

## WAKE ME UP

ESPRESSO / DOUBLE ESPRESSO / AMERICAN COFFEE / LATTE / MATCHA LATTE KUSMI TEA / FLAT WHITE / CAPPUCINO / MATCHA SHOT / KUSMI TEA / HOT CHOCOLATE

## COCKTAILS

GLASS OF CHAMPAGNE PERRIER-JOUËT BLANCS DE BLANC (14 cl)

## TO START

### SEEDS SALAD VEGAN & GLUTEN FREE

Red quinoa, roasted butternut, red lentil dahl, cauli lower pickles, autumn vegetables chips, cashew sauce, zataar

### TOSTADAS LANGOUSTINE

Crispy corn tortilla, avocado cream, chestnut and red onion pickles, lime cream, coriander

### BEEF TATAKI

Thin slices of rump steak, purple shiso, daikon, puffed rice, cebettes, peanut-ginger vinaigrette

### GREEN CURRY SOUP VEGAN

Coconut milk, green veggies, lemongrass, galanga, ka ir leaves

### GUACAMOLE ET SALSA FRESCA

#### AVEC CHIPS DE MAÏS VEGAN

Avocado, lemon, smoked paprika, turmeric

## FESTIVE BRUNCH!

GLASS OF CHAMPAGNE,  
STARTER, MAIN, DESSERT  
BAKERY BASKET,  
HOT DRINK,  
FRUIT JUICE

95

## MAIN COURSES

### MAC & CHEESE

Cavatappi, Comté cheese, aged cheddar, herb breadcrumbs

### EGGS BENEDICT

Smoked trout or bacon, poached eggs, toasted country bread, Hollandaise sauce, chives

### HUEVOS RANCHEROS

Fried eggs on flour tortilla, ranchero sauce, guacamole, pico de gallo, sour cream, red onion pickles, coriander, chilli sauce

### FRIED CHICKEN

Crispy chicken supreme, grilled bok choy, kimchi, gochujang mayo

### BREAKFAST SANDWICH

Potato bun, scrambled eggs, bacon, onions confits, cheddar, sucrine, homemade HP sauce

### GRILLED FISH TACOS

Flour tortillas, grilled fish as available, pico de gallo, red cabbage pickles, avocado cream, fresh chilli, coriander

### BAJA AVOCADO TOAST VEGAN

Toasted country bread, avocado, grilled mushrooms, pico de gallo, roasted pine nuts and seeds

### MONTECITO BURGER

Beef from Aubrac, bacon, pickles, aged French cheddar, relish sauce

## GUILTY

### ACAÏ VEGAN

Seasonal fruits, coconut-macadamia-ginger condiment

### FRENCH TOAST

Brioche bread, caramelized apples, pecans, cinnamon

### PANCAKE NOCCIOLATA

Wheat flour, nocciolata, toasted hazelnut slivers

### GLUTEN FREE PANCAKE

Chestnut flour, vanilla whipped cream, seasonal fruits, maple syrup

### YOGURT GRANOLA BOWL

Granola, Greek yogurt, honey, fresh fruits

### PORRIDGE GOLDEN LATTE VEGAN

Oat milk, turmeric, ginger, hemp, banana, maple syrup, almonds

### RICOTTA TOAST

Toasted brioche, whipped ricotta, autumn fruits, pistachio dukkah

### CHEESECAKE

Cream cheese, lime, pecan shortbread

### KEY LIME PIE

Lime cream, Italian meringue, chipotle pepper jelly

### SUNDAE

Vanilla ice cream, peanut praline, caramel sauce, brownie

## RESERVATIONS

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THE "HOME-MADE" DISHES ARE PREPARED ON THE SPOT FROM RAW PRODUCTS. ALL OUR MEATS ARE OF FRENCH AND EUROPEAN ORIGIN.

GLUTEN FREE BREADS ARE AVAILABLE ON REQUEST. PLEASE INFORM US OF ANY FOOD ALLERGIES.

ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH, PLEASE DRINK RESPONSIBLY.

NET PRICE IN EURO, VAT INCLUDED.