

JARDIN d'HIVER

Welcome to Jardin d'Hiver,
where every moment becomes a treasured interlude,
thoughtfully crafted to elevate your day from morning to evening.





Our products are sourced with the utmost care from exceptional
partners, ensuring the uncompromising quality and authenticity
of every dish we serve.

This dedication is embodied in «Rosewood's Partners in Provenance»,
a philosophy that celebrates the excellence of our local producers and the
nobility of their ingredients.




In an elegant and timeless setting, discover a generous and refined
cuisine designed to accompany every occasion
from breakfast through dinner.

For the dessert selection, our Pastry Chef Matthieu Carlin and his team
invite you to indulge in delicate creations inspired by the seasons and
crafted with exquisite finesse

TO START

Salmon heart Crudo, green asparagus vinaigrette and tangy apples  	42 €
Green pea velouté, fresh goat cheese, Gariquette strawberries and fresh mint 	36 €
Crispy egg, Île-de-France watercress, horseradish root and white asparagus 	38 €
Smoked salmon by Maison Le Borvo, homemade blinis and farmhouse cream	46 €

TO FOLLOW

Roasted Landes free-range chicken supreme with its jus, sautéed seasonal vegetables 	58 €
« Carnaroli » risotto, , green asparagus and Parmesan cheese 	48 €
Hand-chopped beef tartare with condiments and french fries	58 €
Label Rouge Scottish salmon, carrots, ginger and tops pesto 	52 €
Tagliatelle with bisque sauce, whole blue Lobster	98 €
Baby spinach leaves salad, tempura prawns, Tosazu condiment and coriander	46 €




 Lactose free  Gluten free  Vegetarian  Vegan

*Beef (tartare): Spain. Beef (burger), Chicken: France, Prawns Pacific. Salmon: Scotland, sustainable fishing.
Smoked salmon: Scotland. Lobster: European, sustainable fishing.
Allergen list is available from our staff.*

Prices are in net euros, taxes and service included. The house does not accept payments with checks.

THE ESSENTIALS

Available from 12pm to 10pm

Hôtel de Crillon Club sandwich, green salad <i>with or without bacon - white or brown bread</i> <i>Chicken or Smoked salmon or Avocado</i> 	54 €
Matured beef cheeseburger, abundance cheese, burger sauce crispy shallot and french fries	52 €
Hôtel de Crillon Lady Croque, green salad	48 €
Caesar salad, sucrine lettuce <i>Free-range chicken</i>	52 €
<i>Lobster</i>	98 €
Cheese platter, seasonal fruit chutney  	32 €

CAVIARS

Served with blinis and condiments

30g 50g

Caviar Baeri Fermier, Maison Kaviari, France	160€ 260€
Caviar Oscière Kristal, Maison Kaviari, China	180€ 300€
Caviar Beluga Imperial, Maison Kaviari, Bulgaria	560€ 940€



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Gluten free



Vegetarian



Vegan







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TAPAS

Available from 3pm

Smoked salmon and blinis, farmhouse cream and caviar - 6 pieces <i>10 g of French Baeri caviar</i>	78 €
Marinated free-range chicken, panko-crusted, lightly spiced barbecue sauce - 4 pieces	28 €
Black truffle and Comté cheese croque - 4 pieces 	34 €
Blue lobster roll, lime and pomegranate - 4 pieces	52 €
Mini cheeseburgers - 2 pieces	30 €
Smashed avocado with lime, pomegranate and seed crackers   	26 €
Salmon heart Crudo, green asparagus vinaigrette and tangy apples 	32 €
Truffle French fries 	24 €
PDO Kintoa ham	42 €

TO END ON A SWEET NOTE - BY MATTHIEU CARLIN

Tahitian vanilla millefeuille, roasted vanilla center	24 €
Rhubarb, almond shortbread, mint and Hibiscus juice   	24 €
Paris-Brest with Madagascar 68% chocolate, caramel and orange blossom	24 €
Ciflorette strawberry, soft lemon biscuit, tuile and blue poppy seed ice cream	24 €
Fresh mixed berries platter   	25 €
Assortment of ice creams and sorbets: 1 / 2 / 3 scoops  	7 / 14 / 21 €
Ice creams : <i>premium vanillas, 70% dark chocolate, caramelised pistachio</i> Sorbets : <i>lemon, Mara des bois strawberry</i>	
Frosted fruits by Fruttini  	22 € / pièce
<i>One seasonal fruit of your choice</i>	

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WINES

CHAMPAGNE

14 cl 75 cl

Philipponnat «Réserve Perpétuelle» - <i>Brut</i>	32€	160€
Billecart-Salmon - <i>Brut Rosé</i>	36€	180€
Taittinger «Comtes de Champagne» 2014 - <i>Brut Blanc de Blancs</i>	61€	305€
Louis Roederer «Cristal» 2016 - <i>Brut</i>	95€	475€

WHITE WINES

Mosel «Piesport Trocken» 2023 - <i>Weingut Haart - Allemagne</i>	22€	110€
Pouilly-Fumé «Désert» 2024 - <i>Domaine Régis Minet</i>	27€	135€
Chablis 1er Cru «La Forêt» 2023 - <i>Domaine Pinson</i>	29€	145€
Meursault 2023 - <i>Vincent Bouzereau</i>	40€	200€

RED WINES

Pauillac «Réserve» 2018 - <i>Château Pichon Longueville Comtesse de Lalande</i>	44€	220€
Chianti Classico Riserva 2022 - <i>Maurizio Alongi - Italie</i>	37€	185€
Beaune 1er Cru «Les Reversés» 2022 - <i>Domaine Françoise André</i>	39€	195€
Châteauneuf-du-Pape «Première Pierre» 2022 - <i>Pierre Usseglio</i>	30€	150€

ROSÉ WINES

Côtes-De-Provence «Saint-M» 2025 - <i>Château Saint-Maur Cru Classé</i>	20€	100€
Côtes-de-Provence 2022 - <i>Château Malherbe Oremus - Hongrie</i>	22€	110€

SWEET WINE

	10 cl	50 cl
Tokaji «Late Harvest» 2020 - <i>Oremus - Hongrie</i>	22€	110€

For our most oenophile guests, Hôtel de Crillon, A Rosewood Hotel wines list is at your disposal. Our sommeliers remain at your side to advise you.

All of our wines are from AOC/AOP, unless otherwise specified.

Alcohol abuse is bad for your health, please consume with moderation.

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BEERS - 33 cl	17 €
Galibot Pils de Schoeneck	
Icauna Pale Ale - Brasserie Popihn	
Heineken 0%	

COCKTAILS 32 €

Pimm's cup	
<i>Pimm's n°1, orange, cucumber, raspberry, ginger ale London Essence - 16 cl</i>	
Caïpirinha coco	
<i>Cachaça Leblon, lime, coconut - 10 cl</i>	
American Godfather	
<i>Blended whisky, Adriatico amaretto, Southern comfort - 8 cl</i>	
Espresso tonic	
<i>Ketel One vodka, Algebra coffee liqueur, agave, cucumber, tonic - 16 cl</i>	
Clover leaf	
<i>Tanqueray Ten gin, Merlet raspberry liqueur, grenadine, lemon, fresh mint - 14 cl</i>	

MOCKTAILS 28 €

Clover leaf 0%	
<i>Tanqueray gin 0%, raspberry, grenadine, lemon, fresh mint - 14 cl</i>	
M.A.	
<i>Passion fruit, elderflower, sparkling water - 18 cl</i>	
Italian Spritz 0%	
<i>Lyre's italian spritz, lemon, sparkling Lyre's - 1 cl</i>	

NON-ALCOHOLIC BEVERAGES 14 cl 75 cl

French Bloom, Rosé 0%	95€
Nooh Rosé - by La Coste 0%	17€ 85€

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REFRESHMENTS

Soda	15 €
Homemade Iced Tea - 15 cl <i>Green or black</i>	20 €
Evian - 50 cl	9 €
Evian - 1L	12 €
Badoit - 50 cl	9 €
Badoit - 1L	12 €

DETOX JUICES - 25 cl

Fresh fruit juices <i>Orange / Grapefruit / Apple / Carrot</i>	16 €
Fresh detox juices - Vitalizing <i>Celery, Granny Smith Apple, Cucumber</i>	18 €
Fresh detox juices - Energizing <i>Carrot, Orange, Ginger</i>	18 €
Ginger shot	

HOT BEVERAGES

COFFEES

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% sustainably grown coffee from Rainforest Alliance Certified farms.

Espresso / Noisette	12 €
Cappuccino / Latte / Flat White / French press	16 €
Iced coffee of your choice	18 €
Traditional hot chocolate	22 €

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TEAS

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.

BLACK TEAS

17 €

Breakfast Tea - *Woody, spicy and malty*

Ceylan New Vithanakande - *Woody and honeyed, apple flavor*

Darjeeling Puttabong - *Woody and full-bodied*

Thé des Lords - *Perfumed, natural bergamot flavor*

Thé du Louvre Côté Cour - *Citrus and blackberries*

Thé Fumé «Smoking» - *Smoky and woody flavor*

GREEN TEAS

17 €

Genmaicha Yama - *Vegetal and grilled brown rice*

Sencha Ariake - *Iodized and vegetal*

Grand Jasmin Chun Feng - *Sweet and floral*

Menthe Glaciale - *Vegetal and refreshing*

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

HERBAL TEAS

17 €

Verveine - *Lemony and thirst-quenching*

Chamomile - *Sweet and floral*

Rooibos mélange du Cap - *Fullness and gourmet*

Jardin des bois - *Fruity, aromatic, mixed berries*

Ginger, honey, lemon - *Homemade*

Matcha latte

20 €

EXCEPTIONAL TEAS

from Maison Terre de Chine

Maison Terre de Chine works with various independent producers to bring you the best of the six Chinese tea families. Each variety of tea is representative of its place of origin, thanks to its colour, smell and flavour. The teas come exclusively from an annual harvest in limited quantities to guarantee freshness.

Yun Feng Mao Jian - April 2025 18 €

Green tea, grassy, vegetal and silky

This tea is harvested in Hunan province, land of origin, at an altitude of approximately 800 meters.

Bai Mu Dan - April 2025 18 €

White tea, delicate with subtle aromas, fresh and floral

This tea is harvested in Fujian province.

Tie Guan Yin - 1^{er} grade October 2024 20 €

Blue tea Oolong, white flower

Fermented at 15%, it comes from Fujian province and is cultivated at an altitude of approximately 600 to 800 meters.

Qi Lan - May 2025 24 €

Blue Oolong tea, mineral with dried fruits aromas

Fermented at 60%, this rock tea comes from the Fujian Province and 80-year-old «Qi Lan» tea plants. The plantation is in the Wuyi Shan protected area, along with the other teas with the «Thé des Rochers» appellation. The tea is grown wild in small plots, picked and shaped by hand in the traditional way.