

Mademoiselle ANGELINA

BREAKFAST

EXPRESS BREAKFAST	5.00
Expresso, croissant	
<i>Mademoiselle</i> BREAKFAST	7.90
Tea, coffee or old-fashioned hot chocolate "l'Africain", croissant	
PARISIAN BREAKFAST	20.00
Tea, coffee or old-fashioned hot chocolate "l'Africain", fresh orange or grapefruit juice, mini viennoiseries, bread roll, butter, jam, honey	
BRUNCH	39.50

A LA CARTE

CROISSANT	2.70
CHOCOLATE FILLED PASTRY	2.90
THREE MINI VIENNOISERIES	2.70
BREAD ROLL	7.50
Butter, jam, honey	
SEASONAL FRUIT BOWL	8.50

OUR SET MENUS

STARTER <i>or</i> SEASONAL SOUP	9.00
SEASONAL DISH	19.00
STARTER + SEASONAL DISH	22.00
<i>or</i> SEASONAL DISH + DESSERT	
EXPOSITION SET MENU	24.00
Vivian salad + Vivian exposition pastry	

Mademoiselle Set Menu 25.00

MADEMOISELLE SALAD <i>or</i> MADEMOISELLE BURGER	
+	
DESSERT <i>or</i> PASTRY of your choice	
+	
COFFEE <i>or</i> TEA	

These set menus do not contain beverages.

EGGS

All our eggs are from outdoor breeding

EGGS as you wish	11.00
Omelette or scrambled	
HAM "AU TORCHON" & CHEESE OMELETTE	13.00
EGGS BENEDICT	14.00
poached eggs, hollandaise sauce Choice of: avocado, smoked bacon	

SALADS

<i>Mademoiselle</i> SALAD	19.50
Quinoa, beetroot, purple cauliflower, AOP feta cheese, hazelnut, grenade	
CÆSAR SALAD	21.00
Chicken supreme, Parmesan, croutons, romaine lettuce heart	
VIVIAN SALAD	22.00
Pink shrimp, Chinese cabbage, carrots, celery, grapefruit, cilantro, black radish, marinated avocado, cream cheese, sesame seeds, mayonnaise, sweet chili, round rice	

CHILDREN MENU 12.90

(-12 years old)

CHOPPED STEAK *or* PAN FRIED COD

Side dishes:

GNOCCHI *or* SAUTEED POTATOES

•
1 SCOOP OF ICE CREAM *or*
BUTTER & SUGAR *or* CHOCOLATE CREPE

•
1 DRINK (syrup, fresh squeezed orange juice or soft)

SAVOURY BREAK

BUTTERNUT PIE	13.00
Butternut, pumpkin seed herb pesto, cream cheese, spinach shoots	
CROQUE MONSIEUR	16.00
Ham "au torchon", Comté, mesclun	
CROQUE MADAME	16.50
Ham "au torchon", Comté, fried egg*, mesclun	
AVOCADO TOAST <i>Mademoiselle</i>	16.00
Radish, spinach sprouts, cream cheese, purple cauliflower, buckwheat seeds	
CLUB SANDWICH ANGELINA	23.50
Chicken fillet, smoked bacon, hard-boiled egg*, tomato tapenade, sauteed potatoes or mesclun lettuce	
GNOCCHI	14.50
Gorgonzola, shelled walnuts	
TRUFFLE** RAVIOLI MUSHROOMS	25.00
Parmesan cream	
FISH AND CHIPS	17.50
Home-breaded cod fillet, sauteed charlotte potatoes, tartar sauce	
BURGER <i>Mademoiselle</i>	19.50
Beef, cheddar cream, spinach shoots, red onion compote, fresh herbs, sauteed potatoes or mesclun	

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DESSERTS

- Mademoiselle* CHOCOLATE LAVA CAKE 8.90
Vanilla ice cream, chocolate crumble
- PROFITEROLE 9.00
XL choux bun, vanilla ice cream, pastry cream, chocolate crumble, chocolate sauce
- CRÊPE butter, sugar 5.00
- CRÊPE chestnut cream 6.00
- CRÊPE chocolate 6.00

ICE CREAM SUNDAES

- COUPE MONT-BLANC 14.00
Mont-Blanc ice cream, vanilla ice cream, candied chestnut breaks, whipped cream, meringues
- CHOCOLATE LIEGEOIS 9.50
Chocolate ice cream, whipped cream, chocolate sauce
- COFFEE LIEGEOIS 9.50
Coffee ice cream, whipped cream, coffee syrup

TRADITIONAL ICE CREAMS & SORBETS

Mont-Blanc, 72% dark chocolate, hazelnut from Piedmont, vanilla, coffee, salted butter caramel, pure Sicilian pistachio, lemon, raspberry, pear, mango, strawberry

- CHOICE OF 2 FLAVOURS whipped cream 8.00
- CHOICE OF 3 FLAVOURS whipped cream 10.50

PASTRIES

Vivian 9.20

EXPOSITION PASTRY

Cheesecake mousse, speculoos crunch, caramel-peanut insert, white chocolate flocking

Sweet break 14.00

EXCLUSIVE VIVIAN PASTRY

+

TEA, COFFEE *or* ANGELINA HOT CHOCOLATE

MONT-BLANC 9.40
Meringue, light whipped cream, chestnut cream vermicelli

TARTE CITRON 8.70
Gluten-free shortbread, smooth lemon cream, lemon mousse, lemon jelly

MILLEFEUILLE 9.50
Layers of caramelized puff pastry, light vanilla cream

ÉCLAIR CHOCOLAT 7.30
Chou pastry, dark chocolate cream filling, dark chocolate icing

MONT-BLANC CARAMEL 9.60
Meringue, light whipped cream, flowing caramel heart, chestnut cream vermicelli, milk-caramel chocolate chips

ROCHER PRALINÉ 9.30
Hazelnut praline mousse, flowing hazelnut praline, praline crunch, almond-hazelnut dacquoise, milk chocolate whipped cream

DÉLICE VANILLE 9.60
Gluten-free shortbread, vanilla ganache whipped cream, light vanilla mousse, vanilla biscuit, vanilla cream, vanilla icing

ICED BEVERAGES

Our speciality

OLD-FASHIONED ICED CHOCOLATE 20CL 5.90
"L'AFRICAIN" whipped cream

ICED TEA *Mademoiselle* 20CL 5.50
"Angelina mix" tea, elderflower, orange blossom, orange and fresh rosemary

ICED COFFEE 20CL 5.50

SWEET TREATS

INDIVIDUAL MACARON 6.50
Chocolate, vanilla, pistachio, raspberry, Mont-Blanc

CHOICE OF FOUR SMALL MACARONS 9.50
Mont-Blanc, dark chocolate, vanilla, coffee, pistachio, caramel, raspberry, lemon, rose

CAKE MARBRÉ – slice 6.50
vanilla-chocolate

FINANCIER – Vanilla 4.50

Scan the QR code,
to find the menu in digital format!

www.angelina-paris.fr  [@mademoiselle.angelina](https://www.instagram.com/mademoiselle.angelina)  [@angelinaparis](https://www.facebook.com/angelinaparis)



Mademoiselle ANGELINA

HOT DRINKS

Our speciality

OLD-FASHIONED HOT CHOCOLATE 20CL 5.90
"L'AFRICAIN" whipped cream

EXPRESSO / DOUBLE EXPRESSO 2.90 / 4.90

LARGE BLACK COFFEE 3.50

LARGE BLACK COFFEE with steamed milk 3.70

CAFÉ VIENNOIS 5.20

black coffee with whipped cream

CAPPUCCINO 5.20

LATTE MACCHIATO 6.20

double espresso, milk, milk foam

MOCHA 6.20

coffee, "l'Africain" hot chocolate, whipped cream

TEAS AND INFUSIONS ANGELINA 5.20

All our coffees are made with *Organic Massaya Coffee*.

WINES & BEERS

White wines

The glass 14CL / The bottle 75CL

IGP VAL DE LOIRE "CHENIN DE JARDIN" 6.00 / 27.00

J.Mourat - organic wine

CÔTES-DU-RHÔNE AOP 6.50 / 30.00

"LES TROIS GARÇONS" Pierre Rougeon - organic wine

Red wines

IGP VAL DE LOIRE 5,50 / 26,00

"ROUQUIN DE JARDIN"

J.Mourat - organic wine

CÔTES-DU-RHÔNE VILLAGES AOP 6.90 / 32.00

Domaine de la Renjarde- organic wine

Rosé wine

IGP MÉDITERRANÉE 5.00 / 25.00

"LA DEMOISELLE SANS GÊNE" - organic wine

Champagne

The glass 12CL / The bottle 75CL

JACQUART BRUT MOSAÏQUE 14.00 / 68.00

Beers & Cider 33CL

1664 BLONDE 7.90

Soft and balanced lager

CIDER FILS DE POMME "LE SAUVAGE" 6.50

French, natural and organic

COCKTAILS

SPRITZ 14CL 10.50
Apérol, Prosecco Riccadonna, Perrier, fresh orange

MOJITO 12CL 10.50
Rhum Bacardi Carta Oro, lime, sugar cane, Perrier, fresh mint

GIN TONIC *Mademoiselle* 17CL 11.50
Citadelle French & organic gin, Electric Velvet H. Theoria liquor, jasmine syrup, organic La French tonic, grapefruit, fresh rosemary

COSMO ANGELINA 14CL 11.50
French & organic fair-trade vodka infused with Angelina mix tea, kumquat liquor, fresh lemon juice, cranberry nectar², hibiscus syrup

MOCKTAILS

ENERGY 20CL 8.50
Orange¹, carrot, ginger

RUBY 20CL 8.50
Blackberry, pear², apple juice¹, lemon juice¹, honey syrup, rosemary

Mademoiselle COCKTAIL 20CL 8.50
Hibiscus syrup, cranberry nectar, organic La French tonic, fresh mint

WATERS, JUICES & SODAS

VITTEL, S. PELLEGRINO 50CL / 100CL 5.70 / 7.50

PERRIER 33CL 5.50

FRESH SQUEEZED FRUIT JUICES 25CL 7.90
Orange or grapefruit

BIO NECTARS AND FRUIT JUICES 25CL 6.90
LA BOISSONNERIE DE PARIS
Tomato from Marmande³, orange¹, apple¹, apricot² or Senga strawberry²

TRADITIONAL LEMONADE La Mortuacienne 33CL 6.50

COCA-COLA, COCA-COLA SANS SUCRES 33CL 6.50

SCHWEPPEs, ORANGINA 25CL 6.50

*Eggs from outdoor breeding. **Tuber aestivum.¹Pure juices, ²Nectar, ³Juices from fruit concentrate.
AOP: Protected Designation of Origin. IGP: Protected Geographical Indication.
Net prices - Service included. 10/21

The House declines all responsibility in the event of loss or theft of personal objects.
Alcohol abuse is dangerous for health. To consume with moderation.

Allergens are available on request at the restaurant reception desk.

We invite you to contact our sales department who will answer all your requests.
more than 10 people: mademoiselleangelina.luxembourg@groupe-bertrand.com or 01.46.34.31.19