

SUMMER MENU 2024



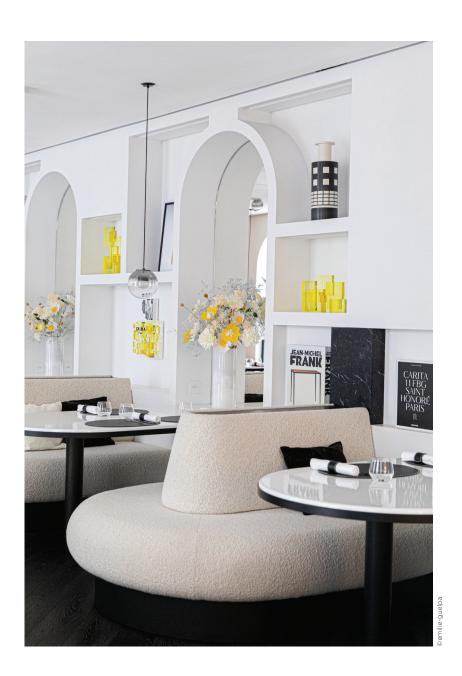
# AMANDINE CHAIGNOT, CHEF & ENTREPRENEUR

"People always say that our sense of taste first develops in childhood.

I grew up in a happy family in which our home life was organised entirely around a large round table. Evening meals were never very complicated, but always put together with vegetables from the garden, meat from the butcher, and a desire to do things well. I think my mother passed on to me a taste for real food that's generous and simple. As a little girl I had all sorts of dream jobs: firefighter, vet, adventurer, artist. And out of respect for family tradition I started studying pharmacy, before facing the fact that what really excited me lay elsewhere.

I quickly found myself at the Ferrandi School in Paris, where I learned the basics. Basic sauces, puff pastry, soufflés and bechamel sauce. The next step was restaurant kitchens. Straight in at the deep end. My first chef, Mark Singer, took me under his wing and I gradually found my feet among a succession of kitchen teams. La Maison de l'Aubrac, La Maison Prunier, Le Plaza Athénée – doors opened and I found myself working for the biggest names, including Alain Ducasse, Jean-Francois Piège, Yannick Alléno and Éric Frechon. Apart from know-how, they passed on to me their passion, their sensibility and their inspiration – and each of them is present to a degree in the dishes I make today.

I'm often asked to describe my cooking, to define mystyle – and I think there's nothing more difficult. My roots are French, and I tend go with what happens to be around me, with what I like. My cooking reflects who I am: straightforward, spontaneous and sincere. It turns out differently according to circumstances and the mood of the moment, but never without a love of food and a sense of generosity. Because, ultimately, those are the things that really matter: pleasure and sharing."



# ROSY ET MARIA, THE RESTAURANT OF THE MAISON DE BEAUTÉ CARITA

by chef Amandine Chaignot

#### **COLLABORATION**

In what is both a fruitful encounter and a professional challenge, Amandine Chaignot is delighted to announce her collaboration with the Maison de Beauté Carita. The chef is now exploring a new universe, following a sincerely friendly encounter with the in-house teams. It is a great challenge to be taking the reins of the restaurant kitchen in such a prestigious and emblematic place as this new establishment. In the company of renowned partners such as hair stylist John Nollet and the architects of REV Architecture, a new adventure is beginning.

#### **SHARED VALUES**

As Amandine sees it, the Carita sisters, businesswomen with Parisian eloquence, French elegance, and abundant energy, embody the spirit of the modern liberated woman. It was these shared values in particular that won Amandine over. The Maison de Beauté, which prides itself on the quality of its treatments and products, offers a highend service in which carefully-sourced materials with mineral notes harmonise with Amandine's cooking.

Inside the Rosy et Maria restaurant, in tribute to the Carita sisters, Amandine offers Parisian cuisine that is delicate and carefully sourced. There is a short menu, in which Amandine combines floral and mineral notes with her signature elegant and delectable cuisine, throughout the seasons.

## **BREAKFAST**

9:30 - 12:00

BASKET OF BREAD AND SMALL VIENNOISERIES BAKED ON THE GO Croissant, pain au chocolat, pain au raisin, bread, butter and various jams	€12
JOHN'S SCRAMBLED EGGS Organic scrambled eggs, chives Organic scrambled eggs, smoked salmon	€16 €22
AVOCADO TOAST Toasted slice of brioche, avocado, organic sunflower seeds and fresh herbs	€18
FOR THE PARISIAN IN A RUSH Hot drink, Amandine's Madeleine and fresh orange juice	€20
TO TAKE YOUR TIME  Fruit salad, avocado toast or organic scrambled eggs, chives hot drink and fresh orange juice	€36
Fruit salad, avocado toast or organic scrambled eggs	€42

Prices in euros, incl. tax - Service included. The list of allergens is available at the counter of the restaurant.

and smoked salmon, hot drink and fresh orange juice

## **MENU**

STARTER / MAIN COURSE OR MAIN COURSE / DESSERT €46
STARTER / MAIN COURSE / DESSERT €58

#### STARTER

CREAMY BURRATA, FENNEL AND FIG Or MELON CARPACCIO WITH TAGSALAD GIASCHE OLIVES AND LEMON Tender figs and fennel, burrata, sunflower seeds with basil and yellow lemon of the property of the

#### MAIN COURSE

CHICKEN CASSEROLE WITH SUMMER Or LA CESARITA

VEGETABLES INFUSED WITH

VERBENA

VERBENA

French roast chicken casserole, green and yellow courgettes, cherry tomatoes, yellow squashes, pearl onions and verbena

Or LA CESARITA

Heart of romaine lettuce, shavings
of Parmesan PDO, smoked salmon
fillet, organic boiled egg, toasted
brioche croutons, radish, Caesar
sauce and tagetes flowers

#### **DESSERT**

SEASONAL FRUIT SALAD Seasonal fruit freshly cut for you Or AMANDINE'S MADELEINE

Madeleine, lemon cream, lime zest,

white chocolate and verbena blossom

Coffee or tea
Unlimited filtered still or sparkling water

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## STARTERS

### LUNCH

SELECTION OF THREE CANAPÉS Finger nibbles, your choice from the day's selection	€9
MELON CARPACCIO WITH TAGGIASCHE OLIVES AND LEMON Melon carpaccio, taggiasche olives, basil and yellow lemon	€12
CREAMY BURRATA, FENNEL AND FIG SALAD Tender figs and fennel, burrata, sunflower seeds	€16
STEAMED FRENCH WHITE ASPARAGUS, ROMESCO SAUCE WITH SWEET PEPPERS French white asparagus, red peppers, flaked almonds and fresh herbs	€20
SEA BASS CRUDO SERVED WITH HERBS Raw sea bass, cucumber, radish, pomegranate and fresh herbs	€24

MAIN COURSES

LUNCH

AVOCADO TOAST  Brioche toast, avocado, organic poached egg,	€24
organic sunflower seeds and fresh herbs	024
Brioche toast, avocado, smoked salmon fillet, organic poached egg, organic sunflower seeds and fresh herbs	€30
LA CESARITA  Heart of romaine lettuce, shavings of Parmesan PDO,  French roast chicken, organic boiled egg, toasted brioche croutons, radish, Caesar sauce and tagetes flowers	€24
Heart of romaine lettuce, shavings of Parmesan PDO,  Smoked salmon fillet, organic boiled egg, toasted brioche croutons, radish, Caesar sauce and tagetes flowers	€26
ROAST CAULIFLOWER, PISTACHIO PESTO AND BLACKCURRANT Roast cauliflower, pistachio pesto, blackcurrant juice, basil and shavings of Parmesan PDO	€22
CHICKEN CASSEROLE WITH SUMMER VEGETABLES INFUSED WITH VERBENA French roast chicken casserole, green and yellow courgettes, cherry tomatoes, yellow squashes, pearl onions and verbena	€28

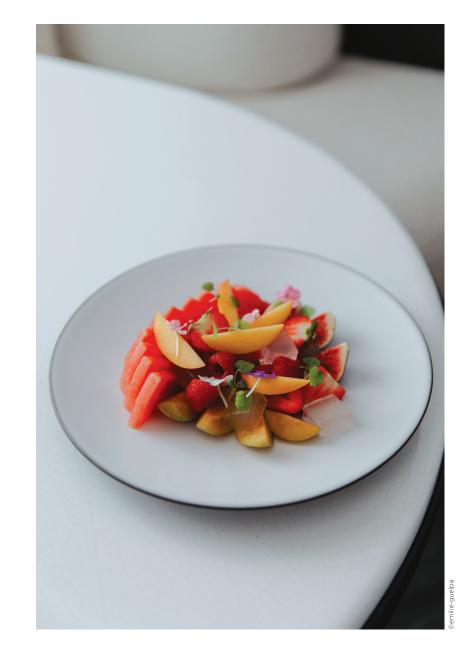
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## DESSERTS

### LUNCH

AMANDINE'S MADELEINE Madeleine, lemon cream, lime zest, white chocolate and verbena blossom	€9
SEASONAL FRUIT SALAD Seasonal fruit freshly cut for you	€14
ROOT BY CLAIRE HEITZLER Cocoa bean crisp, soft almond biscuit, airy chocolate mousse, Madagascan Bourbon vanilla cream	€16
DESSERT OF THE DAY BY CLAIRE HEITZLER  Dessert chosen for you	€16
COFFEE WITH SELECTION OF DESSERTS Hot drink and selection of desserts	€18



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