

**LE PLONGEOIR**  
CHEZ  
HERMÈS

Le Plongeoir chez Hermès  
17 rue de Sèvres, 75006 Paris

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## BEVERAGES

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### HOME-MADE DETOX BEVERAGES (25cl)

Acai blueberry blackcurrant juice	€12.00
Goji mango passion juice	€12.00
Organic black fruit with Arctic savage bay	€12.00
Scandinavian iced herbal tea <i>Birch, sea-buckthorn, cranberry and blueberry infusion</i>	€12.00
Zen iced tea <i>Spiruline, buckwheat and nashi pear sencha green tea</i>	€12.00

### HOME-MADE REFRESHING BEVERAGES (25cl)

Freshly squeezed orange juice	€8.00
The unmissable lemonade	€10.00

### HOT BEVERAGES

Espresso / double espresso	€6.00 / €9.50
Latte	€8.00
Chocolate, caramel or regular cappuccino	€10.00
Kasha hot chocolate with grilled buckwheat	€10.00

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## MAIN DISHES

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Gourmand and vegetal salad Endive, radish, pomegranate, avocado, beetroot, green peas	€21.00
Carnaroli risotto and truffled seasonal vegetables	€24.00
Multi-colored cauliflower with green curry served with Camargue red rice	€17.00
“Œufs parfaits”, sweet and sour candied squash spaghetti, peanuts satay sauce	€19.00

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## SERVED ALL DAY

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Scandinavian taste: Homemade organic Norwegian salmon served with celery and Granny Smith apple	€24.00
“French toast” with mashed eggplant served with smoked veal and feta cream	€21.00
Poultry and crudités club sandwich seasoned with light cream and condiment	€19.50
<i>Our club sandwich and tartine are served with mesclun salad mix.</i>	

An exclusive menu created  
and made by Saint Clair  
le Traiteur.

Please ask our staff for  
information on allergens  
contained in the items  
on our menu.

Prices are inclusive of all taxes.  
We accept payment in cash, Visa  
and American Express cards.

Alcohol abuse is dangerous  
for your health. Please drink  
responsibly.

## DESSERTS

*Sweet treats from here and elsewhere...*

*Our pastry chef invites you to choose your home-made  
desserts from the dessert counter per item: €10.50*

Tatin tart with burned sugar and double cream

The famous Malmgård cake with ancient cereal flakes,  
pear and honey compote

Chocolate and raspberry fondant,  
cooked and raw granola chocolate

Passion fruit and raspberry tart

## SWEET TREATS

Madeleine duo €6.00  
*Two pieces: raspberry and poppy seed •  
orange and sesame*

Dark chocolate macaroon €3.50

Kouign-Amann duo €7.00  
*Two pieces: raspberry • plain*

## BEVERAGES

### ALCOHOLIC BEVERAGES BY THE GLASS (12cl)

Champagne René Rutat 1<sup>er</sup> cru €12.00

“Lu Yu” cocktail, champagne and tea syrup (22cl) €14.00

Bordeaux white wine, Château Roquetaillade  
La Grange €9.00

Hautes-Côtes de Beaune red wine,  
Domaine du Lycée viticole 2017 €9.00

Pessac-Léognan red wine, Château Limbourg 2014 €11.00

### ORGANIC BEER OF THE VÉZELAY BEERERY (25cl)

Pale Ale (4,6% vol.) €8.00  
*Belgium inspired pale ale, floral, light and hop*

Brown Ale (5,6% vol.) €8.00  
*Vézelay brown ale with citrus and spices bread aromas*

### SOFT DRINKS AND WATERS

Coca-Cola, Coca-Cola Zero (33cl), Schweppes (25cl) €7.00

Mineral waters: Wattwiller (50cl), Châteldon (75cl),  
Perrier (33cl) €6.50