



# LE CAFÉ ANTONIA

## THE BREAKFAST

From 8:00 am to 11:00 am



C O N T I N E N T A L   B R E A K F A S T • 5 8 €

Freshly pressed fruits juice  
Coffee, tea, infusion or hot chocolate  
Our selection of French pastries and bread from our head baker  
Homemade jams

A M E R I C A N   B R E A K F A S T • 7 2 €

Continental breakfast with:  
Fresh fruit salad  
Yogurt, cereals or porridge  
Two eggs prepared at your convenience  
With two side dishes:  
*Bacon, sausage, ham, homemade smoked salmon, mushrooms, avocado, sautéed potatoes, tomatoes, cheese, spinach, sautéed vegetables*

W E L L B E I N G   B R E A K F A S T • 7 2 €

Green juice or detox juice  
Coffee, tea, infusion or hot chocolate  
Açai bowl or exotic chia pudding  
Bread and almond cream  
Avocado toast and smoked salmon  
or  
White French omelette with two side dishes:  
*Bacon, sausage, ham, homemade smoked salmon, mushrooms, avocado, sautéed potatoes, tomatoes, cheese, spinach, sautéed vegetables*  
Assortment of nuts and dried fruits



## E G G S

Ham or smoked salmon eggs Benedict • 39€

Soft boiled eggs with Sologne caviar • 58€

Truffle scrambled eggs mousseline • 58€ 🍷

Lobster omelette • 65€ 🍷

Eggs prepared at your convenience • 28€ 🍷

*Fried, soft boiled, poached, omelette or scrambled*

*With two side dishes*

Extra egg • 7€ 🍷

## O U R S I D E D I S H E S • 1 0 € 🍷

Bacon, sausage, ham,  
Homemade smoked salmon, mushrooms, avocado,  
Sautéed potatoes, tomatoes,  
Cheese, spinach, sautéed vegetables

Truffle extra - 10 gr • 35€

Sologne Caviar extra -15 gr • 40€

## O U R P L A T E S

Smoked salmon, blinis, sour cream • 39€

Tomatoes salad • 24€ 🍷 🌿

Avocado toast • 35€

Avocado toast, poached eggs and smoked salmon • 45€

Plate of matured cheeses • 28€ 🍷

Culatello ham • 31€ 🍷



## F R U I T S 🍌 🌿

Fresh seasonal fruits plate • 39€

Fresh seasonal fruits salad • 29€

Red fruits plate • 43€

Fruit • 10€

Fresh fruits juice • 16€

## D A I R Y P R O D U C T S

Plain yogurt, low fat, fruit yogurt • 16€ 🍌

Soft white cheese • 16€ 🍌

Cottage cheese • 13€ 🍌

## C E R E A L S

Muesli, Corn Flakes, Granola, Coco Pops, Rice Krispies • 20€ 🌿

Porridge (with milk or water) • 18€ 🌿

Bitcher muesli • 24€

Granola with red fruits and yogurt • 31€

## S W E E T S

French toast • 35€

Pancake, French crepes, waffles • 29€

Açai bowl • 22€ 🍌

Exotic chia pudding • 22€ 🍌



## OUR BAKER'S SELECTION

- The pastry • 10€
- Pasties basket for one • 25€
- Pastries basket for two • 45€
- Bread basket • 14€

## DRINKS

- Filter coffee • 15€
- Espresso coffee • 12€ ☕
- Double espresso • 18€ ☕
- Cappuccino, Café latte • 18€ ☕
- Latte matcha • 25€ ☕
- Hot chocolate « Le Bristol » • 19€
- Tea, Infusion • 18€ ☕
- Glass of Champagne 15cl • 30€
- Freshly pressed fruits juice • 16€

🌱 Vegan dish | 🌿 Vegetarian dish | 🍷 Gluten Free

☕ Coffees and Teas from organic farming and fair trade

*Allergen menu available on request*

*“Our homemade dishes are prepared on site from raw products”  
“All our meat is of French origin - Taxes and service included - VAT 10 %”*



## 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.

### EMPEROR SENCHA

An invigorating green tea from Japan with a subtle taste.

### 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.

 from organic farming



## S É L E C T I O N D ' I N F U S I O N S • 1 8 €

### VANILLA BOURBON

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

### AMAZONE

Original recipe with mountain flowers, lavender and elderflower.

### SOUS UN CERISIER

Fruity notes infusion with cherry, hibiscus and apple pieces.

## S É L E C T I O N P R E S T I G E

### IMPERIAL OOLONG • 25€

Sweet, fruity flavours with a divine lingering aftertaste.

### TI KUAN YIN SUPERIOR • 25€


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

### JASMIN PEARL TEA • 25€

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

### THÉ BLANC PRESTIGE YIN ZHEN • 28€

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

 from organic farming