

BREAKFAST IN PARIS

Turkey liver pate, farm egg, ham, Durr cheese,
caviar butter, croissant, red caviar, green salad

270 g 2200

BREAKFAST IN MONACO

Choux ring with cottage cheese cream, egg, black
caviar, red caviar, stracciatella,
zucchini pancakes, strawberries, blueberries

330 g 2400

GLASS OF SPARKLING WINE FOR A SPECIAL PRICE

125 ml 790

BONJOUR!

Big healthy breakfast	NEW	430 g	1580
Benedict with crab		240 g	2250
Benedict, eel		300 g	1090
Zucchini pancakes with turkey pastrami		280 g	950
Toast with red caviar		90 g	1320
Toast with salmon		175 g	980
Club sandwich with turkey pastrami		230 g	1250
Avocado toast with red caviar		200 g	1350
Zucchini pancakes with salmon		190 g	1450
Syrniki		230 g	790

ŒUFS EGGS

Scramble with chanterelles	NEW	260 g	980
Egg, black caviar		125 g	1150
Shakshuka with goat cheese		340 g	1190
Omelette with shrimps		250 g	1100
Omelette/scramble/fried eggs		180 g	450

• truffle 1 g	250	• bacon 30 g	320
• avocado 50 g	220	• ham 50 g	190
• tomato 50 g	190	• mushrooms 50 g	190
• Dürre cheese 20 g	250	• sausages 100 g	250
• stracciatella 50 g	320	• turkey pastrami 50 g	250
• morels 50 g	180		

BOUILLIE PORRIDGE

Millet porridge with dates	NEW	250 g	890
Green buckwheat with stracciatella and baked tomatoes		300 g	920

DESSERT

Curd snack	35 g	390
Madeleine	40 g	190
Brioche, cinnamon	140 g	490
Crêpe suzette	320 g	890
Classic croissant	70 g	620

- cream brûlée sauce 50 g 150
- raspberry jam 50 g 200
- milk chocolate sauce 50 g 250

CAFÉ COFFEE

Espresso	40 ml	460
Espresso Calva (with calvados)	60 ml	990
Espresso decaf	40 ml	460
Double espresso	100 ml	550
Americano	180 ml	460
Cappuccino	180 ml	560
Double cappuccino	350 ml	740
Alternative milk cappuccino	180 ml	580
Latte	220 ml	550
Alternative milk latte	220 ml	630
Flat white	180 ml	550
Alternative milk flat white	180 ml	630
Raf	350 ml	690
Lavender raf	350 ml	690
Peanutbutter raf	350 ml	690

Coffee beans

Signature coffee by Maison Dellos	250 g	1790
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Milk at your choice (banana, almond, coconut)

JUS FRAIS FRESH JUICE

Orange	250 ml	690
Grapefruit	250 ml	690

THÉ TEA	400 ml	900 ml
Green tea	690	990
Milk oolong	690	990
Jasmine pearl	690	990
Classic black tea	690	990
Earl grey	690	990
Green tea Dragon Well	790	1200
Shu Puer Ging Ting	690	990
Dianhong with rosebuds	690	990

Not tea

Buckwheat	690	990
Altai herbs	690	990
'Boulogne forest'	690	990
Chamomile	690	990
Willow-herb	690	990
Berry tea 'Russkiy' herbs and berries	690	990

HERBS, BERRIES, FLOWERS

Rose-hip / Lavender / Thyme / Linden / Sagán dali / Fresh mint	80
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WATER

Still

Baikal Pearl	530 ml	690
Vorgol	500 ml	550
Vorgol	330 ml	450
Acqua Panna	750 ml	1290
Acqua Panna	250 ml	850
Tassay	750 ml	990

Sparkling

Baikal Reserve	530 ml	690
San Pellegrino	750 ml	1290
San Pellegrino	250 ml	850
Tassay	750 ml	990
Saint-Geron	750 ml	1990
Saint-Geron	375 ml	1090



The privilege card Maison Dellos



Feedback and suggestions

*This menu is promotional material. All prices are indicated in roubles. Payment is accepted in roubles or by credit cards. Please inform your waiter if you have any food allergy.
Head chef – Eduard Arkhipov.*