheese
- Grilled Spring Chicken – Devilled Sauce
- Grilled Catalan Sausage - Mash
- Grilled Salmon - Béarnaise
- The Chicken Caesar

■ VEGETARIAN

Products origin (unless otherwise stated) — chicken, beef, duck, veal liver, pork, spring chicken: France | veal: Holland | beef tartare: Scotland.
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EXPRESS LUNCH

SIDES

- Lettuce - Croûtons, Garlic & Aged Vinegar
- Spinach - Sesame
- Mash Tradition
- French Fries Allumettes

DESSERTS

- The Pastry of the Day by Matthieu Carlin
- Strawberries & Raspberries Chantilly - Strawberry Sorbet
- A Kind of Île Flottante
- Petit Pot Hazelnut
- Basque Cheesecake
- Tart «à la Crème»

Water and coffee included. Wine by the glass selection, 12cl — White: Côtes du Rhône «Le Temps Est Venu» 2023, Stéphane Ogier. Red: Vinsobres «Altitude 420» 2022, Domaine Jaume. Rosé: IGP Hérault 2025, Domaine du Pas de l'Escalette.

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LUNCH — À LA CARTE

STARTERS

■ Canuts - Cucumber	14
Avocado «Cantine» - Mustard-Soy	16
■ Garden Tomatoes, Basil	14
■ Melon - Muscat Granita - Peppered Stracciatella	18
Gascon Dry Ham Extra - Pierre Matayron (+24 Months)	36
Duck Liver Mousse - Toasts	16
Good Parisian Burrata - Tomatoes - Basil	26
The Chicken Caesar	36
Cheese Soufflé	24
■ The Onion Soup	24

MAINS

The Roast of the Day - 200G+	
The Main of the Day	
Beef Tartare Essential (150G) - Croûtons, Cube French Fries	38
Good Burger - Bacon & Cheese	40
Minute Steak Frites - Simmental Beef Skirt Steak (Austria) - 200G	36
Beef Fillet - Aubrac-Wagyu (France) - 200G+	66
Bone-in Ribeye Dry-Aged - Angus-Aberdeen (Scotland) - 1KG+ / For 2	190

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LUNCH — À LA CARTE

MAINS • CONTINUED

Bone-in Ribeye «Tomahawk» - Black Angus Creekstone Prime (USA) / For 2+	PRICE BY WEIGHT • 250 / KG
Grilled Catalan Sausage - Mash	28
Grilled Spring Chicken – Devilled Sauce	44
Grilled Salmon - Béarnaise	36
Grilled Seabass - Pastis Aioli & Vierge	58
Good Sole Meunière	96

DESSERTS

☐ The Pastry of the Day by Matthieu Carlin	18
☐ Basque Cheesecake	18
☐ Tart «à la Crème»	18
Petit Pot Hazelnut	12
☐ A Kind of Île Flottante	18
☐ Strawberries & Raspberries Chantilly - Strawberry Sorbet	22

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DINNER

DISTRACTIONS TO SHARE

■ Good Olives	8
■ Radish Butter	8
■ Grilled Padrons - Pinenuts	12
■ Canuts - Cucumber	14
White Tarama - Toast	18
Good Anchovies	14
Duck Liver Mousse - Toasts	16
Charles' Rillettes	16
Foie Gras - Mostarda Di Cremona	32
Dry-Aged Beef Ham «Like a Carpaccio»	28
Gascon Dry Ham Extra - Pierre Matayron (+24 Months)	36

HORS D'ŒUVRE

6 Oysters Gillardeau - Spéciales n°3	52
6 Good Shrimps - Mayo	36
Tuna Tartare - Avocado	24
Eggs Mimosa Mama - Tuna - Anchovies	16
■ Garden Tomatoes, Basil	14
Avocado «Cantine» - Mustard-Soy	16
■ Melon - Muscat Granita - Peppered Stracciatella	18

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DINNER

HORS D'ŒUVRE • CONTINUED

The Chicken Caesar	36
Good Parisian Burrata - Tomatoes - Basil	26

HOT STARTERS

Cheese Soufflé	24
■ The Onion Soup	24
Baby Squids - Garlic & Parsley	20

SIDES

■ Lettuce - Croûtons, Garlic & Aged Vinegar	12
Lettuce - Croûtons, Garlic & Aged Vinegar, With Pancetta	16
■ Spinach - Sesame	12
■ Wood-Charred Veggie Skewer	12
■ Mushrooms Fricassée	18
■ Steamed Greens Bean Minute	12
■ Potato Gratin	12
■ Mash Tradition	12
■ French Fries Allumettes	12
■ French Fries «Pont-Neuf»	12

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DINNER

GRILL — STEAK COLLECTION

SOLO

Skirt Steak - Simmental (Austria) - 200G+	36
Wood-Charred Beef Skewer - Black Angus Creekstone (USA) - 200G+	40
Ribeye Frites - Hereford (Argentina) - 250G	54
Beef Fillet - Aubrac-Wagyu (France) - 200G+	66

TO SHARE

XL Rib Eye - Hereford (Argentina) - 500G+ / For 2	108
Bone-in Ribeye Dry-Aged - Angus-Aberdeen (Scotland) - 1KG+ / For 2	190
Bone-in Ribeye «Tomahawk» - Black Angus Creekstone Prime (USA) / For 2+	PRICE BY WEIGHT · 250 / KG

ADDENDUM — EXTRA, AS A COMPLEMENT TO GRILL

Sauce - Béarnaise, Pepper	5
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MAINS

LAND

The Roast of the Day - 200G+	
Beef Tartare Essential (150G) - Croûtons, Cube French Fries	38
The Good Flambéed «Pepper Steak» - Cognac	82
Tournedos «Rossini» - Beef Fillet	98
Grilled Veal Liver - Bacon, Parsley, Mustard	44
Grilled Spring Chicken – Devilled Sauce	44

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DINNER

TO SHARE — RECOMMENDED FOR 2

Veal «Tomahawk» Cordon Bleu 96

Pork Chop «Tomahawk» - Maison Montalet 84

SEA

Grilled Seabass - Pastis Aioli & Vierge 58

Good Sole - Meunière or Grilled 96

THE END

■ The Cheese - Ossau-Iraty 18

■ Strawberries & Raspberries Chantilly - Strawberry Sorbet 22

■ Cherries Jubilee - Pistachio Ice Cream 24

■ Baba au Rhum - Whipped Cream 22

■ A Kind of Île Flottante 18

■ Basque Cheesecake 18

■ Tart «à la Crème» 18

Petit Pot Hazelnut 12

Grand Marnier Soufflé Tradition 22

Red Berries Soufflé Tradition 22

Today's Pastry by Matthieu Carlin 18

■ Irish Coffee 18

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THE BAR

Cocktails, spirits & the cellar

COCKTAILS

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	
Vieux Carré	20
9cl. Michter's Straight Rye, Frappin 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	

COCKTAILS 0%

Bramble 0%	15
12cl. Tanqueray Gin 0%, Lemon, Raspberry	
Tampico 0%	15
14cl. Bitter JNPR, Lime, Orange, Lemon, Tonic	

VODKA

5 cl

Grey Goose	20
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THE BAR

VODKA · CONTINUED

Tito's	20
Belvédère	22
Ketel One	18

TEQUILA & MEZCAL

5 cl

Ocho 2025 Blanco - Tierra Negras	18
Calle 23 Reposado	25
Casamigos Blanco	28
Casamigos Reposado	30
Claze Azul Reposado	70
Nuestra Soledad	18
Vida del Maguey Las Milpas	22

PISCO & CACHAÇA

5 cl

La Caravedo Quebranta	22
Leblon	22

WHISKY & WHISKEY

5 cl

Johnnie Walker Black Label	18
Compass Box "Artist Blend"	20
Johnnie Walker Blue Label	55



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THE BAR

WHISKY & WHISKEY · CONTINUED

Glenfiddich 12 Years Triple Oak	20
Macallan 12 Years Sherry Oak Cask	35
Glenmorangie 18 Years	35
Ardberg Wee Beastie	24
Miyagikyo Single Malt	24
Michter's Straight Rye	20
Michter's Straight Bourbon	20
Woodford Reserve Double Oaked	28

RUM

5 c l

Clément "Homère"	48
Planteray 3 Stars	18
Planteray Original Dark	20
Zacapa 23	24
Zacapa Royal	80

COGNAC

5 c l

Frapin VSOP	26
Lheraud Cuvée XO Charles VII	49
Lheraud Fine Champagne Sélection Crillon 25 ans	58



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THE BAR

ARMAGNAC

5 cl

Dartigalongue 1979

54

CALVADOS

5 cl

Dupont Original

22

Groult 12 Years

25

Groult Age d'Or

36

EAUX DE VIE

5 cl

Etienne Brana Poire Williams

22

Etienne Brana Framboise

22

Vieille Prune de Souillac

24

LIQUORS

5 cl

Get 27 or 31

16

Amaretto Adriatico

16

L'Abricot du Roulot - Apricot Liquor

18

Le Citron du Roulot - Lemon Liquor

20

Bailey's

16

CHARTREUSE COLLECTION

Chartreuse Verte ou Jaune

17

5cl



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THE BAR

CHARTREUSE COLLECTION · CONTINUED

Chartreuse Cuvée des M.O.F Sommeliers 5cl	22
Chartreuse Cuvée du 9e Centenaire 5cl	24
Chartreuse Verte ou Jaune VEP 5cl	48
Chartreuse “Tau” 2018 5cl	60
Chartreuse “Tau” 2021 5cl	55
Chartreuse “Tau” 2024 5cl	50
Chartreuse “Tau” 2025 5cl	45
Chartreuse “Cuvée Santa Tecla” 2025 5cl	60
Chartreuse Episcopale du IIIème Millénaire 5cl	315
Chartreuse Jaune “Tarragone” - La Fabiola 1966-1973	3CL 225 / 5CL 370
Chartreuse Verte “Tarragone” 1966-1973	3CL 225 / 5CL 370
Chartreuse Verte “Tarragone” 1973-1982	3CL 210 / 5CL 350
Chartreuse Jaune “Tarragone” 1973-1985	3CL 210 / 5CL 350



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THE BAR

GIN TONIC COLLECTION

5cl, tonic & garnish included

Anaë	22
Distillerie de Paris - Bel Air	22
Citadelle Original	22
Citadelle No Mistake Old Tom Gin	28
Le Gin du Mont Blanc	22
Tanqueray London Dry	18
Tanqueray Ten	22
Hendrick's	22
Normindia - Gin Biologique	22
Nouaison by G'Vine	22
Gin Roku	22
KI NO BI	30
Monkey 47	28
Tanqueray Ten 0%	15

Tailored gin of your choice, handcrafted with its tonic and custom garnishes — ginger, orange, lemon, lime, berries, raisin, dried pineapple, grapefruit zest, cucumber.

BEERS

Galibot Pils de Schoeneck 33cl	15
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THE BAR

BEERS • CONTINUED

Icauna Pale Ale – Brasserie Popihn 33cl	15
Corona Extra 33cl	15
Heineken - 0.0% 25cl	15

ANISÉS

5 c l

Absinthe Pernod	18
Aelred 1889 Pastis	18
Ricard	16
Tomate	16
Perroquet	16
Mauresque	16

PORT WINE

7 c l

Taylor's Fine White	16
Taylor's Ruby	16

VERMOUTHS

7 c l

Dolin Red	16
Dolin White	16



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THE BAR

VERMOUTHS • CONTINUED

Antica Formula	16
Noilly Prat Dry	16
Lillet White	16

BITTERS

5 cl

Campari	16
Aperol	16
Suze	16
Monténegro	16

FRUIT JUICES & NECTARS

Alain Millat

Orange 20cl	12
Pineapple 20cl	12
Tomato 20cl	12
Pippin Apple 33cl	14
Cranberry 20cl	12



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THE BAR

WATER & SOFT

Evian	50CL 9 / 1L 12
Badoit	50CL 9 / 1L 12
Chateldon / San Pellegrino 75cl	12
Perrier 33cl	10
Coca-Cola / Coca-Cola Zéro 33cl	12
London Essence Tonic 20cl	12
London Essence Ginger Ale / Ginger Beer 20cl	12
Lemonade “La Mortuacienne” 33cl	12

COFFEE LIQUEUR

24 cl

Jameson Irish Coffee	18
Hennessy French Coffee	18
Plantation Lamentin	18

CAFÉTERIE

SMALL COFFEE

Espresso	9
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THE BAR

CAFÉTERIE • CONTINUED

Ristretto	9
Espresso Macchiato	9
Espresso Decaf	9

LARGE COFFEE

Americano	12
Double Espresso	12
Cappuccino	12
Latte	12
Flat White	12
French Press	12

TEA & INFUSION

Breakfast Tea	12
Earl Grey	12
Darjeeling	12
Sencha Ariake	12
Jasmine	12
Verbena	12
Camomile	12



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THE BAR

WINE BY THE GLASS – CHAMPAGNE

14cl / 75cl

Henri Giraud «Esprit Nature» - Brut - Aÿ	14CL 28 / 75CL 140
Lenoble «V.20» - Grand Cru Extra Brut Blanc de Blancs - Damery	14CL 36 / 75CL 180
Alfred Gratien - Brut Rosé - Epernay	14CL 32 / 75CL 160

WINE BY THE GLASS – ROSÉ

Côtes-de-Provence «Saint-M» 2025 - Château Saint-Maur Cru Classé	14CL 20 / 75CL 100
Corse 2024 - Clos Venturi	14CL 22 / 75CL 110

WINE BY THE GLASS – WHITE

Irouléguy 2023 - Hegaldaka	14CL 22 / 75CL 110
Jasnières «Rosiers» 2017 - Domaine de Bellivière	14CL 19 / 75CL 95
Côtes du Roussillon «Les Glacières» 2023 - Domaine Gardiés	14CL 16 / 75CL 80
Saint-Véran «En Crèches» 2021 - Famille Paquet	14CL 25 / 75CL 125
Alsace Grand Cru «Hengst» Riesling 2012 - Josmeyer	14CL 27 / 75CL 135

WINE BY THE GLASS – RED

Vin de France «Face-Est» 2023 - Domaine Blard & Fils	14CL 15 / 42CL 45 / 75CL 70
Saint-Chinian «Ivresse...» 2023 - Canet Valette	14CL 17 / 42CL 51 / 75CL 85
Rasteau «Les Argiles Roses» 2023 - Domaine de Beurenard	14CL 23 / 42CL 69 / 75CL 115
Cadillac Côtes de Bordeaux 2019 - Château Biac	14CL 27 / 42CL 81 / 75CL 135
Maranges «Les Plantes» 2024 - Domaine Chavy-Chouet	14CL 25 / 42CL 75 / 75CL 125



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THE BAR

SAKÉ, CIDER & SWEET WINES

Sake of the Moment, selected by our sommelièrs	10CL 21 / 72CL 145
Pear Cider «Pira» - Maison Otium	14CL 12 / 75CL 60
Vouvray Moelleux «Le Haut-Lieu» 2015 - Domaine Huet	10CL 16 / 75CL 115
Vin de France «Prunelart Doux» 2020 - Domaine Plageoles	10CL 19 / 75CL 130
Vin de Liqueur «Maydie» - Château d'Aydie	10CL 15 / 50CL 75

OUR BOTTLES OF WINE – CHAMPAGNE

75 cl

Pierre Brocard «L'Egarée - En Haute-Frillon» - Brut Nature - Celles-sur-Ource	235
Guiborat «Thétys» - Grand Cru Extra Brut Blanc de Blancs - Cramant	180
Ruinart - Brut Blanc de Blancs - Reims	330
Telmont «Réserve de la Terre» - Brut Rosé - Damery	200
Krug Grande Cuvée «173ème édition» - Brut - Reims	850

OUR BOTTLES OF WINE – ALSACE

Alsace Grand Cru «Mandelberg» Riesling 2012 - Bott-Geyl	120
Alsace Grand Cru «Brand» Riesling 2017 - Domaine Albert Boxler	190

OUR BOTTLES OF WINE – JURA

Arbois «Savagnin» 2015 - Domaine du Pélican	110
Arbois «Chardonnay - Mailloche» 2016 - Domaine Stéphane Tissot	135



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OUR BOTTLES OF WINE – LOIRE VALLEY

Muscadet Sèvre et Maine «Le Fief du Breil» 2015 - Domaine de la Louvetrie by Jo Landron	70
Saumur «Clos de l'Echelier» 2015 - Domaine Des Roches Neuves par Thierry Germain	160
Sancerre «Alpha Omega» 2022 - Guillaumont-Fargette	115
Pouilly-Fumé «Silex» 2015 - Domaine Didier Dagueneau	340

OUR BOTTLES OF WINE – RHÔNE VALLEY

IGP Collines Rhodaniennes «Le Pied de Samson» 2022 - Domaine Georges Vernay	100
Crozes-Hermitage «Les Pontaix» 2023 - Laurent Fayolle	110
Condrieu «La Loye» 2016 - Jean-Michel Gerin	145
Châteauneuf-du-Pape 2018 - Château de la Font du Loup	145

OUR BOTTLES OF WINE – BURGUNDY (WHITE)

Mâcon-La Roche Vineuse «Les Cras» 2013 - Merlin	90
Pouilly-Vinzelles «Les Longeays» 2014 - Merlin	95
Bourgogne Hautes-Côtes de Beaune «Jardin du Calvaire» 2015 - Domaine Etienne Sauzet	115
Saint-Aubin «Cuvée Thomas» 2015 - Vincent Latour	125
Pernand-Vergelesses 1er Cru «En Caradeux» 2014 - Laleure-Piot	165
Savigny-Les-Beaune 1er Cru «Les Vergelesses» 2014 - Domaine Génot-Boulangier	160
Chassagne-Montrachet 1er Cru «Clos du Château de la Maltroye» 2015 - Château de la Maltroye	240

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OUR BOTTLES OF WINE – BURGUNDY (WHITE) · CONTINUED

Corton-Charlemagne Grand Cru 2017 - Henri Boillot	575
Criots-Bâtard-Montrachet Grand Cru 2015 - Fontaine-Gagnard	630

OUR BOTTLES OF WINE – SPAIN & VINS DE FRANCE

VDT Castilla y Leon «Majuelo del Chiviritero» 2020 - Cantalapiedra Viticultores	95
Vin de France «Les Egarés - Carignan blanc» 2023 - Gerard Bertrand	280

OUR BOTTLES OF WINE – LANGUEDOC-ROUSSILLON (WHITE)

75 cl

GARD

IGP du Gard 2024 - Roc d'Anglade	175
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HÉRAULT

IGP de l'Hérault «Siclène» 2015 - Domaine La Terrasse d'Elise	90
IGP de l'Hérault 2006 - Grange des Pères	660
IGP de l'Hérault 2015 - Grange des Pères	480
IGP de l'Hérault 2016 - Grange des Pères	460
IGP d'Oc «Coup de Calcaire» 2015 - Domaine Saint Sylvestre	90
Languedoc «Sainte Agnès» 2015 - Ermitage du Pic Saint Loup	70
Languedoc 2015 - Domaine Saint Sylvestre	90
Languedoc «Strate» 2022 - Clos Constantin	85
Coteaux du Languedoc 2014 - Prieuré St Jean de Bébian	120



VEGETARIAN

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Tuna, sole, seabass: North Atlantic | salmon: Scotland. Our sole comes from sustainable fishing practices.

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THE BAR

OUR BOTTLES OF WINE – LANGUEDOC-ROUSSILLON (WHITE) • CONTINUED

Coteaux du Languedoc «AUREL» 2012 - Domaine des Aurelles	290
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AUDE

Corbières «La Bégou» 2022 - Domaine Maxime Magnon	110
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IGP Pays de Cucugnan «Roussanne Vieilles Vignes» 2023 - Peter Sichel	95
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PYRÉNÉES-ORIENTALES

IGP Côtes Catalanes «Imalaya» 2021 - Domaine Le Roc des Anges	130
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IGP Côtes Catalanes 2018 - Le Soula	145
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IGP Côtes Catalanes «Calcinaires» 2022 - Domaine Gauby	110
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Collioure «Folio» 2023 - Coume del Mas	95
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Collioure «Cap Bear» 2022 - Clos de Paulilles	110
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Côtes du Roussillon 2020 - Domaine Mirmanda - F.X Demaison et Dominique Laporte	120
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ROUSSILLON'S SWEET WINES

Banyuls «Galatéo» 2014 - Coume del Mas 50cl	80
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Maury Blanc «Terres de Fagayras» 2015 - Roc des Anges	115
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Rivesaltes Ambré «Consolation» 1985 - Antic 50cl	75
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Rivesaltes Ambré 1970 - Domaine Sarda Malet	95
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Rivesaltes Ambré 1985 - Domaine Cazes	345
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Rivesaltes Grenat «La Carbasse» 2005 - Domaine Sarda Malet	105
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THE BAR

ROUSSILLON'S SWEET WINES · CONTINUED

Rivesaltes Tuilé 1986 - Domaine Cazes	350
Rivesaltes 1940 - Domaine Cazes Bottled in 2012	990
Rivesaltes 1943 - Domaine Cazes Bottled in 2012	875

OUR BOTTLES OF WINE – VINS DE FRANCE (RED)

75 cl

Vin de France «KA» 2019 - Marc Kreydenweiss	120
Vin de France «Tartuguié» 2022 - Prieuré Saint-Jean de Bébien	85
Vin de France «St Jacques» 2023 - Domaine Maxime Magnon	95

OUR BOTTLES OF WINE – LANGUEDOC-ROUSSILLON (RED)

75 cl

GARD

IGP Coteaux du Pont du Gard «L'Envol» 2021 - Marc Kreydenweiss	80
IGP Pays du Gard «Reserva Especial n°6» - Roc d'Anglade	450
IGP Pays du Gard «Reserva Especial n°10» - Roc d'Anglade	320
IGP Pays du Gard «Reserva Especial n°12» - Roc d'Anglade	310

HÉRAULT

IGP de l'Hérault «Pur» 2020 - Pierre Vaïsse	140
IGP de l'Hérault «Le Pradel» 2021 - Domaine La Terrasse d'Elise	145
IGP de l'Hérault «Les Hauts de Carol's» 2015 - Domaine La Terrasse d'Elise	170

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THE BAR

OUR BOTTLES OF WINE – LANGUEDOC-ROUSSILLON (RED) • CONTINUED

IGP de l'Hérault 2000 - Grange des Pères	750
IGP de l'Hérault 2012 - Grange des Pères	470
IGP de l'Hérault 2016 - Grange des Pères	410
IGP de l'Hérault 2021 - Maxime Renaudin	240
IGP de l'Hérault «Carignan» 2021 - Maxime Renaudin	260
IGP de l'Hérault - Coteaux du Salagou 2022 - L'Oratoire Saint Jean d'Aureilhan	230
IGP Pays d'Oc «La Marèle» 2009 - Mas des Agrunelles	210
IGP Saint-Guilhem le Desert 2020 - Mas de Daumas Gassac	205
IGP Saint-Guilhem le Desert «Bachi Bouzouc» 2023 - Domaine de La Réserve d'O	70
Languedoc 2020 - Bergerie de l'Arcade	240
Languedoc Pézenas «AUREL» 2010 - Domaine Les Aurelles	210
Languedoc Montpeyrroux «Les Cocalières» 2021 - Domaine d'Aupilhac	95
Faugères «Les Bastides d'Alquier» 2018 - Bardi d'Alquier	150
Pic Saint-Loup «Le Ribou» 2021 - Château del Ranq	110
Terrasses du Larzac «Les Gravettes» 2023 - Clos de la Barthassade	100
Terrasses du Larzac «Clas Mani» 2021 - Cassagne et Vitailles	165
<i>AUDE</i>	
IGP Pays de Cucugnan «Montanha» 2024 - Peter Sichel	70
IGP Pays de Cucugnan «Petite France» 2022 - Peter Sichel	95

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THE BAR

OUR BOTTLES OF WINE – LANGUEDOC-ROUSSILLON (RED) • CONTINUED

Corbières «Cuvée Rose» 2019 - Domaine Maxime Magnon	175
Corbières «Rozeta» 2023 - Domaine Maxime Magnon	120
Fitou «Dennis Royal» 2018 - Domaine des Milles Vignes	220
Fitou «Atsuko» 2018 - Domaine des Milles Vignes	220

PYRÉNÉES-ORIENTALES

IGP Côtes Catalanes «On s'en Fish» 2023 - Domaine Gardiès	70
IGP Côtes Catalanes «Aimer, Rêver, Prier, Se Taire...» 2024 - Domaine du Clos des Fées	145
Côtes du Roussillon Villages «Les Milleres» 2022 - Domaine Gardiès	75
Côtes du Roussillon Villages «Vielles Vignes» 2022 - Domaine du Clos des Fées	145
Côtes du Roussillon Villages «La Petite Sibirie» 2014 - Domaine du Clos des Fées	790
Côtes du Roussillon 2020 - Domaine Mirmanda - F.X Demaison et Dominique Laporte	130
Collioure «Quadratur» 2020 - Coume del Mas	120

OUR BOTTLES OF WINE – LOIRE VALLEY (RED) 75 cl

Saumur-Champigny 2021 - Château Yvonne	110
IGP Val de Loire «Grolleau» 2018 - Clau de Nell par Anne-Claude Leflaive	130
Bourgueil «Perrières» 2011 - Domaine C&P Breton	110

OUR BOTTLES OF WINE – NORTHERN RHÔNE VALLEY 75 cl

Crozes-Hermitage 2023 - Domaine des Entrefaux	95
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THE BAR

OUR BOTTLES OF WINE – NORTHERN RHÔNE VALLEY • CONTINUED

Cornas 2022 - Domaine de Lorient	170
Saint-Joseph «Vielles Vignes» 2023 - Domaine de Gouye	115
IGP Collines Rhodaniennes «Kamaka» 2022 - Graeme et Julie Bott	160
Côte-Rôtie «Champin le Seigneur» 2021 - Jean-Michel Gérin	195
Hermitage 2004 - Jean-Louis Chave	620

OUR BOTTLES OF WINE – SOUTHERN RHÔNE VALLEY

75 cl

Lirac 2022 - Domaine Giraud	75
Lubéron «Les Biguières» 2011 - Domaine Guillaume Gros	90
Châteauneuf-du-Pape «Les Safres» 2021 - Le Clos du Caillou	175
Châteauneuf-du-Pape 2007 - Château de Beaucastel	450

OUR BOTTLES OF WINE – SOUTHWEST

75 cl

IGP Aveyron «Le Trescol» 2018 - Le Pressoir Ambulant by Olivier Michel & Olivier Jullien	85
Irouleguy 2018 - Domaine Brana	130

OUR BOTTLES OF WINE – PROVENCE

75 cl

Bandol 2004 - Château de Pibarnon	240
IGP des Alpilles 2022 - Domaine des Alpilles	120
IGP des Alpilles 2011 - Domaine de Trévallon	290



VEGETARIAN

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THE BAR

OUR BOTTLES OF WINE – BURGUNDY & BEAUJOLAIS (RED)

75 cl

Fleurie «Poncié» 2023 - Domaine Anita	85
Moulin à Vent «Le Clos du Moulin à Vent» Monopole 2014 - Domaine Labruyère	120
Maranges 1er cru «La Fussière» 2022 - Domaine Bachelet-Monnot	150
Bourgogne «La Taupe» 2023 - Domaine Chavy-Chouet	95
Pernand-Vergelesses 1er Cru «Les Vergelesses» 2012 - Laleure-Piot	165
Pommard 1er Cru «Les Chanlins» 2014 - Domaine Parent	255
Corton-Les Fièvres Grand Cru 2017 - Vincent Bouzereau	370
Clos Saint Denis Grand Cru 2014 - Domaine Bertagna	520
Bonnes-Mares Grand Cru 2013 - Domaine de la Vougeraie	785
Musigny Grand Cru 2001 - Jacques Prieur	1100

OUR BOTTLES OF WINE – BORDEAUX

75 cl

Pessac-Léognan 2022 - Château Ferran	85
Saint-Julien 2019 - Château Langoa Barton	170
Pauillac «Moulin de Duhart» 2018 - Château Duhart-Milon	225
Pomerol 2019 - Château Beaugard	250
Pessac-Léognan 2019 - Château Pape Clément - Grand Cru Classé de Graves	325
Saint-Emilion Grand Cru 2014 - Clos Fourtet - 1er Grand Cru Classé B	610
Margaux 2004 - Château Margaux - 1er Grand Cru Classé 1855	1350



VEGETARIAN

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THE BAR

OUR BOTTLES OF WINE – ITALY

75 cl

Valtellina Superiore «Grumello Rocca de Piro» 2019 - Arpepe	180
Vittoria «Pithos Rosso» 2017 - Cos	105

 VEGETARIAN

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COMESTIBLES

All day, noon-8pm

DISTRACTIONS TO SHARE

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

DELICATESSEN

Charles' Rillettes	16
Duck Liver Mousse – Toasts	16
Foie Gras - Mostarda Di Cremona	32
Gascon Dry Ham Extra - Pierre Matayron (+24 Months)	36
Chorizo 100% Iberian - Bellota	26
Sausage 100% Iberian - Bellota	26
Big Charcuterie	44

HORS D'ŒUVRE

6 Good Shrimps - Mayo	36
Tuna Tartare - Avocado	24
■ Garden Tomatoes, Basil	14

■ VEGETARIAN

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COMESTIBLES

HORS D'ŒUVRE · CONTINUED

Avocado «Cantine» - Mustard-Soy	16
Good Parisian Burrata - Tomatoes - Basil	26
The Chicken Caesar	36

TOASTS & SANDWICHES

■ Toast Avocado-Coriander	24
Toast Avocado-Coriander, With Grilled Pancetta	28
Jambon Beurre	18
The Real Club Sandwich - Chicken	36
Grilled Croque «Comestibles»: Monsieur	24
Grilled Croque «Comestibles»: Madame	26

SIDES

■ French Fries Allumettes	12
■ Mash Tradition	12
■ Lettuce - Croûtons, Garlic & Aged Vinegar	12
Lettuce - Croûtons, Garlic & Aged Vinegar, With Pancetta	16

THE END

■ The Cheese - Ossau-Iraty	18
Petit Pot Hazelnut	12

■ VEGETARIAN

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COMESTIBLES

THE END · CONTINUED

Today's Pastry by Matthieu Carlin	18
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WINE BY THE GLASS — CHAMPAGNE

14 cl

Henri Giraud «Esprit Nature» - Brut - Aÿ	14CL 28 / 75CL 140
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Alfred Gratien - Brut Rosé - Epernay	14CL 32 / 75CL 160
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WINE BY THE GLASS — WHITE

Côtes du Roussillon «Les Glacières» 2023 - Domaine Gardiés	14CL 16 / 75CL 80
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Irouléguy 2023 - Hegaldaka	14CL 22 / 75CL 110
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Saint-Véran «En Crèches» 2021 - Famille Paquet	14CL 25 / 75CL 125
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WINE BY THE GLASS — RED

Saint-Chinian «Ivresse...» 2023 - Canet Valette	14CL 17 / 42CL 51 / 75CL 85
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Rasteau «Les Argiles Roses» 2023 - Domaine de Beurenard	14CL 23 / 42CL 69 / 75CL 115
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Maranges «Les Plantes» 2024 - Domaine Chavy-Chouet	14CL 25 / 42CL 75 / 75CL 125
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WINE BY THE GLASS — ROSÉ

Côtes-de-Provence «Saint-M» 2025 - Château Saint-Maur Cru Classé	14CL 20 / 75CL 100
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OUR BOTTLES OF WINE — CHAMPAGNE

75 cl

Guiborat «Thétys» - Grand Cru Extra Brut Blanc de Blancs - Cramant	180
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Telmont «Réserve de la Terre» - Brut Rosé - Damery	200
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COMESTIBLES

OUR BOTTLES OF WINE – WHITE

75 cl

Languedoc «Sainte Agnès» 2015 - Ermitage du Pic Saint Loup	70
Alsace Grand Cru «Mandelberg» Riesling 2012 - Bott-Geyl	120
Sancerre «Alpha Omega» 2022 - Guillerault-Fargette	115
Pernand-Vergelesses 1er Cru «En Caradeux» 2014 - Laleure-Piot	145
Saumur «Clos de l'Echelier» 2015 - Domaine Thierry Germain	160
Corton-Charlemagne Grand Cru 2015 - Follin Arbelet	410

OUR BOTTLES OF WINE – RED

75 cl

IGP Côtes Catalanes «On s'en Fish» 2023 - Domaine Gardiès	70
Saumur-Champigny 2021 - Château Yvonne	110
IGP Collines Rhodaniennes «Kamaka» 2022 - Graeme et Julie Bott	160
Pommard 1er Cru «Les Chanlins» 2014 - Domaine Parent	255
Pauillac «Moulin de Duhart» 2018 - Château Duhart-Milon	225
Clos Saint Denis Grand Cru 2014 - Domaine Bertagna	520

COCKTAILS

Swamp Water 12cl. Green Chartreuse, Pineapple, Lime	20
Tampico 14cl. Campari, Dry Curacao Pierre Ferrand, Lemon, Tonic	20

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COMESTIBLES

COCKTAILS • CONTINUED

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	
Vieux Carré	20
9cl. Michter's Straight Rye, Frapin VSOP Cognac, Red Dolin, Bénédictine	
East Spitfire	20
14cl. Ketel One Vodka, White Wine, Peach Liquor, Lemon	
Airmail	20
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 TONIC COLLECTION

5 cl

Anaë	22
Distillerie de Paris - Bel Air	22
Citadelle Original	22
Citadelle No Mistake Old Tom Gin	28
Le Gin du Mont Blanc	22



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COMESTIBLES

GIN TONIC COLLECTION • CONTINUED

Tanqueray Ten	22
Hendrick's	22
Normindia - Gin Biologique	22
Nouaison by G'Vine	22
Gin Roku	22
KI NO BI	30
Monkey 47	28

BEERS

Icauna Pale Ale - Brasserie Popihn 33cl	15
Corona Extra 33cl	15
Galibot Pils de Schoeneck 33cl	15
Heineken - 00% 25cl	15

WATER, SOFT & FRUIT JUICES

Evian	50CL 9 / 1L 12
Badoit	50CL 9 / 1L 12
Coca-Cola 33cl or Coca-Cola Zéro 33cl	12



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COMESTIBLES

WATER, SOFT & FRUIT JUICES · CONTINUED

House Iced Tea 25cl	15
London Essence Tonic / Ginger Ale / Ginger Beer 20cl	12
Lemonade “La Mortuacienne” 33cl	12

CAFÉTERIE

Espresso	9
Double Espresso	12
Americano	12
Cappuccino	12
Latte	12
Flat White	12
Breakfast Tea	12
Jasmine	12
Camomile	12
Hot Chocolate	18



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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

 VEGETARIAN

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LE PETIT CRILLON

OUR BEVERAGES

Water

Fruit juice

Water syrup

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