



**Midi-Minuit**  
BAR & RESTAURANT

**COCKTAILS — 24€**

**JMF Negroni**

GIN, SAKÉ, CAMPARI, AMARO, MUSHROOMS

**Lorraine**

JAPANESE WHISKY, SHERRY OLOROSO, ORGEAT,  
CHAMOMILE, LEMON, EGG WHITE

**54120**

CARIBBEAN RUM, APRICOT,  
SHERRY FINO, LIME, PURPLE SHISO

**Epinal**

GIN, DRY VERMOUTH, OLIVE DISTILLATE,  
PINE NUT, PARMESAN, WHEY, BASIL

**Zenith**

ESPRESSO, CUBAN RUM, GUM AND COFFEE LIQUEUR, OLIVE OIL, LIME ZEST

**Crystal Tonic**

GIN WITH PINK BERRIES, AQUAVIT, WHOLE LIME JUS,  
TONIC SYRUP, OLIVE BRINE

**COCKTAILS — 18€**

WITHOUT ALCOHOL

**Solimena**

ALCOHOLIC FREE GENTIANE BITTER APERITIF, GINGER,  
GRAPE VERJUS, ORANGE BLOSSOM WATER

**Radler**

ALCOHOLIC FREE BEER, LIME, TONIC SYRUP,  
OLIVE BRINE, MAGGIE AROMA SAUCE

# À table

## FROM NOON TO MIDNIGHT

Crispy bread as a pissaladière — **22€**

Chicken and curry finger sandwich — **28€**

Puff pastry brioche, artichokes, pecorino, rocket — **24€**

Puff pastry rye bread, smoked beef, tartare sauce — **28€**

Spiced rice, cauliflower with kasha — **28€**

Crunchy vegetables, olive condiment — **22€**

Baccarat tuna and beetroot with rose — **26€**

Smoked sardine, raw fennel, orange — **28€**

Chicken and foie gras pâté en croûte, pickles — **32€**

Octopus carpaccio, cucumber, carrot condiment — **36€**

**DESSERT — 18€**

Three vanilla ice cream\* «flood» with coffee\* and praline

Lemon cake

Honey madeleines

Chocolate tart\*

Gratinated pear and apple

\* Made in our Manufactures in Paris

NET PRICES IN EURO, TAXES AND SERVICE INCLUDED

An allergen summary is in free access, please ask a member of our team.

We guarantee the French origin of all our meats. FALL/WINTER 2024