

# Breakfast

7am to 10:30am



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## CONTINENTAL BREAKFAST

€16.00

*Selection of hot beverages, fruit juice, bread and pastries from « Boulangerie B&S », home made granola, butter and jam.*

## COUNTRYSIDE BREAKFAST

€18.00

*24 months matured Comté «Etablissement Moots» and nitrate free ham «Maison Montalet», bread, fruit juice, selection of hot beverages.*

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## À la carte

### THE FAMOUS BOB'S PANCAKES

€12.00

*Maple syrup and fresh fruits. From Bob's Bake Shop.*

### HAM NITRATE FREE « MAISON MONTALET » AND COMTÉ MATURED 24 MONTHS « ETABLISSEMENT MOOTS »

€14.00

*Origin France*

### FRESH PASTRY BASKET

€5.00

*Mini-pains au chocolat, mini-croissants and chouquettes delivered directly from the bakery.*

### SOFT BOILED EGG

€4.00

*3 min 15 sec cooked. No more, no less.*

### HAND SLICED SMOKED SALMON

€24.00

*From Maison Kaviari. 100g, from Norway.*

### GRANOLA YOGURT BOWL

€6.00

*Home made. Muesli, greek yogurt and fresh fruits.*

### FRUIT SALAD

€4.00

*To recharge your batteries !*

### ORGANIC CEREALS

€4.50

*Corn flakes, puffed rice or puffed wheat served with cow milk or oat drink.*

### FRESH FRUIT OF THE DAY

€1.00

# Delikatessen

H24



For more than 40 years, Maison Kaviari has been selecting the finest caviars and seafood products at the source. Kaviari is a family business that perpetuates traditional and artisanal know-how. Located in the heart of Paris, it is today a reference in the world of caviar and haute cuisine.

## The caviar list

**CAVIAR OSCIÈTRE PRESTIGE** 20g €99.00  
50g €236.00

From Maison Kaviari. Origin : EU. Its grains are of good size, regular, amber to golden in color. Subtle and marine flavors with a nice length of extremely fine hazelnut. Served with blinis, lemon and creamy cream.

## Our menus

**INITIATION - FROM MAISON KAVIARI** €199.00

- Caviar Oscietàre Prestige (20g, UE),
- Mediterranean tarama with summer truffle (90g, France),
- Sardines in oil and lemon,
- Blinis, lemon and a sour cream,
- 2 glasses of Champagne EPC Brut Blanc de Noirs or 2 shots of Grey Goose vodka.

**DEGUSTATION - FROM MAISON KAVIARI** €369.00

- Caviar Oscietàre Prestige (50g, UE),
- Hand sliced smoked salmon (100g, Norway),
- Mediterranean tarama with summer truffle (90g, France),
- Organic salmon rillettes (90g, France),
- Sardines in oil and lemon,
- Blinis, lemon and a sour cream,
- Bottle of Champagne EPC Brut - Blanc de Noirs 75cl. (A modern Champagne for epicureans: fresh and delicious) or bottle of Vodka Retha La Blanche 50cl. (French Vodka from Ré Island).



Room Service

Tel. : 009

# Delikatessen

H24

## À la carte

- SARDINES IN OIL AND LEMON** €9.00  
*From Maison Kaviari. Coming from the Baltic sea.*
- MEDITERRANEAN TARAMA WHITE/TRUFFLES** €16/19  
*From Maison Kaviari. 90g (France). With blinis, lemon and a sour cream.*
- ORGANIC SALMON RILLETES** €14.00  
*From Maison Kaviari. 90g (France).*
- SALMON EGGS** €39.00  
*From Maison Kaviari. 50g (Alaska). With blinis, lemon and a sour cream.*
- HAND SLICED SMOKED SALMON** €29.00  
*From Maison Kaviari. 100g (Norway). With blinis, lemon and a sour cream.*

## To accompany

- VODKA - RETHA LA BLANCHE** Bottle 50cl €65.00  
*French Vodka from Ré Island.*
- VODKA - GREY GOOSE** Shot 4cl €9.00  
Bottle 70cl €99.00
- VODKA - «LE PHILTRE» 100% BIO** Bottle 70cl €101.00  
*Frederic Beigbeder's 100% natural French vodka.*
- CHAMPAGNE - EPC BRUT - BLANC DE NOIRS** Glass 10cl €15.00  
Bottle 75cl €70.00  
*A modern Champagne for epicureans: fresh and delicious.*
- CHAMPAGNE - R DE RUINART - BRUT** Bottle 75cl €142.00  
*A refined Champagne, full of freshness and elegance.  
Excellence as an art of living.*



# Snack and bites

H24

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<b>VEGGIE PLATE</b>	€17.00
<i>Hummus, eggplant caviar, tzatziki and fresh bread.</i>	
<b>MEAT AND CHEESE PLATE</b>	€22.00
<i>Plain dry pork sausage, 24 months matured Comté, country-style pâté, pickles and fresh bread.</i>	
<b>SEA PLATE - MAISON KAVIARI</b>	€27.00
<i>Sardines in oil and lemon, white tarama, organic salmon rillettes and fresh bread.</i>	
<b>PIZZA MARGARITA</b>	€12.00
<i>Based of Italian products, cooked in a stone oven.</i>	
<b>THE NEW-YORKER HOT-DOG</b>	€7.50
<i>Beef (Origin : EU). Bread : bun 'potato' Martin. Choice of garnish : mustard, ketchup, fried onions, cheddar sauce, chips.</i>	
<b>SEASONAL SOUP OR GASPACHO</b>	€7.00
<i>Organic vegetables.</i>	
<b>MAISON MONTALET PLAIN DRY PORK SAUSAGE</b>	€8.00
<i>Origin France.</i>	
<b>MAISON MONTALET COUNTRY-STYLE PÂTÉ</b>	€9.00
<i>Origin France. 120g.</i>	
<b>SARDINES IN OIL AND LEMON</b>	€9.00
<i>From Maison Kaviari. Coming from the Baltic sea.</i>	
<b>HAND SLICED SMOKED SALMON</b>	€29.00
<i>From Maison Kaviari. 100g (Norway). With blinis, lemon and a sour cream.</i>	
<b>MEDITERRANEAN TARAMA WHITE/TRUFFLES</b>	€16/19
<i>From Maison Kaviari. 90g (France). With blinis, lemon and a sour cream.</i>	
<b>ORGANIC SALMON RILLETES</b>	€14.00
<i>From Maison Kaviari. 90g (France).</i>	

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<b>LARGE SWEET OR SALTY ORGANIC POP CORN</b>	€6.00
<i>85oz.</i>	
<b>MATCHA COOKIE WITH CHOCOLATE CHIPS</b>	€3.50
<i>From Bob's Bake Shop.</i>	
<b>CHOCOLATE MUFFIN</b>	€4.00
<i>Gluten free. From Bob's Bake Shop.</i>	
<b>DONUT</b>	€5.00
<i>From Bob's Bake Shop. Maple syrup frosting.</i>	
<b>FRUIT SALAD</b>	€4.00
<i>To recharge your batteries !</i>	
<b>MAGNUM ICE CREAM</b>	€5.50
<i>Flavours : Classic, Almonds, Double Gold Billionaire.</i>	
<b>BEN &amp; JERRY'S TO SHARE</b>	€19.00
<i>460ml. Flavours : Cookie Dough, Fudge brownie, Vanilla pecan, Netflix &amp; Chilll'd.</i>	

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# HOTEL PARADISO

Cinema-Hotel

## Cocktails and Mocktails

<b>Gin Tonic</b> <i>Gin Bombay Sapphire and tonic</i>	(15cl)* €8.00	
<b>Cuba Libre</b> <i>Bacardi Cuatro Rhum, Coca Cola and lime</i>	(15cl)* €9.00	
<b>Spritz Aperol</b> <i>Aperol, Prosecco, soda water and orange</i>	(15cl)* €8.00	
<b>Spritz St Germain</b> <i>St Germain, Prosecco and soda water</i>	(15cl)* €10.00	
<b>Moscow Mule</b> <i>Grey Goose Vodka, ginger beer and lime</i>	(15cl)* €11.00	
<b>Old Fashioned</b> <i>Whisky, simple syrup, orange bitter and Angostura bitter.</i>	(15cl) €18.00	Bottle 50cl €57.00
<b>Negroni</b> <i>Gin, Vermouth, Campari, orange bitter</i>	(15cl) €16.00	Bottle 50cl €57.00
<b>Virgin Spice Tatin</b> <i>Apple juice, chai syrup, and squeezed lemon</i>	(15cl)* €8.00	
<b>Virgin tonic</b> <i>Martini Floréale (made with botanicals) alcohol-free and tonic</i>	(15cl)* €7.00	

**\*DOUBLE SIZE  
YOUR COCKTAIL  
+€6.00**

## Beers

La Parisienne Blonde - Lager beer	(33cl) €6.50	
La Parisienne Blanche - White beer	(33cl) €6.50	
Brewdog Punk IPA	(33cl) €7.50	
Draught lager beer - Birra Moretti	(25cl) €4.50	(50cl) €8.00

## Champagne

	Glass 15cl	Bottle 75cl
<b>EPC - Brut - Blanc de Noirs</b> A modern Champagne for epicureans: fresh and delicious.	€15.00	€70.00
<b>R from Ruinart - Brut</b> A refined Champagne, full of freshness and elegance. Excellence as an art of living.		€142.00

# HOTEL PARADISO

## Cinema-Hotel

### Red Wines

	Glass 15cl	Bottle 75cl
<b>Bourgogne Côte Chalonnaise AOP Pinot Noir Millebuis</b>	€8.00	€27.00
With morello cherry and redcurrant aromas. The flavour of Pinot Noir		
<b>Lussac Saint Emilion AOP Château La Claymore</b>	€9.00	€34.00
A safe bet : Saint Emilion. 100% Merlot, fleshy with fine but present tannins.		
<b>Director's cut - Francis Ford Coppola Winery</b>		€60.00
From the director's vineyard. Straight from the USA. Aromas of red fruits, evolving towards cocoa.		
<b>Pessac-Léognan AOP Château Carbonnieux « Grand cru classé des Graves »</b>		€113.00
Cru classé, it's powerful and well structured. Everything you would expect from a well-made Bordeaux wine.		

### White Wines

	Glass 15cl	Bottle 75cl
<b>Saint Bris AOP Sauvignon, Bailly-Lapierre</b>	€8.00	€27.00
A pleasant wine with white fruit aromas. Its complex perfume will make you travel.		
<b>Orchys Mâcon - Villages AOP Collovray et Terrier</b>	€9.00	€35.00
Chardonnay with white flowers, ripe fruit and citrus aromas. A fresh and supple wine, ideal for an aperitif.		
<b>Director's cut - Francis Ford Coppola Winery</b>		€53.00
From the director's vineyard. Straight from the USA. A beautiful demonstration of a Californian chardonnay.		
<b>Meursault AOP, Domaine Vincent Bouzereau</b>		€119.00
An emblematic wine fine-tuned worked and well balanced. It will charm you with its aromas of white flowers, fresh butter and dried fruits.		

### Rosé Wines

	Glass 15cl	Bottle 75cl
<b>Coté Presqu'île, Minuty</b>	€8.00	€26.00
The sweet smell of the South, a one-way ticket to Provence guaranteed.		
<b>Miraval</b>		€36.00
Brad Pitt's rosé just as famous as he is.		

# HOTEL PARADISO

Cinema-Hotel

## Hot Drinks

7am to 11pm

Espresso - Single / double	€2,50/€3,50
Long Coffee - Single / double	€2,50/€3,50
Noisette*	€3.00
Americano	€3.50
Cappuccino*	€5.00
Café Latte (2 Shots)*	€5.00
Chai Latte*	€5.00
Matcha Latte*	€5.00
Hot Chocolate*	€5.00
Tea/Infusion (Earl Grey, Breakfast, Green tea, Mint green tea, Darjeeling, Rooibos, Verveine)	€4.00

\*Oat drink option available

## Cold Drinks

Orange juice	(25cl)	€5.00
Apple juice	(25cl)	€4.00
Iced Latte*	(25cl)	€4.00
Iced Coffee	(25cl)	€4.00
Home made Iced Tea	(25cl)	€4.00
Fuze Tea	(25cl)	€4.00
Coca Cola, Coca Zéro	(33cl)	€4.00
Organic Lemonade	(33cl)	€4.50
Organic Ginger Beer	(33cl)	€4.00
Water Syrup	(25cl)	€3.00
Mineral water St Georges still water	(50cl)	€4.50
Mineral water d'Orezza sparkling water	(50cl)	€4.50

## Spirits

	Shot 4cl	Bottle 70cl
WHISKY - Rozelieures single malt (Fr)	€7.00	€72.00
WHISKY - Connemara Distillers Edition (Ir)	€9.00	€90.00
WHISKY - Bourbon Angel's Envy	€13.00	€157.00
GIN - Sapphire Bombay	€8.00	€69.00
GIN - Bombay Premier Cru	€9.00	€89.00
RHUM - Santa Teresa	€12.00	€139.00
MEZCAL - Convite Esential Joven	€8.00	€86.00
TEQUILA - Calle 23 Blanche	€9.00	€89.00
TEQUILA - Patron Silver	€13.00	€149.00
VODKA - Grey Goose	€9.00	€99.00
VODKA - Le Philtre (100% organic and natural) by Frédéric Beigbeder		€101.00
		Bottle 50cl
VODKA - Retha La Blanche (French vodka from Ré Island)		€65.00