



# LE CAFÉ ANTONIA

Le Bristol welcomes you to Café Antonia.

Here, all-day dining is served in an atmosphere of timeless elegance in homage to Marie Antoinette, whose stunning portrait by François-Hubert Drouais, cherished among Le Bristol Paris' private art collection, graces our wall.

A lover of Parisian life, our namesake queen was a passionate patron of the arts and frequent guest of honour at the Paris opera balls, where she enjoyed a pleasurable respite from the court's rigid etiquette.

In the same spirit of leisure and refined hedonism, we invite you to indulge in our Chef's inspired dishes or experience the delicacy of Pastry Chef Yu Tanaka's Afternoon Tea — a delicious interlude in the warm heart of the hotel.

# OUR SUGGESTIONS AT LE CAFE ANTONIA

From 12:00pm until 3:00pm | From 6:00pm until 10:30pm



## S T A R T E R S

- Tick cut fillet of our home smoked salmon, crunchy vegetables, Bristol honey • 59€  
Amberjack ceviche, beetroot and strawberries • 46€ 🍷  
Sea bream carpaccio, passion fruit and truffle • 59€  
Gamberoni with Iranian black lime • 56€  
Perfect poached egg, mushrooms, herb juice, Piedmont hazelnuts • 42€ 🌿  
Avocado with crab, toasted cereals, rose flower flavoured vinaigrette • 49€  
Candied duck foie gras “salt and pepper”, toasted bread • 67€

## S A L A D S

- French green beans and "Camus" artichoke, hazelnuts • 49€ 🌿  
Avocado and quinoa French Riviera style, citrus vinaigrette • 42€ 🍷 🌿  
Tomatoes raw and candied with oregano, burrata, basil • 46€ 🍷 🌿  
Caesar salad with grilled chicken and bacon • 52€

## S E L E C T I O N O F S A N D W I C H E S

- Grilled bacon club sandwich • 59€  
Vegetarian club sandwich, light yogurt with herbs • 52€ 🌿  
Ham and comté cheese “Croque-Monsieur”, black truffle butter • 67€  
Lobster roll • 75€

🌿 Vegan dish | 🌿 Vegetarian dish | 🍷 Gluten Free

*“Our homemade dishes are prepared on site from raw products” Some of our dishes can be adapted to specific diets Do not hesitate to advise us of any allergy, intolerance or dietary restriction*

## H A N D - M A D E P A S T A S F R O M T H E « A T E L I E R S D U B R I S T O L »

Basil pesto pasta, pistachios, 24 months aged parmesan • 46€ 🌿

Rigatoni with lobster and tomatoes, thyme sauce • 85€

Risotto of the day • 52€ 🍷

## M A I N C O U R S E S

Grilled lamb chops, vegetable tian and black garlic juice • 89€

Roasted veal loin with herbs and capers, mashed potatoes • 76€

Beef filet pan fried, grilled little gem lettuce with gremolata • 82€

Cheeseburger with crispy bacon, Bristol sauce • 59€

Hand chopped beef tartare, French fries • 59€ 🍷

Roasted poultry breast, zucchini & mushrooms, devil's sauce • 68€

Grilled tuna, roasted avocado, young sprouts with piquillos • 62€ 🍷

Grilled gambas, mint and curry virgin sauce, Madras rice • 76€ 🍷

Sole meunière, steamed green vegetables • 98€

Einkorn, whole vegetables with coriander casserole, green sauce • 46€ 🌿 🍷



L'H3ritage signature dish • 180€

Members only

## G A R N I S H E S

Mashed potatoes, French Fries, Spinach,

Mixed vegetables, Mesclun salad • 18

🌿 Vegan dish | 🌿 Vegetarian dish | 🍷 Gluten Free  
*Allergen menu available on request*

*“All our meat is of French origin - Taxes and service included - VAT 10 %”*

## C H E E S E S

Matured cheeses from our cave • 28€

## D E S S E R T S 🌿

Peach Melba • 28€

Raspberry pavlova, green shiso • 30€ 🍷

Strawberry puff pastry tart, strawberry sorbet • 28€

“Nyangbo” chocolate tart, chocolate sorbet • 28€ 🍷

Vanilla Bourbon millefeuille, salted butter caramel • 30€

Vanilla Bourbon flavoured creme brulee • 27€ 🍷

Selection of homemade ice creams and sorbets • 29€ 🍷

Pastry of the day • 27€

Selection of petits-fours • 24€

*Allergen menu available on request*

*“Taxes and service included - VAT 10 %”*

# OUR AFTERNOON MENU

From 3:30pm until 5:00pm



## STARTERS

- Tick cut fillet of our home smoked salmon, crunchy vegetables, Bristol honey • 59€
- Gamberoni with Iranian black lime • 56€ 🍷
- Candied duck foie gras “salt and pepper”, toasted bread • 67€

## SALADS

- French green beans and "Camus" artichoke, hazelnuts • 49€ 🌱
- Tomatoes raw and candied with oregano, burratina, basil • 46€ 🍷
- Caesar salad with grilled chicken and bacon • 52€

## SELECTION OF SANDWICHES

- Grilled bacon club sandwich • 59€
- Vegetarian club sandwich, light yogurt with herbs • 52€ 🌱
- Ham and comté cheese “Croque-Monsieur”, black truffle butter • 67€

## CHEESES

- Matured cheese from our cave • 28€

## DESSERTS 🌱

- “Nyangbo” chocolate tart, chocolate sorbet • 28€ 🍷
- Selection of homemade ice creams and sorbets • 29€ 🍷
- Pastry of the day • 27€
- Selection of petits-fours • 24€
- Vanilla Bourbon millefeuille, salted butter caramel • 30€

🌱 Vegan dish | 🌱 Vegetarian dish | 🍷 Gluten Free

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

# AFTERNOON TEA

From 3:30pm until 5:00pm



## CLASSIC HIGH TEA • 79 €

Your choice of tea  
Savoury and pastry selection

## “LE BRISTOL” HIGH TEA • 95 €

Classic high tea with a glass of Champagne  
Moët & Chandon « Brut Impérial »

## TEA AND PASTRY OF THE DAY • 36 €

*(These options do not include prestige teas)*

Pastry of the day • 27€

Homemade scones • 18€

Selection of macarons • 20€

Selection of petits fours • 24€

## PRESTIGIOUS SELECTION • 25 €

### IMPERIAL OOLONG

*Sweet, fruity flavours with a divine lingering aftertaste.*

### TI KUAN YIN SUPERIOR

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

### JASMIN PEARL TEA

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

### THÉS BLANC PRESTIGE YIN ZHEN • 28€

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

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, Sweet France evokes the  
elegance and refinement of France in a cup of tea.*

HERBAL TEAS SELECTION • 18€

VANILLA BOURBON 

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

JARDIN A LA FRANCAISE

*A delicate blend of pear, apple and blackberry leaves.*

AMAZONE 

*Original recipe with mountain flowers, lavender and elderflower.*

SOUS UN CERISIER 

*Fruity notes infusion with cherry, hibiscus and apple pieces.*



# BEVERAGES



## H O T B E V E R A G E S

Espresso • 12€

Double espresso, Cappuccino, Café latte • 18€

Hot chocolate “Le Bristol” • 19€

Latte matcha • 25€

Hot chocolate with smooth homemade whipped cream • 23€

*Our coffee is organically grown*

## F R E S H B E V E R A G E S

Vittel (25 cL) • 12€

Perrier (33 cL) • 12€

Badoit (50 cL), Evian (50 cL), San Pellegrino (75 cL) • 16€

“Be Wtr” micro filtered still or sparkling (50cl) • 10€

Coca Cola or Coca Cola zéro (33 cL) • 16€

Ginger Ale (25 cL), Schweppes tonic (25 cL), Sprite (25 cL) • 16€

## H O M E M A D E F R U I T J U I C E

Lemon juice, orange juice, grapefruit juice, pineapple juice • 19€

Your own mix of freshly squeezed juice • 20€

Alain Milliat Tomato juice • 19€

# ICED TEAS AND HERBAL TEAS • 23€

20 cl



## POMME PRESTIGE


A citrusy, refreshing infusion, apple prestige is a blend of black tea and green apples.

## SWEET FRANCE TEA

A blend of exotic flowers, a touch of chamomile and green tea, Sweet France evokes the elegance and refinement of France in a cup of tea.

## THÉ NOIR CITRONNÉ

A black tea from Yunnan with fresh bergamot and lemon

 : from organic farming

# COCKTAILS

## COCKTAILS

SIGNATURE • 29 €

BRISTOL FIZZ 18 cl

*Vodka, St Germain, Perrier, rose syrup,  
lime juice*

CHARTREUSE MULE 14 cl

*Vodka, Chartreuse, ginger beer, lemon juice*

DOLCE VITA 12 cl

*Champagne, Limoncello, raspberry*

QUEEN'S GARDEN 14 cl

*Gin, Earl grey tea, lime juice,  
blackberry liqueur*

## COCKTAILS

### CLASSIQUES

Long classics 18 cl • 29€

*Mojito, Bloody Mary, Gin Tonic*

Short classics 7 cl • 29€

*Espresso Martini, Old Fashioned, Negroni,  
Margarita*

Cocktail Champagne 14 cl • 34€

*Aperol Spritz, Bellini, Champagne  
cocktail*

## VIRGIN

COCKTAILS • 26 €

GARDEN FIZZ 20 cl

*Basil, cucumber, lime juice, ginger ale*

PUSSY FOOT 20 cl

*Orange, pineapple and grapefruit juices,  
grenadine syrup*

## COCKTAILS

### FROZEN

Frozen Spritz (15 cl) • 32€

*Moët et Chandon Champagne, Bitter,  
sparkling water*

Frozen Margarita (12 cl) • 32€

*Volcan tequila, Cointreau, lime juice*

Frozen Virgin Colada (20 cl) • 28€

*Coconut, pineapple, lemon, vanilla*

*Unless otherwise mentioned, all wines are of protected designation of origin  
- Net prices 20% VAT*

# A P E R I T I F S

VERMOUTHS & BITTERS (5 cl) • 26€  
*Martini Rosso, Bianco, Dry, Campari, Apérol*

ANISÉS (4 cl) • 24€  
*Ricard, Pastis 51*

PORTOS (7 cl)  
*Porto red, Niepoort, Tawny 10 years • 25€*  
*Porto red, Niepoort, Tawny 20 years • 44€*

BEER (33 cl) • 16€  
*Heineken, Carlsberg, Kronenbourg, Corona,*  
*Volcelest*

GINS (5 cl)  
*Tanqueray Ten, Bombay Sapphire • 30€*  
*Monkey 47 • 32€*

VODKAS (5 cl) • 30€  
*Belvedere, Ketel one, Grey Goose*

TEQUILA & CACHAÇA (5 cl) • 30€  
*Don Julio Blanco, Leblon, Volcan Blanco*

RHUMS (5 cl)  
*Bacardi 4 ans • 30€*  
*Pacto Navio • 32€*  
*Zacapa 23 • 40€*

## W H I S K I E S • 4 C L

### B L E N D E D S C O T C H W H I S K I E S

Haig Club "Clubman" • 29€

Chivas Regal 12 ans • 30€

Chivas Regal 25 ans • 110€

Johnnie Walker Black Label • 30€

Johnnie Walker Blue Label • 70€

Glenfiddich 12 ans • 30€

Bowmore 12 ans • 30€

Bowmore 18 ans • 65€

### I S L A Y

Laphroaig Quarter Cask 10 years • 35€

### S P E Y S I D E & H I G H L A N D S

Glenlivet 12 years • 28€

Glenmorangie 18 years • 35€

The Macallan 12 years • 35€

The Macallan 18 years • 85€

The Macallan Sherry oak 25 ans • 690€

### S K Y E & O R C A D E S

Talisker Port Ruighe • 30€

Highland Park 18 years • 40€

### B O U R B O N & R Y E

Bulleit Bourbon • 30€

Maker's Mark • 30€

### J A P O N A I S

Yamasaki 12 ans • 45€

Hibiki 21 ans • 165€

## D I G E S T I F S • 5 C L

### C O G N A C

Hennessy VS • 30€

Guy Lheraud VSOP • 30€

Hennessy X.O • 60€

Rémy Martin X.O • 60€

Hennessy Paradis • 95€

Rémy Martin Louis XIII • 350€

### B A S - A R M A G N A C

Dartigalongue 1988 • 50€

### C A L V A D O S

Christian Drouin « Sélection » • 30€

### L I Q U E U R S

Amaretto Disaronno, Cointreau,

Get 27/31, Bailey's, Limoncello,

Chartreuse verte, Drambuie • 26€

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# TAPAS

From 6:00pm



Comté ham” croque-monsieur with black truffle butter • 38€

Muddled avocado with chilli • 16€ ✓

Hummus with cumin and pomegranate seeds • 19€ ✓

Toasts of smoked salmon lemon and dill • 32€

Saku” tuna tataki with soy • 32€ 🍷

Prawns tempura, ginger and spring onions • 38€

Cod accras, aioli sauce • 21€

Chicken aiguillettes, cajun sauce • 29€

Toasts of salt and pepper duck foie gras • 45€

“Rock shrimp” spicy mayonnaise sauce chili garlic

Caviar from Sologne 30g • 135€ / 50g • 225€

✓ Vegan dish | Vegetarian dish 🌿

# CHILDREN'S MENU



## STARTERS

Smoked salmon and blinis • 28€

## DISHES

Mini hamburger, french fries • 23€

Chicken nuggets (3 pieces), french fries • 24€

Basil & pesto fusilli, pine nuts and olive oil • 23€

## DESSERTS

Cookie, vanilla ice cream • 15€

Selection of homemade ice creams and sorbets (2 scoops) • 13€