

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 €

Saturday's Brunch 35 €

Only on Saturday 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



Sunday's Brunch

Every Sunday 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 €
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Val de Loire (AC):

o Sancerre « Domaine des Vieux Pruniers » 2017	7,50 €	27 €	38 €
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Bourgogne (AC):

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

	Glass	Carafe	Bottle
	12 cl	50 cl	75 cl

Saint Emilion Grand Cru (AC):

o Château La Croix Montlabert 2014	-	-	62 €
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Haut Médoc (AC):

o Château Haut Couloumey 2014	8 €	30 €	40 €
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Vin de Pays d'Oc (IGP):

o Merlot Domaine Lasserre 2017	6 €	17 €	25 €
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Bourgogne (AC) :

o Côteaux des Moines « Bouchard » (Pinot noir) 2016	-	-	36 €
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o Beaune 1 ^{er} cru Domaine « Bouchard » 2014	-	-	68 €
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Val de Loire (AC) :

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

	Glass	Carafe	Bottle
	12 cl	50 cl	75 cl

Côtes de Provence (AC):

o M Minuty 2017	8 €	29 €	40 €
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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

45 € per adult / 55 € 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
Cereals, jam and honey
Scrambled eggs
Veal and poultry sausages, smoked bacon

∞ BEVERAGES

Orange or grapefruit juices
Coffee, tea, hot chocolate, herbal tea

∞ FRESH SEAFOOD

Seafood plate
Bellevue style salmon
Pink tarama and blinis
Dill marinated salmon
Choice of maki

∞ SLATE PLATTERS

Charcuterie on slate platter
Pheasant and chanterelle mushroom terrine

∞ COLD BUFFET

Shrimp and spiced avocado wrap
Poultry club sandwich
Lime and parmesan beef carpaccio
Shrimp salad with lime
Marinated fresh goat cheese, dry figs and Swiss dried beef in salad
Italian salads
Fresh vegetable sticks and dipping sauces

∞ HOT DISHES SERVED ON PLATE

Fresh fish or meat and accompaniment
French minced beef with homemade fries for children

∞ CHEESE PLATTER

Selection of french cheeses

∞ DESSERT

Choice of sweets
Small pancakes with fruit coulis
Small fruit tartlets
Sweet chouquettes
Bread pudding styled brioche
Sweet mini apple doughnuts
Fresh fruit salad

Net prices – Service is included