

## HEALTHY JUICES

9.5

### Energize Me

orange / grapefruit / carrot / ginger / pepper  
*vitamins B1, B2, C, D, E, K, iron, calcium, phosphorus  
tonic, antioxidant*

### Art Basil

basil / almond milk / apple / agave  
*vitamins A, C, E, D, K, omega 6,  
fructose, good cholesterol, intestine health*

### Green Pasture

kale / green apple / celery / cucumber / lemon / ginger  
*vitamins A, B9, C, E, K, iron  
mineral, anti aging,*

### Purple Rain

beet / raspberry / beet / ginger / red pepper  
*manganese, detox, joint*

*Here at "Les Bains" we are eager to satisfy hedonists, esthetes, and perfectionists .  
Our menu is conceived with fresh products and organic when possible.  
.Thus, we favour local producers sharing the vision and love for gastronomy*

*Prices are in euro, taxes and service included.*



## ALL DAY BREAKFAST

### ALL DAY CONTINENTAL

20

*fresh squeeze juice, hot beverage, cake, granola  
fruits salad, bread basket  
yogourt, butter, jams & honey*

### Organic eggs your way...12

*Benedict, fried, Scrambled, Poched or hard boiled  
choice of bacon, ham, salmon*

### Omelet - egg white or not...12

*choice of gruyere, ham, tomato, red pepper, mushrooms*

### Tahiti vanilla French toast...12

### Butter milk pancakes with red fruits & chantilly...12

*\*GF gluten free, \*LF lactose free*

LES BAINS

1885 1978 2015

*Ici aux Bains, nous avons a coeur de satisfaire épicuriens, esthètes et perfectionnistes.  
Notre carte est uniquement composée de produits frais de qualité (ni congelés, ni transformés)  
et biologique autant que possible.*

*Pour cette raison, nous privilégions les producteurs locaux  
partageant cette meme vision et cet amour de la gastronomie.*

*Tous nos prix sont TTC en euros et le service est compris*



Breakfast

7:00 am - 11:45 am

## LES BAINS BRUNCH

...35 per person

*Fresh Orange or Grapefruit Juice, Hot Beverage,  
Viennoiseries & Breads, Jam & Honey*

*A Main Course from the list*

*The Dessert Buffet*

## CHAMPAGNE AT WILL

...25 per person

*To add a small touch that is so very "Les Bains",  
we suggest to brighten your Brunch  
with Moët & Chandon Champagne.  
Price per person, goes exclusively with the Brunch*

## HEALTHY JUICES... 9,5

### **Energize Me**

*Orange / Grapefruit / Carrot / Ginger / Pepper*

### **Art Basil**

*Basil / Almond Milk / Apple / Agave Syrup*

### **Green Pasture**

*Kale / Green Apple / Celery / Cucumber / Lemon / Ginger*

### **Purple Rain**

*Beet / Raspberry / Beet / Ginger / Red Pepper*



## SWEET MAIN COURSES...

**Home made Granola, Yogourt, Dry Fruits, Fresh Fruits... 15**

**Tahiti Vanilla French Toast... 12**

**Buttermilk Pancake with Red Fruits... 12**

**Les Bains Sweet Treats Buffet... 18**

## SALTY MAIN COURSES...

**Healthy Bowl... 14**

*Red Quinoa, Citrus, Pecan Nuts, Crunchy Fennel*

**Smoked Salmon, Bagel, Cream Cheese & Avocado... 21**

**Plate of Charcuterie, Fromage, or Charcuterie/Fromage... 16**

**Organic Eggs Your Way... 12**

*Benedict, Fried, Scrambled, Poached or Hard Boiled  
choice of bacon, ham or salmon*

**Omelet - Egg White or Not... 12**

*choice of gruyère cheese, tomato, red pepper, mushroom*

**Avocado Toast & White Omelet, Espelette Pepper... 12**

**Caesar Salad with Chicken or Gambas Shrimps... 19/22**

**Spaghetti with Fresh & Candied Tomato Sauce, Gluten Free or Not... 17**

**King Prawn Risotto, Lobster Bisque Emulsion... 24**

**Le Gourmet Burger Les Bains... 21**

*add Bacon... +2*

*Gluten free bread available on demand*

**LES BAINS BRUNCH FOR LITTLE ONE... 25**

*For Children aged until 11.*

Orange or Grapefruit Juice,  
Viennoiseries & Breads, Jams & Honey,

Choice of :

Organic Eggs Your Way

*Benedict, Fried, Scrambled, Poached, Omelet or Hard Boiled  
choice of bacon, ham, salmon, tomato, cheese, mushroom*

—  
Mini Burgers Trio

Spaghettis & Fresh Tomato Sauce

Margarita, Pepperoni or 3 Cheese Pizza

And The Desserts Buffet Les Bains.



**SIDES**

Vegetables, Potato Purée, Smoked Eggplant... 7

Rice with Lemongrass, Green Salad... 7

Lamb Lettuce Salad with Truffled Sauce... 9

**SALLE À MANGER**

**BRUNCH**

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## LE BAIN GOURMAND

**Creamy Burrata** \*GF... 15  
*Green Peas, Radish pickles*

### Caesar Salad

*Sucrine salad, Parmesan cheese, Croutons bread, Caesar dressing,  
with Chicken... 19 with Gambas Shrimps... 22*

### Beef Carpaccio

 \*GF... 17

*Mesclun Green Salad, Parmesan Cheese, French Fries*

### Gourmet Burger des Bains... 21

*Cheddar Cheese, Tomato, Caramelized Onions, French Fries  
add Bacon... +2*

## LE DERNIER PLONGEON

**Cheese Plate “L’Affineur Affiné”**... 14

**The « Cube » Lemon & Matcha Tea**... 11

**Seasonal Fruits Plate** \*GF / LF... 9

**Crème Brûlée**... 11

**Ice Cream & Sorbet**... 9

## FINGERFOOD

**Marinated Octopus & Serrano Ham** \*GF/LF... 14  
*Lemon Dressing*

**Homemade Duck Foie Gras Toast** \*LF... 12

**Beef Burger Sliders**... 16  
*Tomato, Cheddar, Caramelized Onions*

**Croque Monsieur Truffled**... 16

**Brochette of Burgundy Snails**  
*Garlic & Parsley Butter, Hazelnut  
6 pieces... 12 - 12 pieces... 18*

**Tomato, Olive Oil & Basilic Toast** \*LF... 12  
*Add Serrano Ham... 16*

**Vegetables Dip & Pita Bread**... 16  
*Carrot Humus, Green Peas Humus, Tuna Cream*

**Sweet Spices Salmon Gravlax**... 16  
*Dill & Lemon Cream*

**Guacamole** \*LF... 12  
*Plantain Banana Chips, Sweet Potatoes Chips, Crackers*



## SALLE À MANGER

FINGER FOOD  
Sunday & Monday  
7pm - 11:45pm

## LES BAINS

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## HEALTHY JUICES

9,5

### Green Pasture

Kale / Green Apple/ Celery / Cucumber / Lemon / Ginger  
*vitamins A, B, B9, C, E, K, iron, mineral*  
*anti-aging*

### Energize Me

Orange / Grapefruit / Carrot / Ginger / Pepper  
*vitamins B1, B2, C, D, E, K, iron, calcium & phosphorus*  
*tonic, antioxidants*

### Purple Rain

Orange / Raspberry / Beet / Ginger / Red Pepper  
*vitamins A, B6, B9, C*  
*manganese, detox, joint*

### Art Basil

Basil / Almond Milk / Apple / Agave Syrup  
*vitamins A, C, E, D, K, omega 6*  
*good cholesterol, fructose, intestine health*

## SIDES

Vegetables, Potato Purée \*GF, Smoked Eggplant \*GF... 7  
Rice with Lemongrass, Green Salad \*GF/LF... 7  
Corn Salad with Truffled Sauce... 9

## LA PLAGÉ

**Chicken & Avocado Club Sandwich, French Fries...** 17  
*add Bacon...* +2

**Gourmet Burger des Bains, Cheddar, Tomato, Fried Onions, French Fries...** 21  
*add Bacon...* +2

**Caesar Salad, Sucrine salad, Parmesan cheese, Croutons bread, Caesar dressing**  
*with Chicken...* 19 *with Gambas Shrimps...* 22

**Garden Salad \*GF/LF...** 16

*Sucrine Salad, Avocado, Tomato, Cucumber, Celery, Carrot, Olive Oil-Lemon Dressing*

**Quiche of the Day, Mixed Green Salad...** 14

## LE PREMIER BAIN

**Healthy Bowl, Red Quinoa, Citrus, Pecan Nuts, Crunchy Fennel \*GF/LF...** 14  
*add Gambas Shrimps lacquered with Mango...* +6

**Creamy Burrata, Velouté of Green Peas, Radish pickles \*GF...** 15

**Beef Carpaccio, Mesclun Green Salad & Parmesan Cheese, French Fries \*GF...** 17

**Saku Tuna Tataki, Sesame Bonito & Wasabi \*GF...** 18

## LE GRAND BAIN

**Risotto « Arborio » Verde with Vegetables...** 19

**Spaghettis with Fresh & Caramelized Tomatoes...** 19

**Red Label Salmon & Dashi Broth, Vegetables \*GF/LF...** 26

**Milanese Veal Escalope, Tomato in a Surprise Way...** 27

**Black Angus Beef Undercut \*GF...** 26

*Caramelized Grenailles Potatoes, Lamb Lettuce Salad with White Truffle Oil*

## LE DERNIER PLONGEON

**Cheese Plate de « L'Affineur Affiné »...** 14

**Seasonal Fruits Plate \*GF/LF...** 11

**The « Cube » Lemon & Matcha Tea...** 11

**The « Marigny » Dark Chocolate, Timut Pepper Ice Cream...** 11

**Café Gourmand...** 9

*\*GF gluten free, \*LF lactose free - Gluten free bread available on demand*

## ALL DAY BREAKFAST

### ALL DAY CONTINENTAL

20

*Fresh Squeezed Fruit Juice, Hot Beverage,  
Cake, Granola, Fresh Fruits Salad,  
Bread & Viennoiserie's Basket,  
Yogurt, Butter, Jams & Honey*

### Organic Eggs Your Way... 12

*Benedict, Fried, Scrambled, Poached or Hard Boiled  
Choice of Bacon, Ham, Salmon*

### Omelet - Egg White or Not... 12

*Choice of Gruyere cheese, Tomato, Red Pepper, Mushrooms*

### Avocado Toast & Egg White Omelet... 12

*Coarse Salt, Espelette Pepper*

### Tahiti Vanilla French Toast... 12

**Buttermilk Pancakes with Blueberries & Chantilly... 12**

## LES BAINS

1885 1978 2015

Origins of our meats :

*Beef : France, Spain, United-States – Veal : Netherlands  
Organic Chicken : France- Duck : France*

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## SALLE À MANGER

PISCINE

Monday to Saturday

12pm - 6pm





## FINGERFOOD

**Marinated Octopus & Serrano Ham** \*GF/LF... 14  
*Lemon Dressing*

**Homemade Duck Foie Gras Toast** \*LF... 12

**Beef Burger Sliders**... 16  
*Tomato, Cheddar, Caramelized Onions, French Fries*

**Truffle Croque Monsieur** ... 16

**Burgundy Snails Skewer**  
*Garlic & Parsley Butter, Hazelnut*

*6 pieces...12*

*12 pieces...18*

**Tomato, Olive Oil & Basilic Toast** \*LF... 12  
*Add Serrano Ham... 16*

**Vegetables Dip & Pita Bread**... 16  
*Carrot Humus, Green Peas Humus, Tuna Cream*

**Sweet Spices Salmon Gravlax**... 16  
*Dill & Lemon Cream*

**Guacamole** \*LF... 12  
*Plantain Banana Chips, Sweet Potatoes Chips, Crackers*

*Prices are in euros, taxes & service included.*

## LE PETIT BAIN

**Healthy Bowl, Red Quinoa, Citrus, Pecan, Crunchy Fennel** \*GF/LF... 14  
*Add Gambas Lacquered with Mango... +6*

**Creamy Burrata, Green Pea Velouté, Pickles Radicchio** \*GF... 15

**Homemade Duck Foie Gras, Fig & Balsamic Chutney** \*LF... 21

**Burgundy Snails Skewer, Garlic & Parsley Butter, Hazelnut**  
*6 pieces... 12 12 pieces... 18*

**Saku Tuna Tataki, Sesame Bonito & Wasabi** \*GF... 18

## LE GRAND BAIN

**Large Vegetables Plate & Olive Oil** \*GF/LF... 21  
**Linguine Pasta with Caramelized Lemon Sauce**... 22

**Red Label Salmon & Dashi Broth, Vegetables** \*GF/LF... 26

**Grilled Swordfish, Smoked Eggplant, Grape Tomato** \*GF... 28

**Gambas Risotto « Arborio », Lobster Bisque** \*GF... 31

**Roasted Organic Chicken, Potato Purée, Caramelized Shallots** \*GF... 29

**Milanese Veal Escalope, Tomato in a Surprise Way**... 27

**Grilled Lamb Chops, Tandoori Sauce** \*GF... 36  
*Caramelized Zucchini, Eggplant & Tomato, Rice with Lemongrass*

**Black Angus Beef Undercut & Foie Gras** \*GF... 34  
*Caramelized Grenailles Potatoes, Lamb Lettuce Salad with White Truffle Oil*

## SIDES

**Vegetables**... 7

**Potato Purée** \*GF... 7

**Smoked Eggplant** \*GF... 7

**Rice with Lemongrass**... 7

**Green Salad** \*GF/LF... 7

**Lamb Lettuce Salad with Truffled Sauce**... 9

*\*GF gluten free / \*LF lactose free - Gluten free bread available on demand*

## LE FROMAGE

Cheese Plate “L’Affineur Affiné”... 14

## LE DERNIER PLONGEON

The « Cube » Lemon & Matcha Tea... 11

Revisited Blood Orange Rice Pudding ... 11

Vanilla & Caramel Napoleon ... 11  
*Vanilla Ice Cream*

The « Marigny » Dark Chocolate... 11  
*Timut Pepper Ice Cream*

Seasonal Fruits Plate \*GF/LF... 11

Café Gourmand... 9

Ice Cream & Sorbet... 9



## SALLE À MANGER

DINNER

7:00pm - 11:45pm

## LES BAINS

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Origins of our meats :

*Beef : France, Spain, United-States — Veal : Netherlands*

*Organic Chicken : France - Lamb : United Kingdom, Ireland - Duck : France*

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