

IN-ROOM DINING

Please let us know if you have any food allergies and require further assistance with the menu. We will certainly do our best to accommodate your needs.

Consuming raw or under-cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked.

Please note that all applicable taxes, a \$5 delivery charge and a gratuity of 21% will be added to your check.

LE PETIT DEJEUNER

7:00am - 11:00am

CONTINENTAL BREAKFAST

Choice of Juice

Coffee or Tea

Mini Smoothie

&

Bread Basket with Assorted Jams and Cream Cheese

&

Mini Organic Yogurt with Homemade Granola

&

Mini Fresh Fruit

33

AMERICAN BREAKFAST

Choice of Juice

Coffee or Tea

Two Organic Eggs Prepared Any Style

Roasted Potatoes

Choice of Turkey Bacon, Pork or Chicken Sausage

Choice of Toast

48

BACCARAT OMELETTE

Mushrooms, Aged Comté, Fines Herbes,

Tomato Marmalade, Roasted Potatoes, Choice of Toast

29

TWO ORGANIC EGGS

Prepared Any Style

Roasted Potatoes, Choice of Toast

24

EGGS BENEDICT

Bacon, Poached Organic eggs, Hollandaise Sauce,

English Muffin

31

EGGS NORWEGIAN

Smoked Salmon, Poached Organic Eggs,

Hollandaise Sauce, English Muffin

32

STEAK & EGGS

Filet Mignon, Organic eggs any style

Roasted potatoes, Choice of Toast

59

AVOCADO TOAST

Fresh Avocado, Espelette Pepper, Multigrain Toast

27

With Two Poached Organic Eggs

35

SMOKED SALMON CROSTINI

Baguette with Smoked Salmon, Red Onions,
Cream Cheese, Capers, Salmon Roe

31

CEREAL

Frosted Flakes | Rice Krispies

Raisin Bran Crunch | Frosted Mini-Wheat

14

ORGANIC YOGURT

Housemade Granola, Seasonal Compote

18

HEIRLOOM STEEL-CUT OATMEAL

Seasonal Compote

17

BREAD BASKET

Chef's Selection of Assorted Breads with Jams
and Cream Cheese

15

sides

TOAST

White | Multigrain | Rye | Gluten Free | Baguette
12

ROASTED POTATOES

12

SLICED AVOCADO

12

SMOKED SALMON

26

BACON, TURKEY BACON, PORK SAUSAGE

14

CHICKEN SAUSAGE

14

FRESH BERRIES

17

SEASONAL FRUITS

19

ADD CAVIAR GOLDEN OSSETRA

10 grams

70

children's menu

CEREAL

Frosted Flakes | Rice Krispies
Raisin Bran Crunch | Frosted Mini-Wheat
14

OATMEAL

Seasonal Compote
17

SCRAMBLED EGGS

Roasted Potatoes, Choice of Toast
18

EGG SANDWICH

Bacon, Organic Egg, Cheese
15

FRESH FRUIT

15

ALL DAY DINING

12:30pm - 4.00pm

5.30pm - 9.30pm

starters

TOMATO SOUP

22

BUTTERNUT SQUASH SOUP

Pumpkin Seed Whipped Cream, Wild Mushrooms

22

SOUPE DU JOUR

24

HARCOURT SALAD

Winter Greens, Pears, Spiced Walnuts, Gorgonzola, Shaved Squash,
Cider Vinaigrette served on the side

31

With Grilled Organic Chicken

45

With Smoked Salmon

46

CAESAR SALAD

Romaine, Shaved Parmesan, Anchovies, Crouton Rings

26

With Grilled Organic Chicken

40

With Smoked Salmon

41

AVOCADO TOAST

Fresh Avocado, Espelette Pepper, Multigrain Toast

27

With Two Poached Organic Eggs

35

BACCARAT MINI BITES

Chef's assortment of Tea sandwiches

45

CAVIAR MINI BLINIS

Homemade Blinis, Vanilla Creme Fraiche,

Golden Ossetra, Gold Leaves

150

main

GRILLED ORGANIC CHICKEN SANDWICH

Avocado, Harissa Aioli, Cucumber, Petit Gem

Served with Crispy Fries

34

Add Bacon

36

GRILLED CHEESE SANDWICH

Raclette, Aged Cheddar, Gruyere

Tomato Soup

32

BLACK ANGUS BURGER

Black Angus Beef, Pickled Red Onion, Gruyere,

Truffle Aioli, Sumac Sauce

Served with Crispy Fries 40

With Bacon 44

SPAETZLE

Kale, Maitake Mushrooms,

Choice of Chicken or Pork Sausage

29

FILET MIGNON "AU POIVRE"

Crushed Fingerling Potatoes, Onion Marmalade, Brussel Sprouts

57

STEAMED BLACK SEABASS

Pea Purée, Saute Asparagus, Coco-Lemongrass Sauce

46

wine pairing suggestion

LOUIS DE SACY, BRUT ORIGINEL

Verzy, France, NV

32

SANCERRE, "LA TOURNEBRIDE,"

DOMAINE VINCENT GAUDRY

Loire Valley, France, 2017

30

CHABLIS, SAINT MARTIN, DOMAINE LAROCHE

Burgundy, France, 2015, Half Bottle

55

PINOT NOIR, VOLNAY, DOMAINE GLANTENAY

Burgundy, France, 2014

38

CABERNET SAUVIGNON, WHITEHALL LANE

Napa Valley, California, 2016

38

OPUS ONE

Napa Valley, California, 2016, Half Bottle

550

sides

SPINACH GRATIN

Crispy Baguette

17

CRUSHED FINGERLING POTATOES

Confit and Pan Roasted

17

FRENCH FRIES

Aioli

16

or

Black Truffle Aioli

28

SEASONAL VEGETABLES

Roasted Vegetables

19

SAUTEED MUSHROOMS

26

sweets

SEASONAL FRUITS

Mixed Winter Fruits

19

FRESH MIXED BERRIES

16

BEVERAGES

WINE

champagne

CRISTAL, LOUIS ROEDERER

Reims, France, 2004

550

CUVÉE RARE

Reims, France, 2002

400

CUVEE RARE

Reims, France, 1988

1275

LOUIS DE SACY, BRUT ORIGINEL

Verzy, France, NV

170

PIPER HEIDSIECK
ESSENTIEL BY MATTHIEU YAMOUM

Reims, France, NV

200

DOM PÉRIGNON

Epernay, France, 2006

400

DOM PÉRIGNON P3

Epernay, France, 1985

3075

white wine

SANCERRE, " LA TOURNEBRIDE,"
DOMAINE VINCENT GAUDRY

Loire Valley, France, 2017

120

CHABLIS, SAINT MARTIN, DOMAINE LAROCHE

Burgundy, France, 2015

Half Bottle

55

CHABLIS GRAND CRU, CHÂTEAU GRENOUILLES,
LA CHABLISIENNE

Burgundy, France, 2015

192

PINOT GRIGIO, VIGNA CASTEL RINGBERG,
ELENA WALCH

Alto Adige, Italy, 2017

88

rosé

HAMPTON WATER ROSÉ

South of France, 2018

Half Bottle

40

red wine

PINOT NOIR, VOLNAY, DOMAINE GLANTENAY

Burgundy, France, 2014

120

CHÂTEAU PABUS

Bordeaux, 2015

Half Bottle

60

MARGAUX DU CHÂTEAU MARGAUX

Bordeaux, France, 2013

320

CABERNET SAUVIGNON, WHITEHALL LANE

Napa Valley, California, 2016

152

OVERTURE BY OPUS ONE

Napa Valley, California, NV

340

beer

KRONENBOURG 1664 BLANC

14

beverages

EVIAN

small 10 / large 14

BADOIT

small 10 / large 14

COKE

10

DIET COKE

10

FEVER TREE GINGER ALE

10

FEVER TREE TONIC

10

juice, smoothies, milk and water

JUICES

Orange | Grapefruit | Cranberry | Green Juice

12

BREAKFAST SMOOTHIE

Choice of Banana or Berry

Honey

16

MILK

Whole | Two Percent | Skim | Soy | Almond | Coconut | Oat

8

EVIAN

Still 325ml / 750ml

10 / 14

BADOIT

Sparkling 325ml / 750ml

10 / 14

coffee and tea

COFFEE

12 | 14
Small | Large

COLD BREW ICED COFFEE

13

ESPRESSO

12

AMERICANO

12

FRENCH PRESS

14

LATTE | CAPPUCCINO

14

GREEN TEA LATTE

16

GOLDEN LATTE

16

HOT CHOCOLATE

15

KOLLO COLD BREWED ICED TEA

15

THÉS MARIAGE FRÈRES

Mariage Freres teas are perfect in quality and taste;
the height of elegance and refinement.

Rouge Bourbon | Marco Polo

Jasmin Mandarin | Sultane

14

SELECTION OF LOOSE TEAS

Red Moon

Chrysanthemum

Ombrelle de Papier

Zhejiang Green

Assam Kachibari Village

Organic Earl Grey

Chamomille

16 | 20

Small | Large