

THE
Butterfly
ROOM



DISTRACTIONS

Available from 12 pm


Good Olives /8 

Radish Butter /8 

Good Anchovies /14

Grilled Padrons - Pinenuts /12

White Tarama - Toast /18

Canuts - Cucumber /14 

STARTERS

Available from 12 pm

Foie Gras - Mostarda Di Cremona /32 

6 Good Shrimps - Mayo /36

Tuna Tartare - Avocado /24

Garden Tomatoes, Basil /14

Avocado "Cantine" - Mustard - Soy /16

Good Parisian Burrata - Tomatoes - Basil /26

The Chicken Caesar /36 (P) 

 Vegetarian (P) : Pork

*Origins of products (unless otherwise specified): Chicken, Pork : France / Steak: Austria / Minced Beef: Spain
Vegan, gluten-free, or dairy-free alternatives are available.*

Prices are in net euros, taxes and service included.

The restaurant does not accept payments by check. The allergen menu is available upon request.

TOASTS & SANDWICHES

AVAILABLE FROM 12PM

“Comestibles” Grilled Croque : Monsieur /24 (P) or Madame /26 (P)

Parisian Ham Butter Sandwich /18

Avocado - Coriander Toast /24 With Grilled Pancetta /28

The Real Club Sandwich Chicken /36

LUNCH SPECIAL

Available from 12:00 PM to 2:30 PM

Enjoy a main course from the selection below, a dessert,
and a hot beverage /58

(+15 with a glass of wine of your choice, +4 euros for our hot chocolate)

“Comestibles” Grilled Croque : Monsieur or Madame (P)

Avocado - Coriander Toast With or Without Grilled Pancetta


The Chicken Caesar (P)

The Real Club Sandwich - Chicken

Minute Steak Frites - Simmental Beef Skirt Steak (Austria) - 180G

Grilled Salmon - Béarnaise

Side: Matchstick Fries /12 

Spinach and sesame /12 

Mashed potatoes /12 

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DESSERTS

THE SELECTION OF BUTTERFLY PÂTISSERIE BY MATTHIEU CARLIN

Raspberry and Verbena /20

Tahitian Vanilla Mille-feuille /18

Apricot and Pistachio Praline /18

Paris-Brest with Bolivian Chocolate, Caramel and Tonka Bean /18

Raspberry Tart with Grilled Madagascar Vanilla /18

Lemon Meringue Tart /18

Tahitian Vanilla Parisian Flan /15

THE SHOPPING BREAK

(for 2 people) /64

A sweet interlude between two boutiques, featuring:

2 hot beverages or refreshments*

2 pastries of your choice

1 box of biscuits

For an elevated experience, indulge in a glass of Champagne

Taittinger "Réserve" - Brut (+16 euros per guest)

**+4 euros for our hot chocolate*

 *Gluten-free*

All of our wines are from AOC/AOP regions, unless otherwise specified. Alcohol is dangerous for health, consume with moderation. Prices are in net euros, taxes and service included.

WINES

CHAMPAGNE	14 cl	75 cl
Taittinger "Réserve" - Brut, Reims	25	125
Billecart-Salmon Brut Rosé	36	180
BLANC		
Alsace Chasselas "Vieilles Vignes" 2023	17	85
Domaine Schoffit		
ROUGE		
Crozes Hermitage Boreal 2022 Rouge - Delhome	20	100
ROSÉ		
Côtes-de-Provence "Saint M" 2025 - Cru Classé	20	100
Château Saint-Maur		
MOELLEUX		
Tokaji Edes Szamorodni "1413" 2015	10cl	50cl
Disznoko (<i>Hungary</i>)	17	85

BEERS

Galibot Pils de Schoeneck Pilsner 33cl /15
Heineken - 00% 25cl /14

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COCKTAILS

AVAILABLE FROM 4PM

SWAMP WATER 12cl /20
Green Chartreuse, Pineapple, Lime

TAMPICO 14cl /20
Campari, Dry Curacao Pierre Ferrand, Lemon, Tonic

CASSIS BRAMBLE 12cl /20
Tanqueray London Dry Gin , Lemon, Blackcurrant liquor

KENTUCKY MAID 12cl /20
Michter's Straight Bourbon, Lemon, Cucumber, Mint

EL DIABLO 14cl /20
Ocho Tequila, Blackberry Liquor, Lime, Ginger, Soda water

VIEUX CARRE 9cl /20
Michter's Straight Rye, Frapin VSOP Cognac, Red Dolin, Bénédictine

EAST SPITFIRE 14cl /20
Ketel One Vodka, White Wine, Peach Liquor, Lemon

AIRMAIL 14cl /22
Planteray 3 Stars Rhum, Lime, Honey, Champagne

BRAMBLE 0% 12cl /15
Tanqueray Gin 0%, Lemon, Raspberry

TAMPICO 0% 14cl /15
Bitter JNPR, Lime, Orange, Lemon, TonicGin Tanqueray 0%, Citron, Basil, Cucumber, Rosemary and Grapefruit Tonic Coffee, Vanilla

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REFRESHMENTS

MINERAL WATERS

STILL

Evian 50cl /9

Evian 1L /12

SPARKLING

Badoit 50cl /9

Badoit 1L /12

SOFTS

Homemade Iced Tea 25cl /15

Coca-Cola / Zéro 33cl /12

London Essence Tonic Water 20cl /12

Lemonade / Citronnade "La Mortuacienne" 33cl /12

Fresh Apple juice 25cl /15

Fresh Orange juice 25cl /15

Fresh Grapefruit juice 25cl /15

Pineapple juice – Alain Milliat 20cl /12

Tomato juice – Alain Milliat 20cl /12

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HOT BEVERAGES

SHORT COFFEE /9

Espresso

Ristretto

Espresso Macchiato

LONG COFFEE /12

American coffee

Double Espresso

Cappuccino

Latte

Flat White

French Press

MATCHA LATTE /12

Smooth and earthy matcha, blended with hot or cold milk.

SIGNATURE HOT OR COLD CHOCOLATE /18

Crafted by our pastry team with a blend of premium grand cru chocolates.

Our coffee, La Reserva de Tierra Lavazza, is from the Jinotega region (Nicaragua) where Lavazza supports over 25 communities of small coffee producers with dedicated training and technical assistance, promoting the adoption of sustainable agricultural practices to increase quality and coffee productivity, improving the wellbeing of farmers and local communities.

It contains 100% sustainability grown coffee from Rainforest Alliance Certified Farms.

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TEAS & INFUSIONS - Palais des Thés

BLACK TEA /12

Breakfast Tea – *Woody, spicy and malty*

Thé des Lords – *Blend of black tea and safflower petals, natural bergamot flavour*

Ceylan New Vithanakande – *Spicy, notes of candied fruits*

Darjeeling Puttabong – *Woody and full-bodied*

Violette – *Black tea with floral notes of violet that evoke delicate treat*

GREEN TEA /12

Sencha Ariake – *Iodine and vegetal*

Grand Jasmin Chun Feng – *Soft and floral*

Peppermint – *Chinese green tea and peppermint*

Thé du Hammam – *Sweet and fruity, evokes green date, orange blossom, rose and red fruits*

Thé des Moines – *Blend of black and green tea with a unique floral fragrance*

Thé Genmaicha – *Blend of green tea and grilled brown rice, vegetal flavor*

INFUSION /12

Verbena – *Lemon flavored and refreshing*

Chamomile – *Soft and floral*

Rooibos Mélange du Cap – *Blend of vanilla pods and cocoa nibs*

Jardin de Vénus – *Combines vanilla, orange, and carob*

A selection of plant-based milk options is available : almond, oat, soy, rice, coconut.

Palais des Thés Ecocert certified, helps tea producers in various countries by facilitating the transition towards organic, and by accompanying them in obtaining organic certification. Prices are in net euros, taxes and service included.

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ABOUT THE CHEF
MATTHIEU CARLIN

Matthieu Carlin, Head Pastry Chef at Hôtel de Crillon, A Rosewood Hotel, and his team are showcasing their creativity and passion for pastry.

Discover Butterfly Pâtisserie's collections through the seasons.

ABOUT THE CHEF
PAUL PAIRET

Since January 2023, Paul Pairet signs the menu of Nonos & Comestibles par Paul Pairet at Hôtel de Crillon and the savory selection on your menu.

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