

BRUNCH

SWEET PLATES

Croissant or chocolate croissant 6
Served warm

White toast 2 slices 8
Normandy Isigny Sainte Mère butter & jam

Warm 1/2 Baguette 9
Normandy Isigny Sainte Mère butter & jam

Greek yogurt 14
Granola, maple syrup, berries, chia seeds

Brioche French toast 16
Caramelized banana, whipped cream, walnuts, caramel sauce

Mix berry Pancakes 18
Maple syrup, chantilly

SAVORY PLATES

LPP breakfast 26
2 eggs any style, crispy bacon, avocado, sausage, roasted potatoes, arugula, fruits, grilled toast

Parisian Omelette 20
3 eggs omelet, mushrooms, gruyère cheese, mixed green

Avocado toast 16
Country bread, radish, tomato, cilantro add poached egg 3

Eggs Benedict 20
2 poached eggs, crispy bacon, Hollandaise sauce, toasted brioche bread

Smoked salmon eggs Benedict 23
2 poached eggs, Hollandaise sauce, toasted brioche bread

Truffle scrambled eggs 26
Crème fraîche, black truffle, toasted toast

Croque Monsieur / Croque Madame 17 / 19
Ham, crème fraîche, cheese, arugula / a sunny side up egg on top

Chicken club sandwich 20
Avocado, bacon, tomatoes, curry mayonnaise, mixed green

Lox Bagel 23
Smoked salmon, cream cheese, red onions, capers, cucumber

PLATES

Lemon linguine 22
Capers, lemon butter sauce, spinach, Parmesan cheese

Moules frites 25
Mussels, wine sauce, saffron cream, French fries

Mushroom risotto 30 
Asparagus, coconut cream, truffle oil, micro basil

Cheeseburger and Fries 22
Grass-fed blend, applewood bacon, gruyère cheese, Bordelaise sauce add egg 3

Truffle Cheeseburger and Fries 38
Grass-fed blend, fresh black truffle, applewood bacon, gruyère cheese, Bordelaise sauce add egg 3

Roasted organic half chicken 34
Charred onions, olives, black garlic sauce, pomme puree

Steak & egg 42
Grass-fed flat iron steak 10oz, roasted potatoes, mixed green

Steak au poivre frites 10oz 42
Grass-fed flat iron steak, french fries, poivre sauce

COCKTAILS

By glass or carafe 50cl
Mimosa 12 / 30
Bloody Mary 14 / 36

Aperol Spritz 15
Glass of sparkling wine 16

LEMONADES

Blueberry
Raspberry
Cucumber
Strawberry


ENERGY JUICE 12

orange, carrot, lemon, ginger, cucumber

APPETIZERS & SALADS

French Onion Soup 13
Swiss cheese, crostini

Gem lettuce 13
Avocado, pecorino romano cheese, crispy shallots, lemon vinaigrette

Grilled Beets red & gold 14 
Grapes, pickles celery, citrus cream

Creamy burrata 18
Heirloom tomatoes, pesto add prosciutto 7

Seabass ceviche 18
Lime, cilantro, pico de gallo, avocado, yuzu

Oyster Kumiai 4 per oyster GF
Red wine mignonette, lemon

Wagyu Beef tartare 20
crostini baguette

SIGNATURE

COGNAC FLAMBÉED TRUFFLE PASTA
in a wheel of Parmesan cheese with Black truffle 85
add chicken 12 add flat iron steak 10oz 36

SIDES

Side salad 6
Grilled asparagus 10
Sautéed mushrooms 10
French fries 9
Truffle French fries 18

DESSERTS

Lava Cake 14 GF
Dark Chocolate, Bourbon vanilla ice cream, mixed berry coulis

Vanilla Crème Brûlée 13
Madagascar vanilla bean, sugar cane

French Bread Pudding 12
Pecans, golden raisins, drunken spiced custard, brandy caramel & mascarpone

La Tour Eiffel 15
Flaky puff pastry, vanilla creme diplomate, fresh berries, white chocolate glaze

Fresh Market Berries 14
Farmers market berries, strawberry sauce, honey crème fraîche

Profiteroles 13
Petits choux, caramel gelato, vanilla crème diplomate, coffee crème anglaise

Gelato 4 per scoop
Vanilla, strawberry, sea salt caramel, chocolate

Sorbet 4 per scoop
Apple pie, raspberry, passion fruit, green apple