

## BUSINESS BREAKFAST

Select your eggs: pan fried, poached, scrambled or plain omelette + Viennoiserie basket (mini croissant, mini pain au chocolat, brioche, ficelle).

Jams and butter.

Coffee, tea or hot chocolate + fresh juice.

95

## EGGS

### LES ŒUFS

#### Plain Eggs

Pan fried, poached, scrambled or plain omelette

45

#### Omelette PG (E) (G) (D)

Wild mushrooms, cheese

65

#### Scrambled Eggs PG (E) (D) (G)

Fresh herbs, mascarpone

60

#### Eggs Benedict (E) (G) (D)

Poached eggs, veal bacon, Hollandaise sauce, English muffin

75

#### CHOIX Eggs (E) (D) (G)

Tomato sauce, avocado, goat cheese toast

70

#### CHOIX du Nord (E) (D) (G) (F)

Tomato sauce, avocado, goat cheese toast, smoked salmon

75

#### CHOIX Royal (E) (D) (G)

Pan fried, poached, scrambled or plain omelette

Pochas beans, tomato sauce, veal bacon, sausage, avocado, baby potatoes

80

#### Extra Side

Avocado | Veal bacon | Grilled Shimizu chicken

Smoked salmon | Chicken and mustard sausage

22

## SWEET BREAKFAST

### CÔTÉ SUCRÉ

#### Crêpes (G) (D)

Sugar, maple syrup or chocolate sauce

50

#### French Toast (G) (D)

Salted caramel butter, vanilla Chantilly

75

#### Belgian Waffle (G) (D) (E)

Gaufre Belge

40

#### Porridge (G) (D)

With water or fresh milk, honey or sugar

55

#### Porridge with fresh fruits (G) (D)

With water or fresh milk, fresh fruits, honey or sugar

67

#### Fresh Fruit Salad

45

## VIENNOISERIES

#### Croissant

20

#### Viennoiserie of the day

19

#### Pain au Chocolat

21

#### Cheese Croissant

32

#### Almond Croissant

31

#### Chocolate & Almond Croissant

32

#### Viennoiserie Basket

(mini croissant, mini pain au chocolat, brioche, ficelle)

40

## STARTERS & SALADS

## ENTRÉES ET SALADES

<b>Burrata (125g), poivrade artichokes with basil and black olive powder.</b> (E) (G) (D) <i>Burrata (125g), artichauts poivrades au basilic et poudre d'olive noire.</i>	190
<b>Galician octopus.</b> (D) (E) (N) (F) (G) <i>Poulpe à la galicienne.</i>	120
<b>Endive salad with walnuts and Roquefort cheese, Cecina di Leon.</b> (G) (D) (N) <i>Salade d'endives, noix et Roquefort, Cecina di Leon.</i>	110
<b>Chicken Caesar salad.</b> (G) (D) (E) (F) (M) <i>Cesar au poulet.</i>	95
<b>Omani shrimp Caesar salad.</b> (G) (E) (Sh) (D) (F) (M) <i>Cesar aux crevettes d'Oman.</i>	98
<b>Autumn vegetable coleslaw with meat jus mayonnaise and fine herbs.</b> (G) (D) (M) (Contains alcohol) <i>Coleslaw de legumes d'Automne, mayonnaise au jus de viande et fines herbes.</i>	90
<b>Little pot from the Landes region : duck rillettes and grilled country bread.</b> (D) (G) (E) (M) <i>Petit pot des Landes : Rillettes de canard et pain de campagne grillé.</i>	85
<b>Blue lobster salad, cocktail sauce.</b> (Sh) (D) (E) (M) (Contains alcohol) <i>Salade de homard bleu, sauce cocktail.</i>	215
<b>Hamachi morsel, fromage blanc with ponzu, herbs salad.</b> (M) (Sh) (D) (G) <i>Lichettes d'hamachi, fromage blanc au ponzu, salade d'herbes.</i>	150

## SOUPS

### SOUPES

<b>Soup of the day.</b> (D) <i>Soupe du moment</i>	70
<b>Egg 67°, wild mushroom with garlic butter and it's velouté.</b> (G) (CY) (D) <i>Œuf 67°, persillade de champignons sauvages et son velouté.</i>	85
<b>Oriental green Lentil du Puy velouté.</b> (G) (E) (D) <i>Velouté de lentilles vertes du Puy à l'orientale.</i>	80

## MAIN COURSES

### PLATS PRINCIPAUX

<b>Organic salmon, red quinoa with tomato marmalade, bean sprout, sorrel with raspberries</b> (F) (D) (Sy) <i>Pavé de saumon bio, galette de quinoa rouge tomatée, pousses de soja, fondue d'oseille aux framboises</i>	220
<b>Catch of the day</b> (F) (D) <i>Le poisson du jour</i>	155
<b>Beef stew à la Bourguignone. Tagliatelles.</b> (D) (G) (E) (CY) (Contains alcohol) <i>Daube de boeuf à la Bourguignone. Tagliatelle.</i>	170
<b>Linguine pasta with Black Tiger prawns.</b> (D) (G) (E) (Contains alcohol) <i>Linguine aux gambas Black Tiger.</i>	190
<b>Tandoori Chicken skewers. Basmati rice with red and green bell peppers.</b> (G) (D) (CY) (Contains alcohol) <i>Brochettes de volaille en tandoori. Galette de riz basmati aux poivrons rouges et verts.</i>	170
<b>Nîmes-style salt cod brandade.</b> (D) (G) (E) <i>Brandade de morue à la Nîmoise.</i>	180
<b>Australian ribeye (300g)- Sweet onion with juniper. Bearnaise sauce.</b> (E) (D) (Contains alcohol) <i>Entrecôte de boeuf Australien(300g)- Marmelade d'oignons doux au genièvre. Sauce Béarnaise.</i>	230

## SIDE

### GARNITURES

<b>Garden Salad</b> <i>Salade du jardin</i>	60
<b>Steamed vegetables</b> <i>Légumes vapeur</i>	35
<b>French fries</b> <i>Pommes allumettes</i>	40
<b>Lemongrass pilaw rice</b> <i>Riz pilaf à la citronnelle</i>	35
<b>Mashed potatoes with olive oil</b> <i>Purée de pomme de terre émulsionnée à l'huile d'olive</i>	35

# SANDWICHES

## Club sandwich:

Chicken breast, egg, veal bacon, tomato, lettuce  
(fries or salad) (G) (D) (E)

Club sandwich

Blanc de volaille fermière, oeuf dur, bacon de veau, tomate, laitue  
(Frites ou salade)

98

## Warm brioche bread:

Prawns, torched avocado, pink grapefruit and bean sprouts, chipotle mayonnaise  
(fries or salad) (G) (D) (E) (Sy) (F)

Pain brioché tiède

Gambas, avocat brûlé, pamplemousse rose et pousses de soja, mayonnaise chipotle.  
(Frites ou Salade)

100

Toasted baguette with tomato and olive oil.

Beef pancetta.

Manchego cheese, shiitake mushrooms, piquillo peppers, capers.

(fries or salad) (G) (D)

Baguette toastée frottée de tomate à l'huile d'olive.

Pancetta de boeuf.

Manchego, shiitake, piquillos, câpres.

(frites ou salade)

105

CHOIX cheeseburger.

Onion marmalade, cheddar cheese, sun-dried tomatoes, iceberg lettuce

(fries or salad) (G) (D) (E)

Cheeseburger.

Marmelade d'oignons, cheddar, tomates séchées, laitue

(frites ou salade)

120

Croque-Monsieur / Madame

Parmesan béchamel with mushroom, turkey ham

(fries or salad) (E) (G) (D)

Croque-Monsieur ou Madame

Béchamel au parmesan, champignons, jambon de dinde

(frites ou salade)

95 / 98

Sketch's black Croque.

Grilled zucchini with pesto, tomato marmalade, mozzarella, baby spinach

(fries or salad) (N) (E) (G) (D) (F)

Croque Noir Sketch.

Courgettes grillées au pesto, confiture de tomate, mozzarella, pousses d'épinard

(frites ou salade)

85

## KIDS OPTIONS

### CHOIX POUR LES PETITS

Homemade PG's nuggets. (E) (G) (D)

Nuggets maison

70

Penne pasta with tomato sauce. (G) (D)

Penne sauce tomate

95

## CLASSIC AFTERNOON TEA

Per person.

125

### FINGER SANDWICHES

Croque Monsieur

Parmesan béchamel, mushroom, turkey ham,  
niora paste on white bread

Tao Avocado

On toasted black bread

Smoked haddock rillettes

On brown bread

Lightly snacked Omani shrimp, curry mayonnaise

Tartlet

### DELICATE PASTRIES

Mini pastries of the day

Homemade macaroons, loukoum and chocolates

Warm English cake slices and financier.

Scone with clotted cream, bitter orange, strawberry  
jam

Extra plate of savory or sweet

70

## FESTIVE AFTERNOON TEA

Per person / Per couple

175 / 299

### FINGER SANDWICHES

Croque Monsieur

Parmesan béchamel, mushroom, turkey ham,  
niora paste on white bread

Caviar Osietra

On tartlet

Smoke Salmon

On blinis

Tao Avocado

On toasted black bread

Smoked haddock rilette

On brown bread

Lightly snacked Omani shrimp, curry mayonnaise

Tartlet

### DELICATE PASTRIES

Mini pastries of the day

Homemade macaroons, loukoum and chocolates

Marble chocolate cake, financier, stolen

Scone with clotted cream, bitter orange, strawberry jam

# BEVERAGES

## WATER

### LES EAUX MINERALES

Evian, still  
Perrier, naturally sparkling

39

## BEER

### BIERES

Stella Artois

*Belgium*

Peroni

*Italy*

50

## FRESH JUICES

### JUS FRAIS

Orange / Watermelon / Pineapple

35

## ALAIN MILLIAT

Mango / Strawberry / White Peach / Pomegranate 200ml

56

Apricot 330ml

76

## SODA

### BOISSONS GAZEUSES

Coca Cola/Diet Coke/7.Up/Diet Sprite  
Mirinda/

38

Ginger Ale/Tonic Water

40

## CAFÉS RICHARD MASSAYA ORGANIC

*Iced option available*

Espresso

29

American Coffee

31

Café Latté

33

Cappuccino

33

Flat White

33

Mocha

33

French Press

41

Turkish Coffee

36

PG Hot Chocolate

36

## CAFÉS RICHARD EXPERIENCE COFFEE

60



## MILKSHAKE

60

Moka mocho

Coffee chocolate

Chocolate cookie

# DAMMANN FRÈRES

Paris 1692

## BLACK TEA

### **Breakfast Tea**

*Combination of small-sized leaves from the two famous tea regions. A strong blend offering long lasting notes without any bitterness. The ideal cup for breakfast.*

### **Earl Grey**

*The flavor of Bergamot is combined with black tea along with distinguished silky buds and a sprinkle of flower petals. A classic Earl Grey to drink to your heart's content!*

35

### **Lapsang Souchong**

*This tea's assertive, smoky fragrance becomes milder, subtler and even delicate after infusion, perfectly reproducing the aromatic palette of traditional Lapsang Souchong in a wonderfully copper-colored tea.*

## GREEN TEA

### **Jasmine**

*Among China's most celebrated flower tea compositions, this jasmine tea provides a beautiful balance between a full-bodied green tea and the white flower's sweet and delicate fragrance.*

### **Gunpowder**

*Chinese green tea Gunpowder to the Westerners, or more poetically "tea pearls" for the Chinese, this lively and astringent tea makes a fresh, thirst-quenching cup of tea. This tea is traditionally used to make the famous mint tea*

35

### **Sencha Fukuyu**

*The Sencha teas (crafted into flattened-needle shapes after a brief steam treatment) are appreciated in Japan for their refreshing flavour and offers a cup with strong vegetable notes, hints of fruit and a light bitterness.*

## WHITE TEA

### **Passion de fleurs**

*The delicacy of this white tea is blended with the subtle scent of rose and the fruity flavors of apricot and passion fruit. A deliciously well-balanced blend for a fresh and vegetal cup of tea.*

40

## TEA BLEND

### **Bali**

*Fresh, fruity and floral notes are found in this delicately scented green tea which is just as delicious whether you enjoy it cold or hot. (Jasmine green tea, aromas of lychee, grapefruit, blood peach and rose).*

### **Pierre & Sylvie**

*A bouquet of red fruit aromas with notes of vanilla and caramel are subtly combined with the vegetal flavor of a green tea. Strawberry and red currant pieces add the finishing touches to this irresistible blend.*

40

## HERBAL INFUSION

### **Rooibos Vanille**

*Vanilla's sweet flavors are combined with the gently honeyed and smooth liquor of rooibos in a medium-sweet, full-bodied tea. A real treat!*

### **Carcadet Nuit d'été**

*Blend of hibiscus flowers, dried apple pieces, rosehip peels flavored with raspberry, strawberry and cream flavors.*

### **Chamomile**

*Cultivated in Eastern Europe where the harvest takes place from May to June. The infusion which has bright yellow color, carries a sweet and fruity taste with pineapple notes.*

40

### **Verbena**

*The verbena is perennial plant harvested after flowering, offering a cup with sweet and slightly lemony notes. Extremely fruity flavor gives a refreshing and deliciously scented cup.*

*Over the years, the greatest chapters of the history of French tea have been written: the company has developed, and its range of products multiplied, but it continues to be driven by its passion for tea's most enchanting and captivating qualities. This same expertise has now been passed on to our children, the third generation, who continue to cultivate and grow this passion for tea.*