

2012

# MENU



1854

HEDIARD

PARIS

# Le Petit Déjeuner

## Breakfast

(week days until 11.30am, week-ends and public holidays until 2.30pm)

### Les formules



- 1501 **Hédiard breakfast set** \$19.00
- Madeleine blend coffee, chocolate or Hédiard blend tea
  - Orange juice freshly squeezed 16.5cl
  - Choice of one viennoiserie (croissant, brioche or pain au chocolat)
  - Soft boiled egg or hard boiled egg or fried egg
  - Hédiard country style toasted bread and butter
  - One 30gr jar of home made jam and one 30gr jar of honey



- 1516 **Additional 30gr jar of jam or honey** \$3.50
- 4401 **Additional 4 slices of toasted bread** \$2.50
- 4413 **Additional orange juice freshly squeezed 16.5cl** \$6.00
- 1504 **Additional pure butter croissant** \$2.80
- 1505 **Additional pure butter pain au chocolat** \$3.50
- 1506 **Additional pure butter brioche** \$2.80

### Les compléments

- 1503 **Basket of 3 viennoiseries** \$8.00
- One croissant, one brioche and one pain au chocolat

- 1507 **Tartines with butter and jams** \$10.00
- 2 slices of Hédiard country style toasted bread and 2 x 30gr jars of home made Hédiard jam

- 1508 **Creamy scrambled eggs** \$13.00
- Served with 2 slices of Hédiard country style toasted bread

- 4402 **Additional 3 slices of bacon** \$4.00
- 4406 **Additional 30gr of Norwegian smoked salmon** \$10.00

- 1510 **Eggs "Bénédicté"** \$16.00
- 2 poached eggs on toast with Parma ham, shaved parmesan and hollandaise sauce



- 1511 **Eggs Norwegian** \$19.00
- 2 poached eggs on toast with Norwegian smoked salmon, parmesan and hollandaise sauce

- 1512 **Truffle juice omelet** \$24.00

- 1514 **Parma Ham platter** (150gr of Parma ham) \$19.00

- 1515 **Norwegian smoked salmon platter** (80gr of smoked salmon) \$19.00

# Le Déjeuner et Le Dîner

## All Day Dining

### Les Soupes



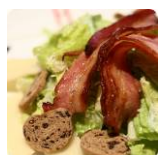
- 2401 **Soup of the day from the Hédiard selection** \$9.00
- 2402 **Lobster bisque** (only first week of the month) \$14.00
- 2403 **Chilled Spanish gazpacho soup with vegetables garnish** \$10.00

### Les Salades



- 2301 **Salad of the day** \$14.00

- 2302 **Roquette salad with shaved parmesan cheese** \$12.00



- 2303 **Caesar salad with Hédiard Croquets from Provence** \$14.00

- 4402 **Additional 3 slices of bacon** \$4.00

- 4406 **Additional 30gr of Norwegian smoked salmon** \$10.00

- 2304 **Taboulé salad with fresh mint leaves** \$12.00

- 2305 **Slices of foie gras torchon salad** (35gr of foie gras) \$19.00

- 4412 **Additional 5 slices of black truffles** \$12.00

Served with 2 slices of Hédiard country style toasted bread

- 2306 **Pan-seared foie gras on a bed of ginger bread crumbs** \$29.00

Served with a roquette salad tossed in mango pulp vinegar

### Les Tartines



- 2501 **Tartine of the day** \$18.00

- 2502 **Croq' Ferdinand** \$16.00

Inspired by Ferdinand Hédiard, founder of Hédiard, grilled bread with Parma Ham, gruyere cheese, mornay sauce



- 2503 **Croq' Germaine** \$18.00

Inspired by Germaine Kusel, grand-daughter of Ferdinand, grilled bread with Parma Ham, gruyere cheese, mornay sauce topped with a fried egg

- 2504 **Tartine with black truffles and artichokes hearts** \$32.00

- 2505 **Tartine with pink and white Tarama** \$19.00

*(All tartines are served with salad on the side, extra salad request chargeable)*

# Le Déjeuner et Le Dîner

## All Day Dining

### Les Assiettes Gourmandes



2101 **Nordic assortment** \$29.00  
Herrings, Tarama, Norwegian smoked salmon, salmon roes served with chives cream and toast

2102 **Atlantic discovery** \$39.00  
Danish, Scottish and Norwegian smoked salmon with chive cream and blinis (160gr of smoked salmon)



2105 **Herring farandole** \$32.00  
Herrings selection served with sliced hot potatoes, condiments sauce

2104 **Special Hédiard** \$29.00  
Duck foie gras torchon, Smoked salmon, Croq' Ferdinand, served with a roquette salad tossed in mandarin pulp vinegar



2103 **Best from the goose and the duck** (from 5.00pm onwards) \$39.00  
Duck magret (4 slices) with roasted peach, duck foie gras torchon and goose rillettes, served with roquette salad with walnut dressing, black fig jam, Hédiard toasted brioche and 2 slices of toasted bread

2106 **Duck confit** (from 5.00pm onwards) \$34.00  
One whole duck leg served with "persillade" (garlic and parsil) sliced potatoes fried in duck fat and a grilled persillade tomato



2107 **Cheese selection** (from 5.00pm onwards) \$24.00  
Four different affinage cheeses from our selection of the day (140gr) served with walnuts, black fig jam, dried and fresh fruits from the season and 2 slices of Hediard toasted bread

### Les Grains de caviar



Choose from the selection of caviar available at the Boutique (retail price applied). Your caviar will be served automatically on crushed ice with our caviar accompaniment plate:

2204 **Caviar accompaniment plate** \$10.00  
Served with blinis, pure cream and a lemon wedge

# La Formule a \$ 25

## *The \$25 Set*

*(from Monday to Friday, from 11.30am to 4.30pm, excl. public holidays)*

# The "Savoury" set

Hot soup of the day  
or chilled soup gazpacho

+

Salad of the day  
or Tartine of the day or Croque-Ferdinand

+

Glass of wine (Bordeaux red or white)  
or Madeleine blend coffee or Hédiard blend tea or soft drink

OR

# The "Savoury and Sweet" set

Salad of the day or Tartine of the day or Croque-Ferdinand

+

Thyme crème brûlée or moelleux chocolate with vanilla Anglaise  
or bourbon vanilla mille-feuilles or seasonal fruit tart  
or tarte tatin with vanilla Anglaise  
or 2 scoops of home made ice-creams or sorbets

+

Glass of wine (Bordeaux red or white)  
or Madeleine blend coffee or Hédiard blend tea or soft drink

# Les Gourmandises

## All day sweets



### 1102 Chocolate fondue

(choice of dark, milk or white chocolate)

*\$39.00*

Served in a glass jar with fruit pieces - dessert for 2 to 4 persons to share  
(please allow us 15 minutes for preparation)



### Choice of Home made ice-creams

Creole rum with raisins, Wild strawberry, Madagascar rich vanilla, Guanaja dark chocolate

1201 1 scoop

*\$7.80*

1202 2 scoops

*\$13.00*



### Choice of Home made sorbets

Authentic raspberry, Passion fruit with banana

1401 1 scoop

*\$4.80*

1402 2 scoops

*\$8.00*



1103 Creole punch mini-babas (2 pieces) with Madagascar rich vanilla ice cream

*\$12.00*

1301 Thyme crème brûlée

*\$8.00*

1302 Dark chocolate éclairs with orange peels

*\$8.00*

1303 Coffee éclairs with cardamom

*\$8.00*

1304 Bourbon vanilla mille-feuille

*\$8.00*



1305 Moelleux chocolate cake with vanilla crème Anglaise

*\$8.00*

(please allow us 15 minutes for preparation)

1306 Tarte Tatin with vanilla Anglaise

*\$8.00*

1307 Seasonal fruit tart

*\$8.00*



1309 Large macaron

*\$5.80*

1310 Large Madeleine

*\$1.80*

# Les Boissons Fraîches

## Cold Drinks

### Les eaux minérales



3501	Perrier (33cl)	\$5.50
3502	Evian (1/2 bottle)	\$5.00
3503	Hédiard spring water St Geron (bottle)	\$7.40

### Les jus de fruits

(33cl bottle)



3101	Tomato Juice	\$12.00
3102	Pure Orange Juice	\$12.00
3103	Grapefruit Juice	\$12.00
3104	Apple & Orange Juice	\$12.00
3105	Carrot Juice	\$12.00
3106	Yellow tomato juice	\$16.00

3201	Red Peach nectar	\$12.00
3202	Strawberry nectar	\$12.00
3203	William Pear nectar	\$12.00
3204	White peach nectar	\$12.00
3205	Raspberry nectar	\$16.00
3206	Mango nectar	\$16.00
3207	Cerisette (50cl)	\$28.00

Cherry juice Hédiard Specialty

### Les Sodas

3301	Coke	\$4.80
3302	Coke-light	\$4.80
3303	7UP	\$4.80
3304	Ginger Ale	\$4.80
3305	Bitter Lemon	\$4.80
3307	Soda	\$4.80
3308	Orangina	\$4.80

### Les Glacés

4601	Hédiard blend ice tea	\$6.00
China, sweet orange, lemon, bergamot		

4602	Flower blend herbal ice tea	\$6.00
Mix of hibiscus petals, dried apples, rosehip and orange peels, cornflower and marigold, mango and tropical fruits		

4603	Ice Capuccino	\$7.00
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4604	Ice Latte	\$7.00
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### Les Frappés



3004	Ice chocolate	\$8.50
Blended vanilla bean ice cream, milk, drinking chocolate		

3002	Madeleine blend ice coffee	\$8.00
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Blended vanilla bean ice cream, milk, espresso

3003	Madeleine blend ice mocha	\$8.50
Blended vanilla bean ice cream, milk, espresso, drinking chocolate		

### Les Petillants sans Alcohol

4901	Fantaisy (75 cl bottle)	\$27.00
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Alcohol-free  
peach sparkling  
cocktail

# La Sélection des Thés et Tisanes

## Teas and herb teas selection (with infusion time)

### GREEN TEAS

#### 3801 GENMAICHA JAPAN GREEN BANCHA

\$8.50

"Genmaicha means grilled rice tea. A tea that is traditionally served with meals in Japan, it is pleasant and thirst quenching with green vegetable, iodine and grilled cereal notes thanks to the puffed grains of rice.

#### 3802 JASMIN CHUNG HAO

\$9.00

One of the most famous Chinese floral recipes, this Chung Hao green tea has a good balance between the woody vegetable notes of the tea and the delicate perfume of the jasmine flowers.

#### 3805 TWO CHINESE MEN

\$7.00

An original blend combining acidic Sencha green tea with lime and the gourmet notes of coconut, spiced up with a touch of ginger and pepper, sprinkled with sunflower and rose petals.

#### 3803 CHINA SENCHA PASSION FRUIT

\$8.00

A harmony of fresh fruit on a background of Sencha tea with predominantly passion fruit and peach with the addition of petals.

#### 3804 GREEN TEA WITH NANAH MINT

\$7.00

This blend of gunpowder with small, dark, shiny pellets and a blend of peppermint and sweet mint is full bodied and thirst quenching. It is the taste of tea made by the Tuaregs, which they prepare when crossing the Sahara.

### BLACK TEAS

#### 3601 MELANGE HEDIARD

\$8.50

A fine blend of black teas from China with a zesty touch of lemon, bergamot and sweet orange.

#### 3602 EARL GREY DYNASTIE

\$8.00

A great classic among Earl Grey teas, which has proved its worth at Hédiard, this is a balanced blend of bergamot and a touch of smoked tea. The two combined give a well-balanced result, sophisticated and well rounded.

#### 3611 EARL GREY SUPERIOR WHITE TIPS

\$8.00

This Earl Grey has a slight bergamot flavour. It is smooth with woody notes. The white tea buds add a touch of elegance and mildness.

#### 3612 DARJEELING BADAMTAM

\$9.00

F.T.G.F.O.P. The estate of Badamtam is on the side of the mountain along the Rangit river, where the nights are cool and misty, which makes the aromas of the tea more concentrated. This tea has lovely twisted brown leaves sprinkled with golden buds. Its amber liqueur hints at woody, fruity and floral notes with a very ample palate.

#### 3614 LAPSAUNG SOUCHONG

\$8.00

From the family of smoked teas, this tea is one of the most famous, selected in China by the English royal family over 2 centuries ago. It is medium smoked, well rounded, and is neither astringent nor bitter.

#### 3613 ASSAM MANGALAM F.T.G.F.O.P.1

\$9.00

This is a great classic from the Mangalam family estate with powerful woody, spicy notes, a slight astringency and a touch of bitterness.

#### 3604 OPERA

\$8.00

This blend of teas from China and Ceylon is scented with gourmet notes of vanilla and orange with the addition of orange peel and jasmine flowers.

#### 3605 BLUE GARDEN

\$8.00

A gourmet blend of strawberry and rhubarb on a background of black teas from China and Ceylon with cornflowers and sunflowers.

#### 3608 SINGAPORE FRUITE BLEND

\$8.50

A fine blend of black teas - China (50%), India (30%), Malaysia (20%) - with aromas of jackfruit, pineapple and mangosteen, with added pieces of pineapple and orange peel.

#### 3610 SINGAPORE SPICY BLEND

\$8.50

This exclusive Hédiard blend made with black teas from China, India and Malaysia is characterized by warm ginger, red berry, clove and cardamom flavours.

#### 3609 SINGAPORE FLOWERY BLEND

\$8.50

A blend of black and green jasmine tea - China (50%), India (30%), Malaysia (20%) - with a touch of orchid, and jasmine and peony flowers.

## OOLONG TEAS

4001 **OOLONG FANCY** \$9.00  
This oolong tea from Formosa island - Taiwan, semi oxidized for 70%, has a taste that is typical of this family: fruit compote and woody, with a good, well-rounded structure.

4002 **OOLONG TI KUAN YIN** \$8.00  
This oolong tea has been roasted, hence its characteristic woody, caramelized note with a slight astringency.

## ROOIBOS TEAS

4101 **ORIENTAL & FLOWERS ROOIBOS** \$8.00  
A blend of South Africa Rooibos with fruity notes: passion fruit, red-fleshed peach, wild woodland strawberry, bergamot orange pieces and a bouquet of multicoloured petals.

## WHITE TEAS

3701 **JASMINE SILVER SICKLE** \$22.00  
A native of the Guangdong Province, this is a very fine tea rich in twisted downy buds with their silver highlights, hence its name, Silver Sickle. The tea has been in contact with jasmine buds for several hours to capture their fragrance, then the buds are removed so that the tea does not become bitter. This is one of the nicest jasmine teas in the range, developing mild vegetable and floral jasmine.

## HERBAL TEAS

3905 **FLOWER FLAVOUR** \$7.50  
An acidic blend with marigold and cornflowers, a touch of mango and tropical fruits on a background of orange peel, hibiscus, apple and rosehip.

3901 **ORANGE FLAVOUR** \$7.50  
An acidic blend of orange with orange peel, and sunflowers, on a background of hibiscus, apple and rosehip.

3906 **ROSEBUDS** \$9.00  
These attractive rosebuds will add a pleasant, lightly floral perfume to your teas or herbal teas, or they can be drunk on their own.

3903 **SWEET SMELLING VERBENA** \$9.50  
Good quality leaves with mild lemony notes, to drink hot or cold at the end of a meal to help you relax.

3904 **CAMOMILE FLOWERS** \$12.00  
Digestive and relaxing, chamomile is perfect for drinking at the end of a meal before bedtime.



## La Formule Thé à \$ 12

### The \$12 Tea Set

(from Monday to Friday, 3pm to 6pm, excl. public holidays)

#### 4701 Tea set

Tea, coffee or chocolate of your choice (all below \$8.00 in menu) to accompany the pastry of your choice from our pastry menu.

# La Sélection des Cafés et Chocolats

## Coffees and chocolates selection

### Full-bodied coffees (Espresso or long black)

1801 **Hédiard blend (1.20% caffeine)** *\$5.60*



Burundi, Ethiopia and Brazil give a dense coffee with high aromatic delicacy

1802 **Italian blend (1.28% caffeine)** *\$5.60*

Blend of Costa Rica, Brazil, Haiti vintage with powerful aromas

1803 **Indonesia Blue Java (1.27% caffeine)** *\$5.60*

From the Sonde Islands, very well built body with generous aromas

1804 **Kenya "AA" (1.36% caffeine)** *\$5.60*

Grown at the most optimal elevations on the slopes of Mt. Kenya

### Medium-bodied coffees (Espresso or long black)

2001 **Salvador Pacamara (1.32% caffeine)** *\$5.60*

Cross between Pacas variety and Maragogype variety for a fruity and aromatic coffee

2002 **Jamaica BlueMountain(1.24% caff.)** *\$12.00*

Subtlety, fineness, an indisputably exceptional vintage coffee at a "discovery" price

2003 **Moka Harrar (1.10% caffeine)** *\$5.60*

"Small Horse" from Ethiopia with a wild character and a powerful perfume



1601

**Classic chocolate**

*\$7.00*

1602

**Chocolate with spices**

*\$8.00*

### Light-bodied coffees (Espresso or long black)

1901 **French blend (1.20% caffeine)** *\$5.60*

Blend of Costa Rica, Guatemala and Colombia

1902 **Madeleine blend(1.20% caffeine)** *\$5.60*

Subtle balance with the acid note of Kenya, the fruity flavor of Guatemala and the strength of Costa Rica

1903 **Colombia decaffeinated** *\$5.60*

### Coffee with milk

1701 **Flat white** *\$6.00*

1702 **Cappuccino** *\$6.00*

1703 **Macchiato long or short** *\$6.00*

1704 **Latte** *\$6.00*

1705 **Mocha** *\$6.00*

### La sélection de Chocolats

# Les Boissons Alcoolisées

## Alcoholic Drinks

### Les Bieres et le cidre

0101	Tiger	\$9.00
0102	Heineken	\$9.00
0103	Corona	\$10.00
0301	Hédiard cider	(bottle) \$39.00
0302		(glass) \$9.00

### Les Champagnes

0201	Grand cru brut	(bottle) \$113.00
0202		(1/2 bottle) \$62.00
0208		(glass) \$28.00
0203	Rose	(1/2 bottle) \$70.00
0205	Brut Vintage	(bottle) \$131.00
0207	Kir Royal	\$32.00
	Champagne with blackcurrant cream	

### Les Vins rouges de Bordeaux

0601	Bordeaux Hédiard	(bottle) \$50.00
0602		(1/2 bottle) \$28.00
0607		(glass) \$12.00
0608	Graves	(bottle) \$60.00
0609		(1/2 bottle) \$33.00
0610		(glass) \$14.00
0612	Margaux	(bottle) \$95.00
0613		(glass) \$22.00

### Château la fleur Cravignac St Emilion grand cru

0603		(bottle) \$95.00
0604		(1/2 bottle) \$47.00

0605	Saint Julien	(bottle) \$99.00
0606		(glass) \$22.00

0611	Pomerol	(bottle) \$136.00
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### Les Vins rouges de Bourgogne

0701	Mercurey	(bottle) \$76.00
0702		(1/2 bottle) \$45.00

### Les Vins blancs de Bordeaux

0901	(Sweet) Sauternes	(bottle) \$109.00
0902		(1/2 bottle) \$57.00
0907	(Dry) Bordeaux Hédiard	(bottle) \$50.00
0908		(glass) \$12.00

### Les Vins blancs de Bourgogne

0903	Chablis	(bottle) \$74.00
0904		(1/2 bottle) \$41.00
0905	Macon village	(bottle) \$60.00
0909		(1/2 bottle) \$33.00

### Les Vins blancs de la Loire

1001	Sancerre	(bottle) \$80.00
1002		(glass) \$19.00

### Les Vins roses de Provence

0801	Cotes de Provence	(bottle) \$64.00
0802		(glass) \$14.00

### Les Spiritueux

0401	Cognac, vieille fine champagne	(30ml) \$18.00
0402	Bas-Armagnac hors d'âge grande réserve	(30ml) \$24.00
0403	Punch Creole	(60ml) \$22.00
0404	Punch Planteur	(60ml) \$16.00
0411	Rum VSOP AOC Martinique	(30ml) \$14.00
0405	Whisky single malt 12 years	(30ml) \$14.00
0406	William pear eau de vie	(30ml) \$14.00
0407	Calvados Cœur de lion	(30ml) \$14.00
0408	Porto Jack's port	(60ml) \$14.00
0409	Raspberry in Armagnac	(30ml) \$24.00
0410	Pommeau de Normandie	(60ml) \$14.00
0412	Ginger Vodka	(30ml) \$14.00

