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 share the magic of the festive season, a 1% contribution will be added to your bill and donated to Make-A-Wish, helping children with illnesses make their dreams come true.

TO SHARE

Caviar Kristal 50g	340 €
Caviar Beluga 50g	890 €
Smoked salmon, homemade blinis	28 €
Caviar lobster rolls	52 €
Royal croque-monsieur with truffle	28 €
Iberian Ham Selection	48 €

TO START

Langoustine ravioli, seafood emulsion	56 €
Traditional French onion soup Gratinée	32 €
Classic French escargots, garlic and parsley	36 €
Seasonal omelet, market-inspired	34 €
Gratinated scallops, leek fondue	43 €

TO FOLLOW

Free-range chicken with vin jaune, traditional pilaf rice	62 €
«XL» coquillettes pasta with truffle, bone-in ham, aged Comté cheese	52 €
Parisian-style Turbot, garlic spinach	67 €
English-style Portobello mushroom, tomato coulis	43 €
Veal ravigote, wholegrain mustard	58 €

Lactose free *Gluten free* *Vegetarian* *Vegan*

Caviar : China & Bulgaria. Beef, Ham, Poultry, Snail, Veal: France. Lobster, Langoustine, Scallops, Turbot: France, sustainable fishing. Smoked salmon: Scotland. 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

The croque-monsieur - *green salad*	42 €
The parisian cheeseburger - *french fries*	56 €
The «comptoir» steak tartare, french fries	58 €
The club sandwich poultry & bacon - *green salad*	54 €
The club sandwich smoked salmon - *green salad*	58 €
The club sandwich avocado - *green salad*	54 €
The Caesar salad with poultry	49 €
Niçoise salad	52 €

SIDES

French fries	12 €
French fries with parmesan & truffle	26 €
Potato purée	12 €
Pilaf rice	12 €
Green salad, truffle vinaigrette	12 €
Green beans with garlic	12 €
Sautéed mushrooms	12 €
Sautéed or steamed vegetables	12 €
Caviar supplement	8 € / Gr
Truffle supplement	8 € / Gr

CHEESES

Selection of aged cheeses	28 €

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TAPAS

From 5pm

Royal croque-monsieur with truffle	28 €
Caviar Lobster rolls	52 €
Mini cheeseburgers, onion confit	32 €
Homemade nugget and caviar	62 €
Tostada with veal belly and jalapeños	34 €
Gillardeau n°2 oysters	48 €
Spicy guacamole, tortillas	28 €
Seasonal vegetable tempura	28 €
Truffle French fries	28 €

TO END ON A SWEET NOTE - BY MATTHIEU CARLIN

Ecuadorian vanilla millefeuille	28 €
Citrus tart with Madagascar vanilla rice pudding	28 €
Poached pear, vanilla bean ice cream and chocolate sauce	28 €
Chocolate, almond ice-cream and Andaliman berry	28 €
Exotic fruit platter	32 €
French toast	28 €
Extra berries	*18 €*
Extra ice cream	*9 €*
Assortment of ice creams and sorbets: 1 / 2 / 3 scoops	9 / 18 / 27 €

Ice creams *: premium vanillas, 70% dark chocolate, caramel-peanut*
Sorbets *: pear, mango-passion fruit*

Frosted fruits by Fruttini — 28 € /pièce
One seasonal fruit of your choice

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WINES

CHAMPAGNE

	14 cl	75 cl
Philipponnat «Réserve Perpétuelle» – *Brut*	34 €	170 €
Billecart-Salmon – *Brut Rosé*	38 €	190 €
Taittinger «Comtes de Champagne» 2014 – *Brut Blanc de Blancs*	64 €	320 €
Louis Roederer «Cristal» 2016 – *Brut*	95 €	475 €

WHITE WINES

Saumur «L'Echelier» 2023 – *Domaine des Roches Neuves*	30 €	150 €
Sancerre 2025 – *Domaine Vacheron*	28 €	140 €
Chablis 1er Cru «Beauroy» 2022 – *William Fèvre*	34 €	170 €
Meursault «Le Limozin» 2023 – *Domaine Parigot*	42 €	210 €
Pessac-Léognan «Les Hauts de Smith» 2024 – *Château Smith Haut Lafitte*	35 €	175 €
Vinified and aged exclusively for Hôtel de Crillon.		

RED WINES

Pauillac «Réserve» 2018 – *Château Pichon Longueville Comtesse de Lalande*	46 €	230 €
Central Coast «Grenache Old Vines» 2023 – *Birichino – Etat-Unis*	35 €	175€
Beaune 1er Cru «Les Reversés» 2022 – *Domaine Françoise André*	41 €	205 €
Saint-Joseph «Terroir de Granit» 2022 – *Guy Farge*	30 €	150 €

ROSÉS WINES

Côtes-de-Provence «Saint-M» 2025 – *Château Saint-Maur Cru Classé*	20 €	100 €
Corse 2025 – *Domaine Torracia*	22 €	110 €

SWEET WINE

	10 cl	75 cl
Alsace Grand Cru «Moenchberg» Doux 2022 – *Domaine Gresser*	20 €	150€

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 €

William's Highball
Rémy Martin 1738, Williams pear eau-de-vie, ginger ale - 17 cl

Blue Lady
Gin Tanqueray 10, Blue curaçao, raspberry liqueur, lime - 12 cl

Charlie Chaplin
Sloe Gin Monkey 47, apricot liquor, lime - 12 cl

Mary Pickford
Rhum, Maraschino liqueur, grenadine, pineapple juice - 12 cl

Mezcal Negroni blanco
Mezcal, white vermouth, white bitter aperitif - 10 cl

MOCKTAILS — 28 €

French 75 0%
Tanqueray 0% Gin, lemon, Lyre's Classico sparkling- 18 cl

Amaretto Sour 0%
Amaretti 0%, lemon - 12 cl

NON-ALCOHOLIC BEVERAGES

	14 cl	75 cl
French Bloom, Rosé 0%	19€	95 €
Nooh Rosé - *by La Coste* 0%	17€	85 €

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REFRESHMENTS

Soda	**15 €**
Homemade Iced Tea - *15 cl* *Green or black*	**20 €**
Evian - *50 cl*	**9 €**
Evian - *1 L*	**12 €**
Badoit - *50 cl*	**9 €**
Badoit - *1 L*	**12 €**

DETOX JUICES - *25 cl*

Fresh fruit juices *Orange / Grapefruit / Apple / Carrot*	**16 €**
Fresh detox juices - Vitalizing *Celery, Granny Smith Apple, Cucumber*	**18 €**
Fresh detox juices - Energizing *Carrot, Orange, Ginger*	**18 €**
Ginger shot	**9 €**

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 €**
Extra whipped cream with chocolate shavings	*6€*

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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*

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*

Rooïbos mélange du Cap - *Fullness and gourmet*

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

Ginger, honey, lemon - *Homemade*

Matcha latte — 20 €

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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 - 1er 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.

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