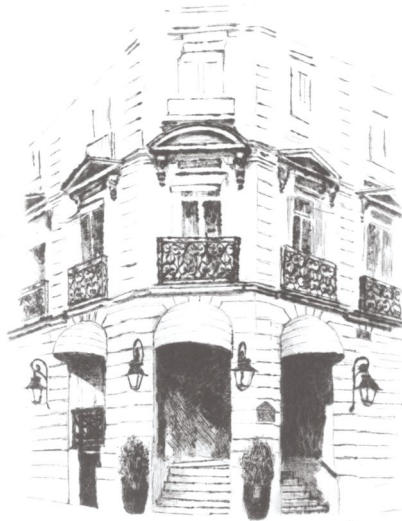


HÔTEL
BALZAC
PARIS



The Hotel Balzac revives the sharp spirit of the most talented observer of Parisian life, Honoré de Balzac, whose residence once occupied these premises. Today, we invite you to experience a chapter of your own destiny here and to immerse yourself in the elegant and eternally romantic identity of Paris.

PARISIAN BREAKFAST

— 15€ —

HOT BEVERAGE OF YOUR CHOICE

Pure origin moka coffee from Ethiopia (organic)
Tea and herbal tea *Conservatoire des Hémisphères*
ANGELINA hot chocolate

-

*SELECTION OF PASTRIES AND BREAD FROM MAISON LALOS**

Bordier butter, ANGELINA jams and spreads, Nonville honey

BYRON BREAKFAST

— 28€ —

HOT BEVERAGE OF YOUR CHOICE

Pure origin moka coffee from Ethiopia (organic)
Tea and herbal tea *Conservatoire des Hémisphères*
ANGELINA hot chocolate

-

FRESH FRUIT JUICE (20 cl)

orange, grapefruit, detox

-

*SELECTION OF PASTRIES AND BREAD FROM MAISON LALOS**

Bordier butter, ANGELINA jams and spreads, Nonville honey

-

BORDIER YOGURT

plain or with fruits

-

FRUIT SALAD

BALZAC BREAKFAST

44€

HOT BEVERAGE OF YOUR CHOICE

Pure origin moka coffee from Ethiopia (organic)
Tea and herbal tea *Conservatoire des Hémisphères*
ANGELINA hot chocolate

-

FRESH FRUIT JUICE (20 cl)

orange, grapefruit, detox

-

*SELECTION OF PASTRIES AND BREAD FROM MAISON LALOS**

Bordier butter, ANGELINA jams and spreads, Nonville honey

-

ORGANIC EGGS PREPARED ACCORDING TO YOUR PREFERENCE

omelette plain or garnished**
white omelette plain or garnished**
Soft-boiled eggs 3 to 5 minutes
scrambled eggs plain or garnished**
Fried eggs

**Choice of garnishes : cheese, ham, seasonal vegetables, fresh herbs

-

PLATE OF COLD CUTS OR SCOTTISH SMOKED SALMON

-

SELECTION OF MATURE CHEESES

-

BORDIER YOGURT

plain or with fruits

-

FRUIT SALAD

A LA CARTE

<i>SELECTION OF PASTRIES AND BREAD FROM MAISON LALOS*</i>	15
Bordier butter, ANGELINA jams and spreads, Nonville honey	
<i>BENEDICT EGGS</i> , on toasted brioche	24
Choice : bacon or smoked salmon	
<i>SCRAMBLED EGGS PLAIN OR GARNISHED**</i>	17
<i>SOFT-BOILED EGGS COOKED FOR 3 TO 5 MINUTES</i>	17
<i>FRIED EGGS</i>	17
<i>OMELETTE PLAIN OR GARNISHED**</i>	17
<i>EGGS WHITE OMELETTE PLAIN OR GARNISHED**</i>	17
<small>**Choice of garnishes : cheese, ham, seasonal vegetables, fresh herbs</small>	
<i>SCOTTISH SMOKED SALMON</i> , toasted brioche	25
<i>AVOCADO TOAST</i>	22
<i>MINI VEAL AND CHICKEN SAUSAGES</i>	13
<i>SMOKED BACON</i>	13
<i>DUBERNET WHITE HAM</i>	13
<i>TURKEY ROAST</i>	13
<i>SELECTION OF MATURE CHEESES</i>	18
camembert, marble goat cheese, Comté	
<i>BORDIER YOGURT</i>	7
plain or with fruits	
<i>GRANOLA</i>	14
plain, with chocolate or with fruits served with your choice of dairy	
<i>FRUIT SALAD</i>	16
<i>CRÊPES</i>	12
sugar, ANGELINA jams and spreads, Nonville honey	
<i>FRENCH TOAST</i>	16
red fruits, maple syrup	

HOT DRINKS

<i>ESPRESSO</i>	7
<i>DOUBLE ESPRESSO</i>	9
<i>CAPPUCCINO</i>	10
<i>FILTER COFFEE</i>	8
<i>DECAFFEINATED</i>	7
<i>ANGELINA HOT CHOCOLATE</i>	10
<i>MILK</i>	5

Whole, semi-skimmed, almond milk, soy drink or oat drink

FRESH FRUIT JUICES

— 20 cl —

<i>ORANGE</i>	9
<i>GRAPEFRUIT</i>	9
<i>DETOX</i>	9

TEAS AND HERBAL TEAS

Conservatoire des Hémisphères

<i>BLACK TEA ANNA PAVLOVA</i>	10
Black tea with raspberries and meringues	
-	
<i>BLACK TEA PALAIS D'HIVER</i>	10
Bergamot and citrus enhance this Earl Grey black tea	
-	
<i>BLACK TEA ENGLISH BREAKFAST</i>	10
-	
<i>CLOISTER TEA</i>	10
Jasmine Green Tea & Rose	
-	
<i>BETHLEHEM TEA</i>	10
Nanah Mint Green Tea	
-	
<i>GREEN TEA KYUSHU SENCHA</i>	10
Organic green tea from Japan with vegetal and iodine notes	
-	
<i>HERBAL TEA CHAMOMILE APPLE CINNAMON</i>	10
-	
<i>HERBAL TEA CONVERSATION IN THE GARDEN</i>	10
Governed by lavender, elderflower and rose	
-	
<i>RED ROOIBOS HERBAL TEA WITH VANILLA</i>	10

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Engraving using drypoint technique by **Caroline Bouyer**