

## STARTERS

HOMEMADE CARROT AND GINGER JUICE	12
PUMPKIN SOUP	15
HEART LETTUCE SALAD / AVOCADO	10/15
GREEN BEANS SALAD WITH MUSHROOMS	14
MARINATED ARTICHOKE, TRUFFLE VINAIGRETTE	23
TOMATOES / TOMATOES & BURRATA CHEESE	16/22
SEA BREAM CEVICHE	27
TUNA AND AVOCADO TARTAR	28
AVOCADO SURPRISE	29
SEASONAL MUSHROOMS, GARLIC EMULSION	28
CHICKEN SPRING ROLLS	17
PATA NEGRA, PAN CON TOMATE	33
CEASAR SALAD	24
QUINOA, KALE, GRENADE, LEMON CONFIT, AVOCADO SALAD	25
NIÇOISE SALAD	25

## DELICATESSEN LA MAISON DU CAVIAR

SMOKED SALMON FROM SCOTLAND, BLINIS*	28
WHITE TARAMA*	14
SUMMER TRUFFLES, TARAMA*	16
OSCIETRE IMPERIAL CAVIAR 30G*	110
OSCIETRE IMPERIAL CAVIAR 30G*, WITH TWO SHOTS OF BELUGA	120

\*DISHES MARKED WITH AN ASTERISK ARE NOT HOMEMADE

THE ORIGIN OF THE MEATS IS EU. AN ALLERGEN CARD IS AVAILABLE AT THE RESTAURANT RECEPTION.

## MAINS

TOMATO AND BASIL PENNE « SLIGHTLY SPICED»	21
TRUFFLE CREAM RAVIOLI	38
COD FILLET, TOM YAM SAUCE	36
GRILLED SEA BASS, LEMON BUTTER	32
MARINATED SALMON OR GRILLED SALMON, CHIVE AND DILL CREAM	29
CHICKEN BREAST WITH CURRY SAUCE AND MANGO CHUTNEY	29
BEEF FILLET CHÂTEAU, PEPPER SAUCE	49
ANGUS ENTRECÔTE, BEARNAISE SAUCE	48
VEAL LIVER WITH GRAPES AND BALSAMIC VINEGAR	34
BEEF TARTAR, KNIFE MADE	26
SEARED BEEF TARTAR WITH HERBS	27
VEGETARIAN BURGER	28

## SNACK, UNTIL 6PM

PLAIN OMELETTE	16
COMPOSED OMELETTE HERBS / HAM / CHEESE	20
TRADITIONAL CLUB SANDWICH	25
CROQUE MONSIEUR / MADAME	18/19

NET PRICE IN EURO, TAXES AND SERVICE INCLUDED

## DESSERTS

SOFT FRENCH SAINT MARCELLIN CHEESE*	13
COTTAGE CHEESE 0%, BERRIES COULIS	12
ROASTED FIGS WITH HONEY AND VANILLA ICE CREAM	21
TRADITIONAL CHOCOLATE LAVA CAKE*	16
LEMON AND RASPBERRY PIE	16
GIANT CHOCOLATE ÉCLAIR*	18
FRENCH APPLE PIE*	16
RED FRUITS PAVLOVA	19
CHEESECAKE*	19
CUP OF ICE CREAM AND SORBET*: VANILLA / CHOCOLATE / ALMOND / STRAWBERRY	12

Le Café Marly

PALAIS DU LOUVRE

## PETIT-DÉJEUNER TRADITION

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UNE BOISSON CHAUDE AU CHOIX, 25  
UN JUS DE FRUIT FRAIS AU CHOIX,  
UNE ASSIETTE DE VIENNOISERIES,  
UNE TARTINE AVEC CONFITURES,  
MIEL ET BEURRE.

## À LA CARTE

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FROMAGE BLANC 0% COULIS DE FRUITS ROUGES 12  
VIENNOISERIES 7  
2 TARTINES, BEURRE, CONFITURE 6  
OMELETTE NATURE 16  
OMELETTE COMPOSÉE HERBES/JAMBON/FROMAGE 20  
ŒUF BROUILLÉ NATURE 18  
ŒUF BROUILLÉ BACON/SAUMON 20/22  
  
CAFÉ EXPRESSO, NOISETTE, CAFÉ ALLONGÉ 5  
CRÈME, DOUBLE EXPRESSO, CAFÉ LATTE 8  
CAPPUCCINO, CHOCOLAT CHAUD 8  
LAIT CHAUD VANILLE 6  
CAFÉ VIENNOIS, CHOCOLAT VIENNOIS 9  
INFUSIONS MARIAGE FRÈRES 8  
VERVEINE BIO, TILLEUL, CAMOMILLE BIO  
  
THÉ NOIR MARIAGES FRÈRES 8  
ORANGE PEKOE CEYLAN, SULTANE CEYLAN,  
MARCO POLO, CASABLANCA, EARL GREY, DARJEELING  
  
THÉ VERT MARIAGE FRÈRES 8  
FUJI YAMA, THÉ À L'OPÉRA, JASMIN MANDARIN,  
ROUGE BOURBON (SANS THÉINE)  
  
THÉ VERT MENTHE FRAÎCHE 8

## TRADITIONAL BREAKFAST

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A HOT DRINK OF YOUR CHOICE, 25  
A FRESH FRUIT JUICE OF YOUR CHOICE,  
A PLATE OF PASTRIES,  
ONE TOAST WITH JAMS, HONEY AND BUTTER

## «À LA CARTE»

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COTTAGE CHEESE 0%, WITH BERRY COULIS 12  
PASTRIES 7  
2 TOASTED BAGUETTE, BUTTER, JAM 6  
PLANE OMELET 16  
COMPOSED OMELET HERBS/HAM/CHEESE 20  
SCRAMBLED EGGS 18  
SCRAMBLED EGGS BACON/SALMON 20/22  
  
EXPRESSO, MACCHIATO, AMERICAN COFFEE 5  
DOUBLE ESPRESSO, CAFE LATTE 8  
CAPPUCCINO, HOT CHOCOLATE 8  
VANILLA LATTE 6  
CAFÉ VIENNOIS, CHOCOLAT VIENNOIS 9  
«MARIAGE FRÈRES», HERBAL TEA 8  
ORGANIC VERVEINE, LINDEN, ORGANIC CAMOMILLE  
  
«MARIAGES FRÈRES» BLACK TEA 8  
ORANGE PEKOE CEYLAN, SULTANE CEYLAN,  
MARCO POLO, CASABLANCA, EARL GREY, DARJEELING  
  
«MARIAGE FRÈRES» GREEN TEA 8  
FUJI YAMA, THÉ À L'OPÉRA, JASMIN MANDARIN,  
ROUGE BOURBON (SANS THÉINE)  
  
GREEN TEA WITH FRESH MINT 8