



Room Service



Ambiance and cuisine of Bistrots Parisiens en Bouches

An evolution of our grandparents' method of preserving food for a range of a range of well-balanced dishes, made with seasonal products and without any additives



The selection of the hotel United States Opera

Aperitifs

Fresh Green Olives - Tapenade - 110gr	9.00
Hummus with sesame oil - 110gr	9.00

Soup

Green vegetable soup "Detox" to be enjoyed hot or cold - 440gr	13.00
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Vegetarian dishes

Wok of vegetables & tofu to be eaten hot or cold - 275gr	18.00
Risotto with seasonal mushrooms - 275gr	18.00

Meat dishes & fish

Fricassee of poultry with tarragon, Camargue rice - 275gr	18.00
Salmon with lemon confit and Camargue rice - 275gr	18.00

Desserts

West Indies Rum Baba - 185gr	8.00
Pear fondant, "Bahiné Valrhona" chocolate - 125gr	8.00
Coffee, pecan & speculos cream	8.00

