

alcohols, water  
& soft drinks

		5 cl		5 cl
rum	EMINENTE AMBAR CLARO	18	ZACAPA XO	35
whisky	BULLEIT BOURBON 10 Y.O	21	GLENMORANGIE SIGNET	55
	OBAN 14 Y.O	40		
vodka	BELVEDERE	19	KETEL ONE	19
gin	TANQUERAY N° TEN	20	N°3 LONDON DRY GIN	23
tequila	VOLCAN	23	DON JULIO 1942	60
after-dinner drinks	HENNESSY COGNAC XO	65	CASTARÈDE ARMAGNAC XO	45
water		bottle		
	HARROGATE STILL / SPARKLING WATER	8		
soft drinks	COKE / DIET COKE / COKE ZERO	7	FEVER-TREE GINGER ALE	7
	SPRITE ZERO	7	FEVER-TREE TONIC WATER	7
	FEVER-TREE GINGER BEER	7		
beers		bottle		bottle
	BLONDE LAGER – NOAM, GERMANY	13	TOAST ALE, ENGLAND	12
	IPA – BREWDOG PUNK, SCOTLAND	12		

savour  
the day

breakfast	CROISSANT	9	GOLD COAST AVOCADO	27
	PAIN AU CHOCOLAT	11	Avocado toast, shiso guacamole	
	PISTACHIO CROISSANT	14	EGG CLÉMENCE - ÉMILIE	28
	BIRCHER MUESLI	16	Poached egg, brioche, hollandaise sauce	
	Creamy fromage blanc, oats, apple brunoise, sunflower, pumpkin seeds		- Ham	
			- Smoked salmon	
			- Spinach	
mains				
	CLUB PONT NEUF	29	CAESAR SALAD ECLIPSE	29
	Turkey, sucrine, eggs, tomato – served with French fries		Romaine, chicken, parmesan cheese, smoked anchovies, marjoram dressing	
	SICHUAN CHILLI LOBSTER ROLL	36	NICOISE SALAD	35
	Lobster, sweet chilli sauce, crispy onions – served with French fries		Romaine lettuce, Ortiz tuna, tomato, green beans, olive, quail eggs	
TUNA - CAVIAR TACO	40	BULGAR WHEAT SALAD	26	
Crisp taco, Ortiz tuna, Sturia caviar		Vegetables, cashew nuts, herbs, yuzu		
			TRUFFLE LINGUINE	30
			Pancetta, parmesan cream	
sides				
	FRENCH FRIES	11	BREAD AND BUTTER	7
	MIXED SALAD	10		
	Truffle dressing			
desserts				
	HAZELNUT FLOWER	19	MARBLE – CAKE	18
	Hazelnut ganache, smooth praliné, hazelnut crisp		Chocolate-vanilla marble cake, chocolate hazelnut spread, crunchy coating - <i>contains alcohol</i>	
	VANILLA DREAM	19	FRUIT PLATE	18
	Blue vanilla from Réunion, Tahiti and Madagascar vanilla, with Dulce de leche		Seasonal fruit selection	

hot beverage,  
juices & cocktails

modern standard coffee	ESPRESSO		LATTE	9
	Single	5	FLAT WHITE	9
	Double	6	MOCHA	9
	MACCHIATO		HOT CHOCOLATE	10
	Single	5		
Double	7			
	AMERICANO	8	Decaf and dairy-free options are available; please speak to your waiter.	
	CAPPUCCINO	9		
rare tea company – tea selection	21 <sup>ST</sup> CENTURY BREAKFAST	8	MATCHA TEA	10
	RARE EARL GREY	10	MATCHA LATTE	10
	JAPANESE GENMAICHA	10	ICED MATCHA L ATTE	12
	JAPANESE SENCHA	10		
herbal teas	WHOLE CHAMOMILE FLOWERS	10	VERBENA	10
juices	ORANGE JUICE	7	APPLE JUICE	7
mocktail	✦ SHISO SPRING Cucumber juice, lime juice, simple syrup, ginger beer	15		
cocktails	✦ CAPUCINE TWIST Grey Goose with Aperol, grapefruit juice, passion fruit juice, bergamot syrup, vanilla syrup	26	COSMOPOLITAN Vodka, cranberry juice, Cointreau, lime juice	26
	✦ SLEEPLESS IN PONT NEUF Espresso Martini with vodka, coffee liqueur, espresso shot, simple syrup	26	BLOODY MARY Vodka, lemon, tomato juice, Worcestershire sauce, Tabasco, celery stick	23
	BELLINI Champagne, peach purée	23	LONDON MULE Gin, lime, ginger beer	23

champagnes &  
wines

				glass	bottle
champagnes	NV	MOËT IMPÉRIAL, Moët & Chandon		25	125
	NV	MOËT IMPÉRIAL ROSÉ, Moët & Chandon		27	135
	NV	VEUVE CLICQUOT, Yellow Label			165
	NV	RUINART, Blanc de Blancs			240
	2013	DOM PÉRIGNON, Moët & Chandon			440
red wines	2022	CLOUDY BAY, Pinot Noir, New Zealand		21	85
	2022	BOLNEY, Pinot Noir, England		25	110
	2021	PAGO DE CARRAOVEJAS TINTO, Alma Carraovejas, Ribera del Duero, Spain		29	115
	2005	CHATEAU FERRIERE, Margaux, France			140
	2019	JOSEPH DROUHIN GEVREY-CHAMBERTIN, Pinot Noir, France			180
white wines	2023	CLOUDY BAY, Sauvignon Blanc, New Zealand		21	85
	2022	HATTINGLEY, Still Chardonnay, England		23	95
	2022	SANCERRE LE GRAND ROCHOY, Sauvignon Blanc, Domaine Laporte, Loire Valley, France		26	105
	2022	PULIGNY-MONTRACHET, Chardonnay, Alain Chavy, France			180
rosé wines	NV	ROCK ANGEL, Château d'Esclans, Provence, France		26	100