JARDIN d'HIVER

Rosewood's Partners in Provenance commitment is born out of respect for local farmers, sustainable agriculture, and a dedication to delivering the highest quality foods.

Hôtel de Crillon, a Rosewood Hotel partners with local farms and purveyors that provide the guests with fresh, seasonal produce throughout the year, such as fresh eggs, fruits and vegetables and artisanal cheeses.

The overall concept places emphasis on maintaining a seasonal and diverse menu featuring local fare.

Prices are in euros, including service and value added tax. Cheques are not accepted.

AMERICAN 65 €/person

Hot beverage

Fresh fruit juice

Morning bakeries

Baguettines, pain au chocolat, croissant and bakery of the day

Fresh seasonal fruit bowl

Eggs of your choice served with two sides

Pork or Beef bacon(P) - Chicken sausages - Ham from Paris (P) - Smoked salmon Avocado - Spinach - Tomato - Mushrooms - Sauteed potatoes - Hashbrown - Emmental cheese

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HEALTHY BREAKFAST 65 €/person

Healthy and balanced

Hot beverage

Fresh fruit juice

Fresh fruit bowl

Avocado gluten-free toasts, poached egg

Mini acai bowl, banana, blueberries,

granola and coconut

or

Passion fruit chia pudding

CAVIAR SELECTION

Caviar Kristal 50g	**340 €**
Caviar Beluga 50g	**890 €**

Beef, chicken, pork : France. Smoked salmon : Scotland. Caviar : China. Allergen list is available upon request.
Prices are in euros, including service and value added tax. Cheques are not accepted.

HEALTH & VITALITY

Avocado gluten-free toasts	24 €
Acai bowl, banana, blueberries, granola and coconut	24 €
Porridge, almond milk, seeds	22 €
Bircher Muesli with apple	24 €
Chia pudding with passion fruit	22 €

EGGS

Scrambled, omelette, soft-boiled, Eggs Benedict, poached, or fried, served with two sides *Pork (P) or Beef bacon - Chicken sausages - Ham (P)- Smoked salmon Avocado - Spinach - Tomato - Mushrooms - Sauteed potatoes - Hashbrown - Emmental cheese*	25 €

Black truffle supplement	8 €/Gr
Oscietra caviar supplement	8 €/Gr

SAVORY CREATIONS

Croissant Rolls, ham from Paris and Comté cheese (P)	28 €
Florentine-style soft-boiled eggs with nutmeg	28 €
Omelet with Lobster	48 €
Cocotte eggs with foie gras and truffle	43 €
Caviar boiled eggs	62 €

SAVORY SELECTION

Avocado toasts with poached eggs	28 €
Smoked salmon, homemade blinis	48 €
Selection of aged cheeses	28 €
Plate of Iberian ham(P)	50 €

Gluten free *Vegetarian* *Vegan* *(P) Pork*

Beef, chicken, pork : France. Smoked salmon : Scotland. Caviar : China. Allergen list is available upon request.
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SWEET CREATIONS BY MATTHIEU CARLIN

French toast	28 €
Extra berries	*18 €*
Pancakes	22 €
Crêpes	22 €
Butter, sugar, jams, whipped cream or homemade chocolate-hazelnut spread	

FRUITS

Bowl of red berries	32 €
Seasonal fruits platter	32 €
Bowl of exotic fruits	32 €

LAITIER

Plain or fruit yogurt	9 €
Parfait yogurt - *Greek yogurt, granola, blueberries*	14 €
0% fat fromage blanc	12 €

FRESH BREADS & VIENNOISERIES

Baguettines, pain au chocolat, croissant and bakery of the day

Selection for 1 person	24 €
Selection for 2 persons	48 €
Individual viennoiserie	6 €

REFRESHMENTS

Soda	15 €
Fresh fruit juices - 25 cl *Orange / Grapefruit / Apple / Carrot*	16 €
Fresh detox juices - 25 cl *Vitalizing - Celery, Granny Smith Apple, Cucumber* *Energizing - Carrot, Orange, Ginger*	18 €
Evian / Badoit - 50 cl	9 €
Evian / Badoit - 1 L	12 €

Gluten free *Vegetarian* *Vegan* *(P) Pork*

Allergen list is available upon request.

Prices are in euros, including service and value added tax. Cheques are not accepted.

CLASSIC COCKTAILS 32 €

Mimosa
Champagne, fresh orange juice - 14 cl

Espresso Martini
Ketel One Vodka, coffee liqueur, espresso, cane sugar syrup - 10 cl

Bloody Mary
Ketel One Vodka, tomato juice, lemon, seasoning - 18 cl

HOT BEVERAGES

Traditional hot chocolate 22 €

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	18 €

TEAS

Palais des Thés helps producers in tea 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, honeyed, appel 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*

Prices are in euros, including service and value added tax. Cheques are not accepted.

GREEN TEAS — 17 €

Genmaicha Yama - *Vegetal and grilled brown rice*

Sencha Ariake - *Iodized and vegetal*

Grand Jasmin Chun Feng - *Sweet and floral*

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

INFUSIONS — 17 €

Verveine - *Lemony and thirst-quenching*

Camomille - *Sweet and floral*

Rooïbos mélange du Cap - *Fullness and gourmet*

Jardin des bois - *Fruity and aromatic (elderberry, raspberries and berry mix)*

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. 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

Bai Mu Dan - April 2025 — 18 €
White tea, delicate with subtle aromas, fresh and floral

Tie Guan Yin - 1st grade Octobre 2024 — 20 €
Blue Oolong tea, white flower

Qi Lan - May 2025 — 24 €
Blue Oolong tea, mineral with dried fruits aromas

Prices are in euros, including service and value added tax. Cheques are not accepted.