



## HOT DRINKS

### COFFEES BY « UN GRAIN À PARIS »

*Un Grain à Paris* is a premium Arabica coffee, roasted artisanally in the 9th arrondissement by our neighbors Van Hoos & Sons, who select exceptional terroir coffees, without blending, in order to preserve the authenticity of each origin

ESPRESSO	2€	COFFEE WITH MILK	5€
LONG BLACK	3€	CAPPUCCINO	5€
DOUBLE	4€	MOCACCINO	5€
NOISETTE	4€		

### PLEASURES BY « BACANHA »

In a Parisian workshop, Bacanha creates exceptional syrups using pure aromas, organic cane sugar, and natural extracts, without artificial additives, to enhance cocktails, coffees, and lemonades, while ensuring optimal preservation through amber glass bottles

HOT CHOCOLATE WITH ALMONDS	6€	SPECULOOS CAPPUCCINO	6€
Milk chocolate, raw almond syrup, whipped cream, and sliced almonds		Cappuccino, speculoos syrup, whipped cream, cinnamon powder	



## HOT DRINKS

### TEAS BY « KODAMA »

Kodama is a family-owned tea house that has been creating natural and original recipes for 10 years, with the expertise of its tea sommelier. A blend of flavors and poetry, each recipe is an invitation to take a moment for oneself

#### BLACK TEAS

DOUBLE JEU 5€  
Black tea, almond, roasted nuts.

EARL GREY BIO 5€  
Black tea, bergamot

PARISIAN 5€  
BREAKFAST BIO  
Black tea from India and Sri Lanka

#### HERBAL TEAS

WITH A TIGHT FIST, ORGANIC 5€  
Chamomile, lemon balm, lemongrass

UNDER THE STARS, ORGANIC 5€  
Mandarin verbena, holy basil

LIFE AS IT COMES, ORGANIC 5€  
Hibiscus, apple, blood orange



## ROOM SERVICE

A selection of refined dishes to enjoy in your room.  
Every day from 12:00 PM to 11:30 PM



## DISCOVER OUR SERVICES

Explore the world of our rooms, wellness area, group classes,  
and many other experiences



## TO BE TASTED

### THE « *BARNETT* » BOARDS

Designed to awaken your taste buds and enrich your moments of togetherness, our boards showcase rigorously selected products. Artisan charcuterie, aged cheeses, or delicious pairings of both

CHARCUTERIE BOARD 29€

Selection of fine charcuterie, served with pickles, unsalted butter, and bread

CHEESE BOARD 29€

Selection of aged cheeses, accompanied by nuts, butter, and bread

MIXED BOARD 29€

Assortment of cheeses and charcuteries, accompanied by bread, butter, and garnishes

#### SALTY

FRIED POTATOES 10€  
PLATE VEGGIES

Carrot, beetroot, parsnip

#### SWEET

CHEESECAKE 10€

STRAWBERRY  
COULIS

THIN APPLE TART 10€  
VANILLA SCOOP

CHOCOLATE SHELL  
HAZELNUT 10€



## COLD DRINKS

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BACANHA ICED TEA 6€ BACANHA LEMONADE 6€

BACANHA FLAVORED WATER SYRUP 4€

Flavor of your choice: vanilla, elderflower, passion fruit, yuzu, mojito, violet, grenadine, mint, violet, cucumber, rosemary, peach

### WELL-BEING BY « *COMBEAU* »

Combeau reveals your inner glow with natural, powerful, and targeted supplements, formulated with pure and bioavailable active ingredients. For visible results and lasting well-being.

Enhance your drink by adding the stick, or take it with you for your next beauty break

HYDRATING STICK 3€

To be added by yourself. Preserves water in the skin, strengthens its protective barrier, and makes it softer, more supple, and radiant

COLLAGEN STICK 3€

To be added by yourself. Helps maintain skin firmness, supports joints, strengthens hair and nails, and promotes the health of bones and connective tissues

COLLAGEN MATCHA 7.50€

Prepared on-site, served cold or hot. Rich in antioxidants that fight oxidative stress and support energy and concentration



# COLD DRINKS

## ORGANIC ARTISANAL LEMONADE « LA DÉLICIEUSE »

With natural lemon extracts

FIGUE 27,5CL 5€ NATURE 27,5CL 5€

## ORGANIC JUICES & SMOOTHIES « MAISON MENEAU »

Since 1879, from its beginnings, Maison Meneau has prioritized natural and high-quality ingredients, pushing the standards beyond organic norms to preserve taste, humanity, and the planet

### JUICE 25CL

ORANGE 5€  
APPLE 5€  
RASPBERRY 5€  
STRAWBERRY 5€  
TOMATO

### SMOOTHIES 25CL

MANGO PASSION 5€  
BANANA APPLE 5€  
BLUEBERRY

### SOFTS

EVIAN 33 CL	4€	EVIAN 75CL	6€
PERRIER 33CL	4€	PERRIER 75CL	6€
COCA COLA 33CL	5€	COCA ZERO 33CL	5€



# NON-ALCOHOLIC WINES

## THE NON-ALCOHOLIC DRINKS « LE PETIT BÉRET »

Discover an organic, 100% alcohol-free aperitif, low in sugar and calories. Designed to bring people together, it is suitable for pregnant women and vegans. Inspired by the values of conviviality and simplicity, it offers subtle and refined flavors, crafted by Dominique Laporte, Best Sommelier of France 2024

## THE WINES

VIRGIN RED OLD VINES	74cl	12cl
Notes of red fruits and black pepper	25€	6€
VIRGIN WHITE SAUVIGNON ORGANIC		
Beautiful liveliness and refreshing citrus flavors	25€	6€
VIRGIN ROSÉ CHARDONNAY		
Notes of exotic fruits and a roundness on the palate	25€	6€
VIRGIN LE GRAND DE GRAND SPARKLING		
Notes of exotic fruits and a roundness on the palate	25€	6€

## THE BEERS

VIRGIN BLONDE ORGANIC	33cl
Balanced with notes of hops	6€
VIRGIN LATINA	
Fruity and lemony notes	6€
VIRGIN AMBER IPA	
Toasty and malty notes	6€

