



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

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

Soup

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

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

Meat dishes & fish

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| Yakitori Poultry, Sweet Potatoes - 275gr | 18.00 |
| Salmon with lemon confit and Camargue rice - 275gr | 18.00 |

Desserts

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| Seasonal fruit panna cotta | 8.00 |
| Pear fondant, "Bahiné Valrhona" chocolate - 125gr | 8.00 |
| Coffee, pecan & speculos cream | 8.00 |

