

SEASON CARD

Starter + Main course + Dessert

39 €

Starter + Main course or Main course +
dessert

35 €

Main course

25 €

STARTER

SARDINES

Parsley and garlic grilled sardines, red pepper and
caper compote

HUMBLE VELOUTE

Yellow carrot and galangal soup, hazelnut dukkah,
crunchy gourmet bread

SCOTCHED ORGANIC EGG

Chorizo crusted egg, green tomato relish

SALADE CESAR REVISITED

Poached chicken, baby gem, parmesan, anchovies

THE MARKET STARTER

MAIN COURSE

THE BUTCHER'S CUT

Purple sweet potato puree, red onion jam, beef sauce

WHOLE ROASTED SEA BREAM

Lemon and pepper marinade, gremolata and baby
vegetables

STUFFED FARM CHICKEN

Chestnut and cranberry stuffing, maple roasted sand
carrots

PLANT BASED RAGU

Linguine pasta, tofu walnut and king oyster mushroom
sauce, vegan crumble

THE MARKET DISH

DESSERTS

MATURE CHEESE

Matured cheeses from 'La Ferme de Alexandre'

AUSTRALIAN CLASSIC REVISITED

Lamington squares, roasted figs, acai berry sorbet

THE CHOCOLATE MOUSSE

Plant based chocolate mousse, elderberries from the
forest, crunchy tuiles

GOURMET COFFEE or TEA

House made sweet treats

THE MARKET DESSERT

MENU DU MARCHÉ

Starter + Main course + Dessert

32 €

Starter + Main course or Main
course + dessert

26 €

Main course

21 €

GRAZING BOARDS

15€ CHASSINEAU WORKSHOP

Assortiment of charcuterie from the
"Chassineau" workshop

15€ HAND SELECTED CHEESE

Cheese tasting

"La Ferme d'Alexandre"

18€ CURED HAMS & CHEESE

Mixte "Earth & Farm"

15€ CHILDREN'S MENU -12years

Ground Beef (fresh) or Chicken Nuggets or
poached fish from the market with fries or
seasonal vegetables or hummus, falafel and
pita bread

Dessert : Selection of ice-cream

All our dishes are made from fresh produce

Room service supplement

3 €

*Please inform your waiter of any food allergy
you might have*



*Loyalty card
Scan me!*

*Origin of our meats : European
Union. Net prices including VAT,
service included*

MINERAL WATERS

Vittel	50 cl	4 €
Vittel	1L	6 €
Perrier fines bulles	50 cl	4 €
Perrier fines bulles	1L	6 €
San Pellegrino	50 cl	4 €
San Pellegrino	1L	6 €

PRESSURE BEERS

Leffe, Hoegaarden, Bud	25 cl	6 €
Leffe, Hoegaarden, Bud	50 cl	9 €

BOTTLE BEERS

1664, Desperados	33 cl	6 €
La Chouffe, Duvel	33 cl	7 €

SODAS AND FRUIT JUICES

Pepsi, Pepsi max	33 cl	5 €
7 Up	33 cl	5 €
Orangina	25 cl	5 €
Ice tea Pêche (peach)	25 cl	5 €
Schweppes Tonic,	25 cl	5 €
Schweppes Agrumes (citrus)	25 cl	5 €
Lemonade	25 cl	5 €
Fruit juices	25 cl	5 €

GLASS OF WINE 12 cl

WHITE :

Côteaux de l'Aubance	7 €
Blanc PREMIÈRE domaine Figuière AOP	8 €
Côtes de Provence	
Côtes du Rhône, Caprice d'Antoine AOP	8 €
Chablis AOP, Domaine Laroche	10 €
Pouilly fuissé AOP	11 €

RED :

Côtes du Rhone, Caprice d'Antoine	7 €
Rouge PREMIÈRE domaine Figuière AOP	8 €
Côtes de Provence	
Crozes Hermitage	8 €
St Emilion Grand Cru, Chateau Sanctus	11 €
Château Neuf du Pape, Clos de l'Oratoire des Papes	12 €

ROSE :

Rosé de Méditerrané Ipure	8 €
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APÉRITIFS & VERMOUTHS

Kir white wine	12 cl	6 €
Kir Royal	12 cl	10 €
Aperol Spritz	6 cl	10 €
Ricard	6 cl	6 €
Martini	6 cl	7 €
(Bianco, rosso or rosé)		
Campari	6 cl	6 €
Americano	6 cl	9 €
Porto	6 cl	6 €
Red or white		

HOT DRINKS

Selection of teas and infusions BIO	5 €
Expresso coffee	3 €

CARD

L'ERMITAGE 1897

Best Western Plus Paris Meudon Ermitage



bestwesternmeudon



bestwesternmeudon