LE JARDIN FRANÇAIS

LE BRISTOL PARIS

MENU · AFTERNOON TEA · TAPAS

Lunch 12.00pm to 3.30pm · Afternoon tea 3.00pm to 6.00pm · Dinner 6.00pm to 10.30pm

MENU

STARTERS

Green peas soup Lemon ricotta ravioli	35
Crab salad Citrus avocado	38
Beechwood house-smoked salmon Blinis and sour cream	39
Sea bream carpaccio Chimichurri sauce	52
Spicy fresh tuna crudo Caviar olive oil from « La Trinité »	61
Candied duck foie gras « salt and pepper » Toasted bread	67
White asparagus Mimosa garnish and herbs vinaigrette	58
Poached egg Comté veil, green asparagus and Périgord truffle sauce	58

SALADS

Avocado and quinoa French Riviera style Citrus vinaigrette	42
« Camus » artichoke and french green bean salad Hazelnut oil dressing	49
Antonia's salad Lettuce heart, emmental, white ham, poultry, radish and cherry tomatoes	44
Caesar salad with chicken and bacon	52

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

MENU

HAND-MADE PASTA FROM THE « ATELIERS DU BRISTOL »

Fettuccine with langoustines Lemongrass infused broth, lemon pesto	68
Potato gnocchi with puttanesca sauce	46
Rigatoni Tomatoes, basil	59
Grilled octopus Chorizo and green peas orzo, nasturtium broth	74

SANDWICHES

Vegetarian club sandwich Light yogurt with herbs	52
Grilled chicken and bacon club sandwich	59
Ham and comté cheese « Croque-Monsieur » Black truffle butter	67
Lobster roll	75

DESSERTS

Plate of fresh and refined cheeses	28
Vanilla Bourbon flavoured creme brulee	27
Roasted vanilla millefeuille Salted butter caramel	30
Signature french toast	35
Selection of homemade ice creams and sorbets	29
Homemade scone	18

MENU

DESSERTS · CONTINUED

Selection of macaroons	20
Dame Blanche sundae	28
Strawberry & raspberry vacherin	28
Fior di latte sundae	28

SELECTION OF PASTRIES TO CHOOSE FROM

Wild strawberry and elder cheesecake	27
Raspberry cheesecake	27
Piedmont hazelnut	27
Cookies	27
Selection of cakes	27
Tiramisu	27

Afternoon tea 95

3:00pm-6:00pm A refined journey in three acts, where textures, flavors and savoir-faire unfold with elegance. The experience opens with a savory interlude imagined by Chef Arnaud Faye, followed by a fresh and delicate sweet creation inspired by seasonal notes. The Tea Time tree then reveals a selection of emblematic pastries by Pastry Chef Maxence Barbot, accompanied by signature creations from Head Baker Corentin Molina.

Your choice of tea, coffee, hot chocolate or herbal tea A glass of Champagne Moët & Chandon « Brut Imperial » or sparkling non-alcohol wine Savoury, pre-dessert and pastry selection

AFTERNOON TEA

3.00pm - 6.00pm

AFTERNOON TEA · PER GUEST

95

PRESTIGE TEA 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.

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.

AFTERNOON TEA

TEA SELECTION · CONTINUED

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.

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

HOT BEVERAGES

Espresso 12

Double expresso, Cappuccino, Café latte 18

Matcha latte 25

Hot chocolate « Le Bristol » with smooth homemade whipped cream 23

AFTERNOON TEA

FRESH BEVERAGES

Vittel (25 cl), Perrier (33 cl)	12
Badoit (50 cl), Evian (50 cl), San Pellegrino (75 cl), Chateldon (75cl)	16
“Be Wtr” micro filtered still or sparkling (50cl)	10
Coca Cola (33 cl), Coca Cola zéro (33 cl), Ginger ale (20 cl), Schweppes tonic (25 cl), Sprite (25 cl) Orangina (25 cl)	16

HOMEMADE FRUITS JUICE (25CL)

Lemon, orange, grapefruit, pineapple, detox or green juice	19
Your own mix of freshly squeezed juice	20
Alain Milliat tomato or apple juice	19

ICED TEAS (20CL)

Pomme Prestige — 23
A blend of black tea and green apples creating a citrusy and refreshing infusion.

Sweet France Tea — 23
A blend of exotic flowers, a touch of chamomile and green tea, Sweet France evokes the elegance and refinement of France in a cup of tea.

Thé Noir Citronne — 23
A black tea from Yunnan with fresh bergamot and lemon.

VIRGIN COCKTAILS

Virgini — 26
Sparkling tea, peach purée

AFTERNOON TEA

VIRGIN COCKTAILS · CONTINUED

Pussy Foot 26
Orange, pineapple and grapefruit juices, grenadine syrup

Your choice of tea, coffee, hot chocolate or herbal tea · A glass of Champagne Moët & Chandon « Brut Imperial » or sparkling non-alcohol wine · Savoury, pre-dessert and pastry selection

TAPAS

TAPAS

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

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