

PERPETUAL

Élysée Montaigne

The Breakfast

PETIT JOUEUR

15

Coffee, tea or hot chocolate
Regular, low-fat almond or coco milk
Fresh pressed juice, orange or grapefruit
Viennoiseries, multigrain bread
Jam Alain Millat and artisanal butter
Homemade fresh fruits salad (supp. Granola +2€)

GROS GOURMAND

23

Coffee, tea or hot chocolate
Regular, almond, oat or coco milk
Fresh pressed juice, orange or grapefruit
Viennoiseries, multigrain bread
Jam Alain Millat and artisanal butter
Homemade fresh fruits salad (supp. Granola +2€)
Sweet of the day, please select one:
Homemade crêpes, Salted butter caramel
Chocolate bread pudding, Orange Blossom

Organic eggs prepared to your liking, please select one:
Scrambled eggs, Light cream
Omelet, Mushrooms, Swiss cheese and tomatoes
Green Egg Benedict, Avocado Hollandaise, fresh spinach, English muffin (supp. ham +2€)

À LA CARTE

<i>3 viennoiseries</i>	4
<i>Organic eggs prepared to your liking</i>	10
<i>Avocado toast, Perfect egg, zaatar</i>	12
<i>Homemade cake, Salted butter caramel</i>	6
<i>Organic Granola Supernature, Fat free cottage cheese and fresh fruits</i>	7
<i>Homemade fresh fruits salad</i>	6
<i>Selection of cold cuts</i>	15
<i>Selection of cheeses</i>	13

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HOT DRINKS (Can be served cold)

<i>Espresso / Double espresso</i>	3/5
<i>Macchiato</i>	4
<i>Cappuccino</i>	7
<i>Homemade hot chocolate</i>	7
<i>Tea Artefact: Rooibos, Earl grey, Jasmin, Organic Green</i>	7
<i>Café latte</i>	7

SOFT DRINKS

<i>Fresh pressed juice: orange or grapefruit</i>	6
<i>Peach nectar, 20 cl</i>	
<i>Williams Pear nectar</i>	
<i>Homemade basilic lemonade</i>	
<i>Virgin Bellini</i>	
<i>Tonic Fever Tree</i>	

NOT SO SOFT DRINKS

<i>Bellini</i>	12
<i>Prosecco & peach nectar</i>	
<i>Mimosa</i>	15
<i>Champagne Roederer, fresh pressed orange juice</i>	