CAFÉ ANTONIA

LE BRISTOL PARIS

MENU · BREAKFAST · TAPAS · DRINKS

Breakfast 8.00am to 11.00am · Lunch 12.00pm to 3.00pm · Dinner 6.00pm to 10.30pm

MENU

STARTERS

Green peas soup — 35
Lemon ricotta ravioli

Crab salad — 38
Citrus avocado

Beechwood house-smoked salmon — 39
Blinis and sour cream

Sea bream carpaccio — 52
Chimichurri sauce

Spicy fresh tuna crudo — 61
Caviar olive oil from « La Trinité »

Candied duck foie gras « salt and pepper » — 67
Toasted bread

White asparagus — 58
Mimosa garnish and herbs vinaigrette

Poached egg — 58
Comté veil, green asparagus and Périgord truffle sauce

SALADS

Avocado and quinoa French Riviera style — 42
Citrus vinaigrette

« Camus » artichoke and french green bean salad — 49
Hazelnut oil dressing

Antonia's salad — 44
Lettuce heart, emmental, white ham, poultry, radish and cherry tomatoes

Caesar salad with chicken and bacon — 52

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MENU

MAIN COURSES

Seasonal spring vegetables Olive oil and fresh lemon	42
Cheeseburger with crispy bacon Bristol sauce	59
Hand-cut beef tartare French fries	59
Roasted chicken breast Green asparagus and seasonal spring vegetables, light lemon juice	71
Milanese veal escalop Eggplants «parmigiana»	75
Roasted cauliflower in variations Gently spiced carrot jus	35
Pan-fried beef filet with green pepper Baby new potatoes and preserved shallots	85
Grilled salmon Mashed potatoes, «Béarnaise» foam	56
Roasted sea bass Artichokes, preserved tomatoes and basil, «vierge» sauce	62
Sole meunière from French coasts Seasonal vegetables	98

GARNISHES

Mashed potatoes, french fries, spinach, mixed vegetables, mesclun salad	18

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MENU

HAND-MADE PASTA FROM THE « ATELIERS DU BRISTOL »

Fettuccine with langoustines 68
Lemongrass infused broth, lemon pesto

Potato gnocchi with puttanesca sauce 46

Rigatoni 59
Tomatoes, basil

Grilled octopus 74
Chorizo and green peas orzo, nasturtium broth

SANDWICHES

Vegetarian club sandwich 52
Light yogurt with herbs

Grilled chicken and bacon club sandwich 59

Ham and comté cheese « Croque-Monsieur » 67
Black truffle butter

Lobster roll 75

DESSERTS

Plate of fresh and refined cheeses 28

Vanilla Bourbon flavoured creme brulee 27

Baked Alaska 30
“Plombières ice cream”

Roasted vanilla millefeuille 30
Salted butter caramel

Signature french toast 35

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MENU

DESSERTS · CONTINUED

Saint-Honoré waffle	35
Selection of homemade ice creams and sorbets	29
Homemade scone	18
Selection of macaroons	20

SELECTION OF PASTRIES TO CHOOSE FROM

Lemon meringue tart	27
Exotic fruits cheesecake	27
Piedmont hazelnut	27
Cookies	27
Selection of cakes	27
Black Forest cake	27

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BREAKFAST MENU

BREAKFAST FORMULAS

Continental 58
Freshly pressed fruits juice · Coffees, teas, infusions or hot chocolate · Our baker's selection of French pastries and bread · Homemade jams and honey

American 72
Continental breakfast · Fresh fruits salad · Yogurt, cereals or porridge · Two eggs prepared at your convenience · With two side dishes: Bacon, sausages, ham, smoked salmon, mushrooms, avocado, sautéed potatoes, tomatoes, cheese, spinach, sautéed vegetables

Wellbeing 72
Green juice or detox juice · Coffees, teas or infusions · Açai bowl or exotic chia pudding · Bread and almond cream · Avocado toast and smoked salmon or White French omelette with two side dishes · Assortment of nuts and dried fruits

All our coffees and teas are from organic farming and fair trade. The salmon comes from sustainable and responsible aquaculture. Our eggs are fresh and come from free-range hens.

EGGS

Ham or smoked salmon eggs Benedict 39

Soft boiled eggs with Sologne caviar 58

Scrambled eggs mousseline with black truffle 58

Lobster omelette 65

Eggs prepared at your convenience : 28
Fried, soft boiled, poached, omelette or scrambled With two side dishes

Extra egg 7

SIDE DISHES

Bacon, sausages, ham, smoked salmon, mushrooms, avocado, sautéed potatoes, tomatoes, cheese, spinach, sautéed vegetables 10

Black truffle extra – 10g 35

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BREAKFAST MENU

SIDE DISHES · CONTINUED

Sologne caviar extra – 15g	40

PLATES

Smoked salmon, blinis, sour cream	39
Tomatoes salad	24
Avocado toast	35
Avocado toast, poached egg and smoked salmon	45
Plate of matured cheeses	28
Culatello ham	31

FRUITS

Fresh seasonal fruits plate	39
Fresh seasonal fruits salad	29
Red fruits plate	43
Whole fruit	10

DAIRY PRODUCTS

Plain yogurt, low fat, fruit yogurt	16
Soft white cheese	16
Cottage cheese	13

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BREAKFAST MENU

CEREALS

Muesli, Corn Flakes, Granola, Coco Pops, Rice Krispies	20
Porridge (with milk or water)	18
Bitcher muesli	24
Granola with red fruits and yogurt	31

SWEET

Pancakes, French crepes	29
Açai bowl	22
Exotic chia pudding	22
Signature french toast	35
Saint-Honoré waffle	35

BAKER'S SELECTION

The pastry	10
Pastries basket for one	25
Pastries basket for two	45
Bread basket	14

DRINKS

Filter coffee	15
Espresso coffee	12

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BREAKFAST MENU

DRINKS · CONTINUED

Double espresso	18
Cappuccino, Café latte	18
Latte matcha	25
Hot chocolate “Le Bristol”	19
Tea, Infusion	18
Glass of Champagne 15cl	30
Freshly pressed fruits juice	19
Your own mix of freshly squeezed juice	20

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TEA SELECTION

Nuwara Eliya 18
Orange Pekoe tea is famous for its light, generous complexity.

French Earl Grey 18
A bergamot-aromatic black tea with citrus notes and French blueberry petal.

Darjeeling Chamong 18
A strong cup with floral, crisp, aromatic notes that delight the palate.

Pomme Prestige 18
A citrusy, refreshing infusion, apple prestige is a blend of black tea and green apples.

Emperor Sencha 18
An invigorating green tea from Japan with a subtle taste.

Chun Mee 18
Green tea famous for its delicate, plum-like sweetness.

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BREAKFAST MENU

TEA SELECTION · CONTINUED

Jasmin Monkey King 18
Very rare jasmin green tea, carefully hand selected.

Sweet France Tea 18
A blend of exotic flowers, a touch of chamomile and green tea.

HERBAL TEA SELECTION

Vanilla Bourbon 18
A rooibos fresh and light, smooth and slightly sweet, ideal for savouring in the evening.

Amazone 18
Original recipe with mountain flowers, lavender and elderflower.

Eternal Summer 18
Herbal tea infusion with summer rosebuds, enhanced with red berries

PRESTIGE SELECTION

Imperial Oolong 25
Sweet, fruity flavours with a divine lingering aftertaste.

Ti Kuan Yin Superior 25
A mild infusion with a pleasant orchid fragrance and delicate taste.

Jasmin Pearl Tea 25
A suave cup of elegantly scented green tea, sumptuously blended with jasmine flowers.

Imperial Lapsang Souchong 25
Black tea distinguished by its beautiful leaves giving a sweet and full-bodied flavor with the aroma of Chinese pine.

Thé Blanc Prestige Yin Zhen 28
The soft, velvety leaves deliver a radiant infusion, with notes of butter and honey.

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TAPAS

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Ham and comté cheese « Croque-Monsieur » Black truffle butter	38
Muddled avocado with chilli	16
Hummus with cumin and pomegranate seeds	19
Smoked salmon toasts Lemon and dill butter	32
Soy « Saku » tuna tataki	32
Cod fritters Garlic mayonnaise	21
Fried chicken strips Cajun sauce	29
« Salt and pepper » duck foie gras toasts	45
« Rock shrimp » Spicy mayonnaise	49
Caviar from Sologne	30g - 135 / 50g - 225

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CHILDREN MENU

This menu is offered to our guests aged up to 10 years old included

STARTERS

This menu is offered to our guests aged up to 10 years old included. 32
Smoked salmon and blinis

Foie gras and toasted bread 36

Tomatoes salad and burrata 26

MAIN DISHES

Hand-made pasta from the “ateliers du Bristol” with tomato and parmesan 32

Fish fillet of the day 36
Beurre blanc

Poultry fillet 36

Beef fillet 42

CHOICE OF A SIDE DISH

Mashed potatoes, mix of roasted vegetables, or rigatoni with butter

DESSERTS

Cookie 18

Seasonal fruit tart and sorbet 18

Assortment of ice creams and sorbets - 3 scoops 18

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DRINKS

OUR SELECTION OF WINES BY THE GLASS

OUR CHAMPAGNES

Charles Heidsieck, Réserve - S.A	35
Charles Heidsieck Rosé, Réserve - S.A	40
Pierre Moncuit Delos, Blanc de blancs - S.A	40
Dom Pérignon *(c. 2017)*	80

OUR ROSÉ WINES

Côtes de Provence, Whispering Angel, Château d'Esclans *(c. 2025)*	26
Côte de Provence, Rose et Or, Château Minuty *(c. 2024)*	26

OUR WHITE WINES

Vin de Corse, 1769, Clos Venturi *(c. 2024)*	21
Touraine-Amboise, Buisson, Domaine Bonnigal-Bodet *(c. 2021)*	30
Chablis, Domaine Picq *(c. 2023)*	32
Pouilly-Fumé, Moynerie, Michel Redde & Fils *(c. 2022)*	32
Condrieu, La Loye, Jean-Michel Gerin *(c. 2022)*	40
Meursault, Les Chevalières, Domaine Xavier Monnot *(c. 2020)*	60

OUR RED WINES

Moulin-à-Vent, Coeurs Terroirs, Domaine Labruyère *(c. 2015)*	24
Châteauneuf-du-Pape Saint-Préfert *(c. 2017)*	38
Saint-Emilion, Closerie de Fourtet, Clos Fourtet *(c. 2019)*	48
Chambolle-Musigny, Les Veroilles, Domaine Bruno Clair *(c. 2014)*	59

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DRINKS

OUR CORAVIN WINES

Ograde, Skerk (vin de macération) *(c. 2021)*	38
VDF, Pur Sang, Domaine Didier Dagueneau *(c. 2015)*	70
Charmes-Chambertin, Domaine Geantet Pansiot *(c. 2010)*	95
Bâtard-Montrachet, Domaine Fontaine Gagnard *(c. 2017)*	195

OUR DESSERT WINES

Moscato D'Asti, Ca' del Baio *(c. 2022)*	20
Porto, Tawny 10 ans, Niepoort - S.A	26
Sauternes, Castelnau de Suduiraut, Château Suduiraut *(c. 2020)*	28
Porto, Blanc 10 ans, Andresen, 8cl - S.A	32
Porto, Tawny 20 ans, Niepoort, 8cl - S.A	45

NON-ALCOHOLIC SPARKLING WINES

Copenhagen Sparkling Tea, « Bla »	20

OUR HALF BOTTLES

Moët & Chandon Brut Impérial - S.A	85
Krug, Grande Cuvée - S.A	390

COCKTAILS

SIGNATURE COCKTAILS · 34

Bristol Fizz, 12 cl
Belvedere vodka, St Germain, Perrier, rose syrup, lime juice

Chartreuse Mule, 14cl
Belvedere vodka, Green Chartreuse, ginger beer, lemon juice

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DRINKS

COCKTAILS · CONTINUED

Jardin Français, 18 cl
Hendrick's Gin, verjuice, cucumber squash, apple juice, lemon juice

The Macallan Old Fashioned, 7 cl
The Macallan 12 ans, angostura, sugar

CLASSIC COCKTAILS · 33

Mojito

Espresso Martini

Margarita

Bloody Mary

Americano

Negroni

Bellini

Dry Martini

VIRGIN COCKTAILS · 26

Virgini, 12cl
Sparkling tea, peach purée

Pussy Foot, 14cl
Orange, pineapple and grapefruit juices, grenadine syrup

APERITIF

VERMOUTHS & BITTERS, 7 cl

Martini Rosso, Bianco, Dry, Campari, Apérol, Lillet Blanc 28

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DRINKS

ANISEED SPIRITS, 4 cl

Ricard, Pastis 51	28

BEERS, 33 cl

Heineken, Carlsberg, Kronenbourg, Corona, Volcelest Pale Ale	16

CIDERS

Sydre « Argelette », 2022, Eric Bordelet, 75 cl	90

SPIRITS

GINS, 5cl

Hendricks, Bombay Sapphire, Roku	31
Monkey 47	33

VODKAS, 5 cl

Belvedere, Grey Goose	31

TEQUILA & CACHAÇA, 5 cl

Leblon, Volcan Blanco	31

RUMS, 5 cl

Bacardi - 4 years	31
Zacapa - 23 years	40
Eminente - 7 years	40

WHISKIES

BLENDED SCOTCH WHISKIES, 5 cl

Chivas Regal - 12 years	31

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DRINKS

WHISKIES · CONTINUED

Johnnie Walker Black Label	31
Glenfiddich - 18 years	60
Johnnie Walker Blue Label	70

ISLAY, 5cl

Bowmore - 12 years	31
Laphroaig Quarter Cask - 10 years	35
Bowmore - 18 years	65

SPEYSIDE & HIGHLANDS, 5 cl

Glenlivet - 12 years	35
Glenmorangie - 18 years	35
The Macallan - 12 years	35
The Macallan - 18 years	85
The Macallan Sherry oak - 25 years	690

SKYE & ORKNEY, 5 cl

Talisker Port Ruighe	31
Highland Park - 18 years	40

BOURBONS, 5 cl

Maker's Mark	31
Jack Daniels	31
Buffalo Trace	31

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DRINKS

JAPANESE WHISKIES, 5cl

Hakushu - 12 years	45
Yamazaki - 12 years	80
Hibiki - 21 years	190

DIGESTIFS

COGNACS, 5cl

Guy Lheraud V.S.O.P	31
Hennessy V.S	40
Hennessy X.O	60
Rémy Martin X.O	60
Martell Cohiba	220

FRUIT BRANDIES, 5 cl

Vieille prune de Souillac	31

CALVADOS, 5 cl

Le Morton « Réserve »	31

BAS-ARMAGNAC, 5 cl

Dartigalongue V.S.O.P	35

LIQUEURS, 5 cl

Amaretto Disaronno, Cointreau, Get 27/31, Bailey's, Limoncello, Grand Marnier	28
Chartreuse verte, Chartreuse jaune	35

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DRINKS

OUR CHAMPAGNES

WHITE CHAMPAGNES

Alfred Gratien - S.A	160
Moët & Chandon, Impérial *(c. 2016)*	175
Louis Roederer, Collection 246 - S.A	185
Pierre Gerbais, Grains de Celles - S.A	200
Ruinart, Blanc de blancs - S.A	330
La Closerie, Jérôme Prévost - S.A	390
Pierre Peters, Les Chétillons *(c. 2014)*	580
Taittinger, Comtes de Champagne *(c. 2014)*	650
Dom Pérignon *(c. 2017)*	650
Louis Roederer, Cristal *(c. 2016)*	660
Phillipponnat, Clos des Goisses *(c. 2007)*	660
Pol Roger, Sir Winston Churchill *(c. 2009)*	690
Krug, Grande Cuvée - S.A	790
Charles Heidsieck, Blanc des Millénaires *(c. 2007)*	820

ROSÉ CHAMPAGNES

Louis Roederer *(c. 2017)*	250
Veuve Clicquot *(c. 2012)*	280
Egly-Ouriet - S.A	430

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DRINKS

OUR CHAMPAGNES · CONTINUED

Dom Pérignon *(c. 2009)*	1250

OUR WHITE WINES

ALSACE, JURA

Riesling, Cuvée Muhlforst, Domaine Kientzler *(c. 2022)*	110
Riesling, Cuvée Théo, Domaine Weinbach *(c. 2018)*	130
Riesling, Frederic Emile, Domaine Trimbach *(c. 2017)*	360
Riesling, Clos Saint Hune, Domaine Trimbach *(c. 2018)*	830
L'Etoile, Les Budes, Domaine de Montbourgeau *(c. 2022)*	190

LOIRE VALLEY

Chinon, Teyras Chenin, Teyras de Grandval *(c. 2022)*	150

BURGUNDY

Chablis, Domaine Picq *(c. 2023)*	160
Savigny-les-Beaune, Domaine de la Vougeraie *(c. 2020)*	200
Meursault, Les Chevalières, Domaine Xavier Monnot *(c. 2020)*	300
Corton-Charlemagne Grand cru, Domaine Bonneau du Martray *(c. 2007)*	1060

RHÔNE VALLEY

IGP Collines Rhodaniennes, Pied de Samson, Domaine Georges Vernay *(c. 2022)*	160
Condrieu, La Loye, Jean-Michel Gerin *(c. 2022)*	210
Condrieu, Chaillées de l'Enfer, Domaine Georges Vernay *(c. 2016)*	360

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DRINKS

OUR WHITE WINES · CONTINUED

Châteauneuf-du-Pape, Château de Beaucastel *(c. 2015)* 370

LANGUEDOC-PROVENCE

IGP Hérault, Hasard, Domaine Vaïsse *(c. 2017)* 110

Côtes de Provence, Milia, Le Clos de l'Ours *(c. 2023)* 160

OUR RED WINES

ALSACE

Pinot noir, Mathieu, Domaine Kirrenbourg *(c. 2021)* 250

BURGUNDY

Chambolle-Musigny, La Combe D'Orveau, Domaine J. Grivot *(c. 2014)* 390

Chambolle-Musigny 1er Cru, Les Cras, Domaine Barthod *(c. 2012)* 390

Nuits-Saint-Georges, 1er Cru, Clos de la Maréchale, Domaine J.F.Mugnier *(c. 2015)* 420

Volnay 1er Cru, Santenots-du-Milieu, Domaine des Comtes Lafon *(c. 2005)* 450

BORDEAUX

Pessac-Léognan, Acte 2, Château Couhins-Lurton *(c. 2019)* 165

Pauillac, Château Pibran *(c. 2015)* 200

Margaux, Ségla, Château Rauzan-Ségla *(c. 2015)* 210

Pomerol, Château Bellegrave *(c. 2014)* 230

RHÔNE VALLEY

Cornas, Renaissance, Domaine Clape *(c. 2015)* 270

Côte-Rôtie, Domaine Jamet *(c. 2013)* 370

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DRINKS

OUR RED WINES · CONTINUED

Côte-Rotie, Les Grandes Places, Domaine du Monteillet *(c. 2010)* 580

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