

LE JARDIN FRANÇAIS



Le Jardin Français is a rare jewel in the heart of Paris – a place where guests can drink and dine amidst fresh greenery and fragrant roses.

Our exquisitely pretty garden is a delightful place to enjoy al fresco delicacies throughout the day, away from the city rumble.



LE BRISTOL
PARIS

OUR SUGGESTIONS AT LE CAFE ANTONIA

From 12:00pm until 3:00pm | From 6:00pm until 10:30pm



S T A R T E R S

- Tuna "Saku" tataki with soy • 57€ 🍷
- Steamed white asparagus, xérès vinaigrette • 52€ 🌿 🍷
- Steamed green asparagus, lemon zabaglione • 58€ 🌿 🍷
- Sea bream carpaccio marinated in olive oil, lemon • 56€ 🍷
- Home beech wood smoked salmon, blinis with lemon cream • 59€
- Beef carpaccio, olive oil and matured parmesan shavings • 49€ 🍷
- Candied duck foie gras "salt and pepper", toasted bread • 67€
- Avocado, poached egg on toast and smoked salmon • 48€
- Cauliflower browned with curry oil, parmesan and fried onions • 45€ 🌿 🍷
- Cream of green asparagus, truffled half-whipped cream • 39€ 🌿 🍷

S A L A D S

- French green beans and "Camus" artichoke, hazelnuts • 49€ 🌿 🍷
- Crunchy salad with southern flavors, tuna in oil • 49€
- Caesar salad with grilled chicken and bacon • 49€

S E L E C T I O N O F S A N D W I C H E S

- Bespoke sandwich of your choice • 49€
chicken, cheese, York ham, smoked salmon...
- Grilled bacon club sandwich • 59€
- Vegetarian club sandwich • 49€ 🌿
- Blue lobster club sandwich • 89€
- Ham and comté cheese "Croque-Monsieur", black truffle butter • 75€

🌿 Vegan dish | 🌿 Vegetarian dish | 🍷 Gluten Free

"Our homemade dishes are prepared on site from raw products" Some of our dishes can be adapted to specific diets Do not hesitate to advise us of any allergy, intolerance or dietary restriction

HAND - MADE PASTAS FROM THE « ATELIERS DU BRISTOL »

- Basil pesto fusilli, pine nuts and olive oil • 44€ 🌿
Rigatoni cooked in a spicy tomato sauce, olives, basil, chorizo • 49€
Langoustine raviole with basil and lemon battered butter • 68€

MAIN COURSES

- Sauteed lamb curry, raisins and almonds, Basmati rice • 69€ 🍷
Milanese veal escalope, gnocchi, tomatoes and basil • 75€
Beef filet pan fried with green pepper, mash potatoes • 79€ 🍷
Cheeseburger with crispy bacon, spicy tomato • 57€
Hand chopped beef tartare, French fries • 57€ 🍷
Roasted farm poultry breast, peas with bacon • 79€
Grilled sea bream with olive oil, vegetables, lemon candied • 72€ 🍷
Fish filet briefly cooked with cockle juice, sautéed spinach • 69€ 🍷
Fish and chips with tartar sauce • 69€
Roasted tandoori salmon, green cabbage with ginger and lemon • 62€ 🍷



L'H3ritage signature dish • 180€

Members only

🌿 Vegan dish | 🌿 Vegetarian dish | 🍷 Gluten Free
Allergen menu available on request

“All our meat is of French and Irish origin - Taxes and service included - VAT 10 %”

C H E E S E S

Matured cheeses from our cave • 28€

D E S S E R T S

Cocoa cracker choux, chocolate sauce and vanilla ice cream • 28€ 🍴

- Raspberry pavlova, green shiso • 35€ 🍴
- Strawberry puff pastry tart, strawberry sorbet • 28€
- “Nyangbo” chocolate tart, chocolate sorbet • 28€ 🍴
- Vanilla Bourbon millefeuille, salted butter caramel • 30€
- Vanilla Bourbon flavoured creme brulee • 27€ 🍴
- Selection of homemade ice creams and sorbets • 29€ 🍴
- Pastry of the day • 27€
- Selection of petits-fours • 24€

Allergen menu available on request

“Taxes and service included - VAT 10 %”

WINES



WINES BY THE GLASS

15 cL

WHITE WINES

- Moscato d'Asti, Ca' del Baio 2022 • 20€
- Chablis « Vaillons », Domain Droin 2022 • 26€
- Sancerre, Domaine Vacheron 2022 • 28€
- Côtes de Provence, Saint-Anton, 2020 • 32€
- Domaine Georges Vernay 2022 • 32€
- Meursault « Grands Charrons », Domaine M. Bouzereau 2017 • 48€

ROSÉS WINES

- Côtes de Provence, Château Minuty « Rose et or » 2022 • 22€
- Côtes de Provence « Whispering Angel », Caves d'Esclans 2022 • 22€

RED WINES

- Sancerre, Domaine Vacheron 2021 • 22€
- Lalande de Pomerol, Château La Fleur de Boüard 2016 • 26€
- Corse « Brama-Sciaccarellu », Clos Venturi 2021 • 28€
- Saint-Estèphe, Château Haut-Marbuzet 2015 • 38€
- Côte-Rôtie, Domaine Bott 2017 • 44€
- Vosne Romanée Domaine Mongeard Mugneret 2015 • 50€
- Gevrey-Chambertin « Ostrea », Domaine Trapet & Fils 2014 • 55€

CHAMPAGNES BY THE GLASS

- Moët & Chandon « Brut Impérial » • 35€
- Pierre Moncuit Blanc de blancs Extra Brut • 35€
- Louis Roederer Brut Rosé 2015 • 40€
- Dom Pérignon 2013 • 80€

*The wines on the menu may contain sulfites, egg products or milk products.
Unless otherwise mentioned, all wines are of protected designation of origin
- Net prices 20% VAT*

W I N E L I S T

W H I T E W I N E S

- Moscato d'Asti, Ca' del Baio 2022 • 100€
Bourgogne « Chardonnay », Domaine A.Jobard 2015 • 130€
Sancerre, Domaine Vacheron 2022 • 140€
Chablis « Vaillons », Domaine Droin 2022 • 140€
Côtes de Provence, Saint-Anton 2020 • 160€
IGP Collines Rhodaniennes « Pied de Samson » • 160€
Domaine Georges Vernay 2022 • 160€
Pouilly Fuissé « Les Reisses », Robert Denogent 2016 • 180€
Meursault « Les Tessions », Domaine M. Bouzereau 2017 • 250€
Châteauneuf-du-Pape, Château de Beaucastel 2015 • 370€
Corton-Charlemagne, Domaine Bonneau du Martray 2007 • 860€

R E D W I N E S

- Sancerre, Domaine Vacheron 2021 • 120€
Corse « Brama-Sciaccarellu », Clos Venturi 2021 • 120€
Lalande de Pomerol, Château La Fleur de Bouard 2016 • 130€
Saumur « Les Motelles », Domaine de Guiberteau 2015 • 130€
Côte Rôtie, Domaine Bott 2017 • 240€
Vosne-Romanée, Domaine Mongeard-Mugneret 2015 • 250€
Gevrey-Chambertin « Ostrea », Domaine Trapet & Fils 2014 • 290€

Saint-Estèphe, Château Haut-Marbuzet 2014 (37,5 cl) • 95€

R O S É S W I N E S

- Côtes de Provence, Château Minuty « Rose et or » 2022 • 110€
Côtes de Provence « Whispering Angel », Caves d'Esclans 2022 • 110€

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OUR AFTERNOON MENU

From 3:00pm until 6:00pm



STARTERS

- Home beech wood smoked salmon, blinis with lemon cream • 59€
- Beef carpaccio, olive oil and matured parmesan shavings • 49€ 🍷
- Candied duck foie gras "salt and pepper", toasted bread • 67€

SALADS

- Crunchy salad with southern flavors, tuna in oil • 49€
- Caesar salad with grilled chicken and bacon • 49€
- French green beans and "Camus" artichoke, hazelnuts • 49€ 🌱 🍷

SELECTION OF SANDWICHES

- Bespoke sandwich of your choice • 49€
chicken, cheese, York ham, smoked salmon...
- Grilled bacon club sandwich • 59€
- Vegetarian club sandwich • 49€ 🌱
- Ham and comté cheese "Croque-Monsieur", black truffle butter • 75€

CHEESES

- Matured cheese from our cave • 28€

DESSERTS

- "Nyangbo" chocolate tart, chocolate sorbet • 28€ 🍷
- Selection of homemade ice creams and sorbets • 29€ 🍷
- Pastry of the day • 27€
- Selection of petits-fours • 24€
- Vanilla Bourbon millefeuille, salted butter caramel • 30€

🌱 Vegan dish | 🌿 Vegetarian dish | 🍷 Gluten Free

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"All our meat is of French and Irish origin - Taxes and service included - VAT 10 %"

AFTERNOON TEA

From 3:00pm until 6:00pm



CLASSIC HIGH TEA • 79 €

Your choice of tea
Savoury and pastry selection

“LE BRISTOL” HIGH TEA • 95 €

Classic high tea with a glass of Champagne
Moët & Chandon « Brut Impérial »

TEA AND PASTRY OF THE DAY • 36 €

(These options do not including prestige teas)

Pastry of the day • 27€

Homemade scones • 18€

Selection of macarons • 20€

Selection of petits fours • 24€

PRESTIGIOUS SELECTION • 25 €

IMPERIAL OOLONG

Sweet, fruity flavours with a divine lingering aftertaste.

TI KUAN YIN SUPERIOR

A mild infusion with a pleasant orchid fragrance and delicate taste.

JASMIN PEARL TEA

A suave cup of elegantly scented green tea, sumptuously blended with jasmine flowers.

THÉS BLANC PRESTIGE YIN ZHEN • 28€

*The soft, velvety leaves deliver a radiant infusion,
with notes of butter and honey.*

TEAS SELECTION • 18€

NUWARA ELIYA

Orange Pekoe tea is famous for its light, generous complexity.

FRENCH EARL GREY

*A bergamot-aromatic black tea with citrus notes
and French blueberry petal.*

DARJEELING CHAMONG

A strong cup with floral, crisp, aromatic notes that delight the palate.

POMME PRESTIGE

*A citrusy, refreshing infusion, apple prestige is a blend of black tea
and green apples.*

SENCHA PESTIGE

A soothing cup with a light seaweed flavour.

CHUN MEE

Green tea famous for its delicate, plum-like sweetness.

JASMIN MONKEY KING

Very rare jasmin green tea, carefully hand selected.

SWEET FRANCE TEA

*A blend of exotic flowers, a touch of chamomile and green tea, Sweet France evokes the
elegance and refinement of France in a cup of tea.*

HERBAL TEAS SELECTION • 18€

VANILLA BOURBON

A rooibos fresh and light, smooth and slightly sweet, ideal for savouring in the evening.

JARDIN A LA FRANCAISE

A delicate blend of pear, apple and blackberry leaves.

AMAZONE

Original recipe with mountain flowers, lavender and elderflower.

SOUS UN CERISIER

Fruity notes infusion with cherry, hibiscus and apple pieces.

BEVERAGES



H O T B E V E R A G E S

Espresso • 12€

Double espresso, Cappuccino, Café latte • 18€

Hot chocolate “Le Bristol” • 19€

Latte matcha • 25€

Hot chocolate with smooth homemade whipped cream • 23€

Our coffee is organically grown

F R E S H B E V E R A G E S

Vittel (25 cL) • 12€

Perrier (33 cL) • 12€

Badoit (50 cL), Evian (50 cL), San Pellegrino (75 cL) • 16€

“Be Wtr” micro filtered still or sparkling (50cl) • 10€

Coca Cola or Coca Cola zéro (33 cL) • 16€

Ginger Ale (25 cL), Schweppes tonic (25 cL), Sprite (25 cL) • 16€

H O M E M A D E F R U I T J U I C E

Lemon juice, orange juice, grapefruit juice, pineapple juice • 19€

Your own mix of freshly squeezed juice • 20€

Alain Milliat Tomato juice • 19€

ICED TEAS AND HERBAL TEAS • 23€

20 cl



POMME PRESTIGE

A citrusy, refreshing infusion, apple prestige is a blend of black tea and green apples.

SWEET FRANCE TEA

A blend of exotic flowers, a touch of chamomile and green tea, Sweet France evokes the elegance and refinement of France in a cup of tea.

THÉ NOIR CITRONNÉ

A black tea from Yunnan with fresh bergamot and lemon

CHAMPAGNE LIST

CHAMPAGNES BRUTS • 75 CL

Pierre Moncuit Blanc de blancs Extra Brut • 160€

Alfred Gratien Brut • 160€

Moët & Chandon « Brut Impérial » • 175€

Dehours « Vignes de la Vallée » • 175€

Louis Roederer « Collection » • 185€

Veuve Clicquot Ponsardin • 250€

Ruinart « Blanc de Blancs » • 330€

CHAMPAGNES ROSÉS • 75 CL

Charles Heidsieck Rosé • 230€

Louis Roederer Brut Rosé 2015 • 250€

Veuve Clicquot Vintage rosé 2012 • 280€

Bollinger Rosé • 320€

CHAMPAGNES GRANDES CUVÉES • 75 CL

Taittinger « Comtes de Champagne » 2012 • 620€

Dom Pérignon 2013 • 650€

Louis Roederer « Cristal » 2015 • 690€

Krug « Grande Cuvée » • 790€

HALF BOTTLES • 37.5 CL

Krug « Grande Cuvée » • 390€

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C O C K T A I L S

C O C K T A I L S S I G N A T U R E • 2 9 €

BRISTOL FIZZ 18 cl

*Vodka, St Germain, Perrier, rose syrup,
lime juice*

CHARTREUSE MULE 14 cl

Vodka, Chartreuse, ginger beer, lemon juice

DOLCE VITA 12 cl

Champagne, Limoncello, raspberry

QUEEN'S GARDEN 14 cl

*Gin, Earl grey tea, lime juice,
blackberry liqueur*

V I R G I N C O C K T A I L S • 2 6 €

GARDEN FIZZ 20 cl

Basil, cucumber, lime juice, ginger ale

PUSSY FOOT 20 cl

*Orange, pineapple and grapefruit juices,
grenadine syrup*

C O C K T A I L S C L A S S I Q U E S

Long classics 18 cl • 29€

Mojito, Bloody Mary, Gin Tonic

Short classics 7 cl • 29€

*Espresso Martini, Old Fashioned, Negroni,
Margarita*

Cocktail Champagne 14 cl • 34€

*Aperol Spritz, Bellini, Champagne
cocktail*

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A P E R I T I F S

VERMOUTHS & BITTERS (5 cl) • 26€
Martini Rosso, Bianco, Dry, Campari, Apérol

ANISÉS (4 cl) • 24€
Ricard, Pastis 51

PORTOS (7 cl)
Porto red, Niepoort, Tawny 10 years • 25€
Porto red, Niepoort, Tawny 20 years • 44€

BEER (33 cl) • 16€
Heineken, Carlsberg, Kronenbourg, Corona,
Volcelest

GINS (5 cl)
Tanqueray Ten, Bombay Sapphire • 30€
Monkey 47 • 32€

VODKAS (5 cl) • 30€
Belvedere, Ketel one, Grey Goose

TEQUILA & CACHAÇA (5 cl) • 30€
Don Julio Blanco, Leblon, Volcan Blanco

RHUMS (5 cl)
Bacardi 4 ans • 30€
Pacto Navio • 32€
Zacapa 23 • 40€

W H I S K I E S • 4 C L

B L E N D E D S C O T C H W H I S K I E S

Haig Club "Clubman" • 29€

Chivas Regal 12 ans • 30€

Chivas Regal 25 ans • 110€

Johnnie Walker Black Label • 30€

Johnnie Walker Blue Label • 70€

Glenfiddich 12 ans • 30€

Bowmore 12 ans • 30€

Bowmore 18 ans • 65€

I S L A Y

Laphroaig Quarter Cask 10 years • 35€

S P E Y S I D E & H I G H L A N D S

Glenlivet 12 years • 28€

Glenmorangie 18 years • 35€

The Macallan 12 years • 35€

The Macallan 18 years • 85€

The Macallan Sherry oak 25 ans • 690€

S K Y E & O R C A D E S

Talisker Port Ruighe • 30€

Highland Park 18 years • 40€

B O U R B O N & R Y E

Bulleit Bourbon • 30€

Maker's Mark • 30€

J A P O N A I S

Yamasaki 12 ans • 45€

Hibiki 21 ans • 165€

D I G E S T I F S • 5 C L

C O G N A C

Hennessy VS • 30€

Guy Lheraud VSOP • 30€

Hennessy X.O • 60€

Rémy Martin X.O • 60€

Hennessy Paradis • 95€

Rémy Martin Louis XIII • 350€

B A S - A R M A G N A C

Dartigalongue 1988 • 50€

C A L V A D O S

Christian Drouin « Sélection » • 30€

L I Q U E U R S

Amaretto Disaronno, Cointreau,

Get 27/31, Bailey's, Limoncello,

Chartreuse verte, Drambuie • 26€

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TAPAS

From 6:00pm



Comté ham” croque-monsieur with black truffle butter • 75€

Muddled avocado with chilli • 16€ ✓

Hummus with cumin and pomegranate seeds • 19€ ✓

Toasts of smoked salmon lemon and dill • 32€

Saku” tuna tataki with soy • 32€ 🍷

Prawns tempura, ginger and spring onions • 38€

Cod accras, aioli sauce • 21€

Chicken aiguillettes, cajun sauce • 29€

Toasts of salt and pepper duck foie gras • 45€

“Rock shrimp” spicy mayonnaise sauce chili garlic

Caviar from Sologne 30g • 115€ / 50g • 190€

✓ Vegan dish | Vegetarian dish 🌿

CHILDREN'S MENU



STARTERS

Smoked salmon and blinis • 28€

DISHES

Mini hamburger, french fries • 23€

Chicken nuggets (3 pieces), french fries • 24€

Basil & pesto fusilli, pine nuts and olive oil • 23€

DESSERTS

Cookie, vanilla ice cream • 15€

Selection of homemade ice creams and sorbets (2 scoops) • 13€