

We also propose you:

Our lunch menus

From Monday to Friday except on bank holidays

Starter of the day + main course of the day 27 €

Main course of the day + dessert of the day 27 €

Starter of the day + main course of the day + dessert of the day 32 €

Sunday's Brunch 45 €

Only on Sunday from 12 p.m. to 3 p.m.

All day long
at
SAINT JAMES ALBANY BAR

Tapas and snack
from 9 €

SAINT JAMES ALBANY
PARIS HOTEL SPA



Saturday's Brunch

Every Saturday from 12 p.m. to 3 p.m.

SAINT JAMES ALBANY
PARIS HOTEL SPA

BEVERAGES

CHAMPAGNE

	Glass	Bottle
	15 cl	75 cl
o Henriot Brut Souverain	17 €	80 €

WHITE WINES

	Glass	Carafe	Bottle
	12 cl	50 cl	75 cl

Vin de Pays d'Oc (IGP):

o Chardonnay « Tour des Pins » 2017	6 €	17 €	25 €
---	-----	------	------

Val de Loire (AC):

o Sancerre « Domaine des Vieux Pruniers » 2017	7,50 €	27 €	38 €
--	--------	------	------

Bourgogne (AC):

o Mâcon – Lugny « Bouchard » (Chardonnay) 2017	8 €	25 €	36 €
--	-----	------	------

RED WINES

	Glass	Carafe	Bottle
	12 cl	50 cl	75 cl

Saint Emilion Grand Cru (AC):

o Château La Croix Montlabert 2014	-	-	62 €
--	---	---	------

Haut Médoc (AC):

o Château Haut Couloumey 2014	8 €	30 €	40 €
-------------------------------------	-----	------	------

Vin de Pays d'Oc (IGP):

o Merlot Domaine Lasserre 2017	6 €	17 €	25 €
--------------------------------------	-----	------	------

Bourgogne (AC) :

o Côteaux des Moines « Bouchard » (Pinot noir) 2016	-	-	36 €
---	---	---	------

o Beaune 1 ^{er} cru Domaine « Bouchard » 2014	-	-	68 €
--	---	---	------

Val de Loire (AC) :

o Sancerre « Domaine des Vieux Pruniers » 2017	7,50 €	27 €	38 €
--	--------	------	------

ROSE WINES

	Glass	Carafe	Bottle
	12 cl	50 cl	75 cl

Côtes de Provence (AC):

o M Minuty 2017	8 €	29 €	40 €
-----------------------	-----	------	------

MINERAL WATERS

o Vittel 50 cl	4,50 €
o San Pellegrino, Eau de Perrier 50 cl	5,50 €
o Vittel 1 litre	8 €
o San Pellegrino, Eau de Perrier 1 litre	9 €

Consumption of alcoholic beverages may cause health problems, please drink moderately

BUFFETS

35 € per adult / 45 € with a glass of champagne included

20 € per child under 10 years old – Free for children under 4 years old

∞ BREAKFAST

Baker's basket, traditional bread

Jam and honey

Scrambled eggs

Veal and poultry sausages, smoked bacon

∞ BEVERAGES

Orange juice

Coffee, tea, hot chocolate, herbal tea

∞ FRESH SEAFOOD

Seafood plate

Bellevue style salmon

Pink tarama and blinis

∞ SLATE PLATTERS

Charcuterie on slate platter

Pheasant and chanterelle mushroom terrine

∞ COLD BUFFET

Shrimp salad with lime

Marinated fresh goat cheese, dry figs and Swiss dried beef in salad

Various salads

Fresh vegetable sticks and dipping sauces

∞ HOT DISHES SERVED ON PLATE

Fresh fish and accompaniment

French minced beef with homemade fries for children

∞ CHEESE PLATTER

Selection of french cheeses

∞ DESSERT

Choice of sweets

Small fruit tartlets

Sweet chouquettes

Bread pudding styled brioche

Sweet mini apple doughnuts

Fresh fruit salad

Net prices – Service is included