



LE CAFÉ ANTONIA

Le Bristol welcomes you to Café Antonia.

Here, all-day dining is served in an atmosphere of timeless elegance in homage to Marie Antoinette, whose stunning portrait by François-Hubert Drouais, cherished among Le Bristol Paris' private art collection, graces our wall.

A lover of Parisian life, our namesake queen was a passionate patron of the arts and frequent guest of honour at the Paris opera balls, where she enjoyed a pleasurable respite from the court's rigid etiquette.

In the same spirit of leisure and refined hedonism, we invite you to indulge in our Chef's inspired dishes or experience the delicacy of Pastry Chef's Afternoon Tea — a delicious interlude in the warm heart of the hotel.

OUR SUGGESTIONS AT LE CAFE ANTONIA

From 12:00pm until 3:00pm | From 6:00pm until 10:30pm



S T A R T E R S

- Slow-cooked aubergine Moutabal-style, chickpea salad with delicate spices • 42€ 🍷 🌿
- Creamy pumpkin soup with chestnuts and pumpkin seeds • 37€ 🍷
- Avocado with crab, toasted cereals, rose flower flavoured vinaigrette • 49€
- Thick cut fillet of our home smoked salmon, avocado and fresh herbs with citrus • 59€
- Spicy tuna tartare with guacamole and rice chips • 59€ 🍷
- Sea bream carpaccio, olive oil, lemon and coriander • 59€ 🍷
- Candied duck foie gras “salt and pepper”, toasted bread • 67€

S A L A D S

- French green beans and "Camus" artichoke, hazelnuts • 49€ 🌿
- Avocado and quinoa French Riviera style, citrus vinaigrette • 42€ 🌿 🍷
- Creamy burrata, beetroot salad, fig and coriander vinaigrette • 46€ 🍷 🌿
- Caesar salad with grilled chicken and bacon • 52€

S E L E C T I O N O F S A N D W I C H E S

- Grilled bacon club sandwich • 59€
- Vegetarian club sandwich, light yogurt with herbs • 52€ 🌿
- Ham and comté cheese “Croque-Monsieur”, black truffle butter • 67€
- Lobster roll • 75€

🌿 Vegan dish | 🌿 Vegetarian dish | 🍷 Gluten Free

“Our homemade dishes are prepared on site from raw products” Some of our dishes can be adapted to specific diets Do not hesitate to advise us of any allergy, intolerance or dietary restriction

H A N D - M A D E P A S T A F R O M T H E « A T E L I E R S D U B R I S T O L »

- Ricotta and cauliflower ravioli with seaweed and sea asparagus butter • 46€ 🌿
Rigatoni, tomato, basil and chorizo • 59€
Pipe rigate gratin with parmesan and black truffle • 59€
Casarecce « à la genovese » • 46€ 🌿
Risotto of the day • 52€ 🍷

M A I N C O U R S E S

- Winter vegetables casserole with black truffle • 49€
Grilled lamb chops, variation of carrots with ginger • 79€ 🍷
Stir beef filet, potato Darphin, with Bercy sauce • 79€
Cheeseburger with crispy bacon, Bristol sauce • 59€
Hand chopped beef tartare, French fries • 59€ 🍷
Roasted chicken supreme, braised spinach with citrus, and spicy "diable" sauce • 68€
Milanese veal escalope, gnocchi with sage butter • 75€ 🍷
Roasted salmon, mixed vegetables, lemon butter • 56€ 🍷
Seared sea scallops with sautéed spinach, shellfish • 76€ 🍷
Sole meunière, Jerusalem artichokes and hazelnuts • 98€

G A R N I S H E S

- Mashed potatoes, French Fries, Spinach,
Mixed vegetables, Mesclun salad • 18€

🌿 Vegan dish | 🌿 Vegetarian dish | 🍷 Gluten Free
Allergen menu available on request

“All our meat is of French origin - Taxes and service included - VAT 10 %”

C H E E S E S

Matured cheeses from our cellar • 28€

D E S S E R T S

Vanilla Bourbon flavoured creme brulee • 27€ 

Citrus pavlova and yogurt espuma • 30€ 

French toast, exotic fruits and custard cream • 35€

Vanilla Bourbon millefeuille, salted butter caramel • 30€

Selection of homemade ice creams and sorbets • 29€ 

Selection of pastries • 27€

Hazelnut and Menton lemon “Paris-Brest”

Bio Lemon Tart, with cottage cheese mousse

Chocolate and coconut signature keychain

Chocolate and buckwheat “religieuse”

Pear charlotte perfumed with tagete flower

Selection of cakes

Cookies

Allergen menu available on request

“Taxes and service included - VAT 10 %”

OUR AFTERNOON MENU

From 3:00pm until 6:00pm



STARTERS

- Thick cut fillet of our home smoked salmon, avocado and fresh herbs with citrus • 59€
Slow-cooked aubergine Moutabal-style, chickpea salad with delicate spices • 42€ 🌱
Candied duck foie gras “salt and pepper”, toasted bread • 67€

SALADS

- French green beans and "Camus" artichoke, hazelnuts • 49€ 🌱
Creamy burrata, beetroot salad, fig and coriander vinaigrette • 46€ 🌱
Caesar salad with grilled chicken and bacon • 52€

SELECTION OF SANDWICHES

- Cheeseburger with crispy bacon, Bristol sauce • 59€
Grilled bacon club sandwich • 59€
Vegetarian club sandwich, light yogurt with herbs • 52€ 🌱
Ham and comté cheese “Croque-Monsieur”, black truffle butter • 67€

CHEESES

- Matured cheese from our cellar • 28€

DESSERTS 🌱

- Vanilla Bourbon flavoured crème brûlée • 27€ 🌱
Citrus pavlova and yogurt espuma • 30€ 🌱
Selection of homemade ice creams and sorbets • 29€ 🌱
Vanilla Bourbon millefeuille, salted butter caramel • 30€
Selection of pastries • 27€
Hazelnut and Menton lemon “Paris-Brest”, Bio Lemon Tart, with cottage cheese mousse,
Chocolate and coconut signature keychain, Cookies, Chocolate and buckwheat “religieuse”,
Pear charlotte perfumed with tagete flower, Selection of cakes

🌱 Vegan dish | 🌱 Vegetarian dish | 🌱 Gluten Free

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“All our meat is of French origin - Taxes and service included - VAT 10 %”

AFTERNOON TEA

From 3:00pm until 6:00pm



CLASSIC HIGH TEA • 79 €

Your choice of tea
Savoury and pastry selection

“LE BRISTOL” HIGH TEA • 95 €

Classic high tea with a glass of Champagne
Moët & Chandon « Brut Impérial »

TEA AND PASTRY OF THE DAY • 36 €

(These options do not include prestige teas)

Pastry of the day • 27€

Homemade scones • 18€

Selection of macarons • 20€

PRESTIGIOUS SELECTION • 25 €

IMPERIAL OOLONG

Sweet, fruity flavours with a divine lingering aftertaste.

TI KUAN YIN SUPERIOR

A mild infusion with a pleasant orchid fragrance and delicate taste.

JASMIN PEARL TEA

A suave cup of elegantly scented green tea, sumptuously blended with jasmine flowers.

THÉS BLANC PRESTIGE YIN ZHEN • 28€

*The soft, velvety leaves deliver a radiant infusion,
with notes of butter and honey.*

TEAS SELECTION • 18 €

NUWARA ELIYA 

Orange Pekoe tea is famous for its light, generous complexity.

FRENCH EARL GREY 

*A bergamot-aromatic black tea with citrus notes
and French blueberry petal.*

DARJEELING CHAMONG 

A strong cup with floral, crisp, aromatic notes that delight the palate.

POMME PRESTIGE 

*A citrusy, refreshing infusion, apple prestige is a blend of black tea
and green apples.*

EMPEROR SENCHA 

An invigorating green tea from Japan with a subtle taste.

CHUN MEE 

Green tea famous for its delicate, plum-like sweetness.

JASMIN MONKEY KING 

Very rare jasmin green tea, carefully hand selected.

SWEET FRANCE TEA 

*A blend of exotic flowers, a touch of chamomile and green tea, Sweet France evokes the
elegance and refinement of France in a cup of tea.*

HERBAL TEAS SELECTION • 18€

VANILLA BOURBON 

A rooibos fresh and light, smooth and slightly sweet, ideal for savouring in the evening.

AMAZONE 

Original recipe with mountain flowers, lavender and elderflower.

SOUS UN CERISIER

Fruity notes infusion with cherry, hibiscus and apple pieces.



: from organic farming

BEVERAGES



H O T B E V E R A G E S

Espresso • 12€

Double espresso, Cappuccino, Café latte • 18€

Hot chocolate “Le Bristol” • 19€

Latte matcha • 25€

Hot chocolate with smooth homemade whipped cream • 23€

Our coffee is organically grown

F R E S H B E V E R A G E S

Vittel (25 cL) • 12€

Perrier (33 cL) • 12€

Badoit (50 cL), Evian (50 cL), San Pellegrino (75 cL) • 16€

“Be Wtr” micro filtered still or sparkling (50cl) • 10€

Coca Cola or Coca Cola zéro (33 cL) • 16€

Ginger Ale (25 cL), Schweppes tonic (25 cL), Sprite (25 cL) • 16€

H O M E M A D E F R U I T J U I C E

Lemon juice, orange juice, grapefruit juice, pineapple juice • 19€

Your own mix of freshly squeezed juice • 20€

Alain Milliat Tomato juice • 19€

ICED TEAS AND HERBAL TEAS • 23€

20 cl



POMME PRESTIGE


A citrusy, refreshing infusion, apple prestige is a blend of black tea and green apples.

SWEET FRANCE TEA

A blend of exotic flowers, a touch of chamomile and green tea, Sweet France evokes the elegance and refinement of France in a cup of tea.

THÉ NOIR CITRONNÉ

A black tea from Yunnan with fresh bergamot and lemon

 : from organic farming

COCKTAILS

COCKTAILS SIGNATURE • 32 €

BRISTOL FIZZ 18 cl
*Vodka, St Germain, Perrier, rose syrup,
lime juice*

CHARTREUSE MULE 14 cl
*Vodka, Chartreuse, ginger beer, lemon
juice*

DOLCE VITA 12 cl
Champagne, Limoncello, raspberry

QUEEN'S GARDEN 14 cl
*Gin, Earl grey tea, lime juice, blackberry
liqueur*

THE MACALLAN OLD FASHIONED 7 cl
The Macallan 12 ans, angostura, sugar

COCKTAILS CLASSIQUES

Long classics 18 cl • 29€
Mojito, Bloody Mary, Gin Tonic

Short classics 7 cl • 29€
Espresso Martini, Old Fashioned, Negroni,
Margarita

Cocktail Champagne 14 cl • 34€
Aperol Spritz, Bellini, Champagne
cocktail

VIRGIN COCKTAILS • 26 €

GARDEN FIZZ 20 cl
Basil, cucumber, lime juice, ginger ale

PUSSY FOOT 20 cl
*Orange, pineapple and grapefruit juices,
grenadine syrup*

A P E R I T I F S

VERMOUTHS & BITTERS (5 cl) • 26€

*Martini Rosso, Bianco, Dry, Campari,
Apérol*

ANISÉS (4 cl) • 24€

Ricard, Pastis 51

PORTOS (7 cl)

Porto red, Niepoort, Tawny 10 years • 25€

Porto red, Niepoort, Tawny 20 years • 44€

BEER (33 cl) • 16€

*Heineken, Carlsberg, Kronenbourg, Corona,
Volcelest*

GINS (5 cl)

Tanqueray Ten, Bombay Sapphire • 30€

Monkey 47 • 32€

VODKAS (5 cl) • 30€

Belvedere, Ketel one

TEQUILA & CACHAÇA (5 cl) • 30€

Leblon, Volcan Blanco

RHUMS (5 cl)

Bacardi 4 ans • 30€

Pacto Navio • 32€

Zacapa 23 • 40€

W H I S K I E S • 4 C L

B L E N D E D S C O T C H W H I S K I E S

Haig Club "Clubman" • 29€
Chivas Regal 12 ans • 30€
Chivas Regal 25 ans • 110€
Johnnie Walker Black Label • 30€
Johnnie Walker Blue Label • 70€
Glenfiddich 12 ans • 30€
Bowmore 12 ans • 30€
Bowmore 18 ans • 65€

I S L A Y

Laphroaig Quarter Cask 10 years • 35€

S P E Y S I D E & H I G H L A N D S

Glenlivet 12 years • 28€
Glenmorangie 18 years • 35€
The Macallan 12 years • 35€
The Macallan 18 years • 85€
The Macallan Sherry oak 25 ans • 690€

S K Y E & O R C A D E S

Talisker Port Ruighe • 30€
Highland Park 18 years • 40€

B O U R B O N & R Y E

Maker's Mark • 30€

J A P O N A I S

Yamasaki 12 ans • 45€
Hibiki 21 ans • 190€

D I G E S T I F S • 5 C L

C O G N A C

Hennessy VS • 30€
Guy Lheraud VSOP • 30€
Hennessy X.O • 60€
Rémy Martin X.O • 60€
Hennessy Paradis • 95€
Rémy Martin Louis XIII • 350€

B A S - A R M A G N A C

Dartigalongue 1988 • 50€

C A L V A D O S

Le Morton « Réserve » • 30€

L I Q U E U R S

Amaretto Disaronno, Cointreau,
Get 27/31, Bailey's, Limoncello,
Chartreuse verte, Drambuie • 26€

*Unless otherwise mentioned, all wines are of protected designation of origin
- Net prices 20% VAT*

TAPAS

From 6:00pm



Comté ham” croque-monsieur with black truffle butter • 38€

Muddled avocado with chilli • 16€ ✓

Hummus with cumin and pomegranate seeds • 19€ ✓

Toasts of smoked salmon lemon and dill • 32€

Saku” tuna tataki with soy • 32€ 🍷

Cod accras, aioli sauce • 21€

Chicken aiguillettes, cajun sauce • 29€

Toasts of salt and pepper duck foie gras • 45€

“Rock shrimp” spicy mayonnaise sauce chili garlic • 49€

Caviar from Sologne 30g • 135€ / 50g • 225€

CHILDREN'S MENU



S T A R T E R S

Smoked salmon and blinis • 28€

Foie gras and toasted bread • 36€

Tomatoes salad and burrata • 26 €

D I S H E S

Hand-made pasta from the “ateliers du Bristol” with tomato and parmesan • 32€

Fish fillet of the day, beurre blanc • 36€

Beef fillet • 42€

Poultry fillet • 36€

D E S S E R T S

Chocolate cake with vanilla ice cream • 18€

Seasonal fruit tart and sorbet • 18€

Assortment of ice creams and sorbets - 3 scoops • 18€

S I D E D I S H O F Y O U R C H O I C E

Mashed Potatoes

Mix of roasted vegetables

Rigatoni with butter