



EDEN TO GO

St Barths

Energy

Omelette Ham, cheese	8€
Egg Benedict English muffin, poached egg, hollandaise sauce At choice : ham or smoked salmon	12€
Egg Bagel Toasted bagel, fried egg, cheddar, bacon	14€
Avocado toast Country-style bread, mashed avocado, sliced avocado, virgin olive oil	14€

Sweetness

Crepe Sugar or Nutella	3€
Waffle Icing sugar or Nutella	4€
Lemon Cake (portion/whole)	4,5/18€
Marble Cake (portion/whole)	5/25€
Raspberry Financier	18€

Healthy

Granola 250g	8€
Greek Yogurt & Granola	10€
Chia Pudding coco-mango	10€
Carrot Cake ☒ (portion/whole)	4/15€
Banana Bread VEGAN ☒ (portion/whole)	4,5/18€

Salads

Mixed ☒ Salad, cherry tomato, corn, red onion	12€
Kale ☒ Kale, crunchy fennel and granny smith, citrus dressing	16€
Quinoa ☒ Quinoa, sliced avocado, tomato brunoise, marinated shiitake, red onion, fresh herb, pomegranate	16€
Peas ☒ Peas, grilled butternut, fresh goat cheese, caramelized hazelnut, lemon	16€
Pasta Orecchiette pasta, candied tomato, fresh tomato, speck, olive, basil	18€
Burrata-Tomato ☒ Mixed of tomato, Burrata cheese 125g, pesto	22€
Lentils Coral lentil, gambas, carrot, yellow tomato, orange segment, sesam ginger dressing	22€
Potatoe salad Baby potatoe, "Mortreau" sausage, red wine vinegar & shallot dressing	22€
Nicoise Salad, tomato, confit tuna, egg, anchovy, olive, bell pepper, radish	25€
César Salade romaine, crouton, bacon, parmesan, sauce césar - Blanc de Poulet ou Gambas au choix	22€
Add : Smoked salmon/Gambas/Chicken	8€

Sandwiches

Ham and Cheese Sandwich Baguette, white ham, cantal, butter	15€
Rosette Baguette, rosette, butter, gherkin	15€
Chicken Baguette, chicken, salad, mayonnaise	18€
Pastrami Soft bread, pastrami, yellow & wholegrain mustard, fermented cabbage	22€
BLT Soft bread, Bacon, Letuce, Tomato	15€
Croque-To Go Brioche bread, turkey, mustard, cheese	12€
Croque-Monsieur Ham, sour cream, mustard, comté	17€

Paninis

Caprese ☒ Baguette, tomato, pesto, mozzarella, basil	15€
Auvergnat Panini Baguette, saint-nectaire, cantal, fresh tomme, white ham	18€
Caribbean Chicken Baguette, chicken, sour cream, local piment vegetarien	18€

Burgers

CBO Chicken, Bacon, Onion	19€
Pulled Pork Pulled pork, mayonnaise relish, cucumber pickles, jalapenos, red onion	19€
Beef Steak, raclette cheese, sour cream, onion	19€
At choice : smashed potatoes or salad	



La Rôtisserie du Dimanche

Marinated Rotisserie Chicken	0,8kg 15€	1,2kg 22€	1,7kg 32€
Chef's suggestion - on request			

Coin des Gourmands

Desserts

Chocolate Cookie Black / Dulcey, pecan nut & hazelnut	5€
Panacotta Red fruit, / Exotic	6€
Coco rice pudding VEGAN	6€
Chocolate mousse	6€
Tiramisu	6€

Pastries

Madagascar vanilla choux	8€
Saint Honore vanilla & blackcurrant	8€
Chocolate Raspberry finger	8€
Tartlet Red berries, mango, Amandine pear chocolate	8€
Lemon Tart	40€
Pear Almond Tart	40€
Chocolate & Nuts Pie	40€
Red Berry Tart (portion/whole)	7/40€
Chocolate Fudge (portion/whole) ☒	7/40€

Ice-Cream & Sorbet

Ice-Cream Jivara Valrhona chocolate Vanilla Cookie Caramel	8€
Sorbet Exotic banana, Strawberry, Coco-lime	8€

Net prices in euro, taxes and service included.
Allergens: please check the information list available from reception desk.



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Beers

Heineken 25cl	4€
Blue Coast IPA 33cl	6€
Blue Coast Blonde 33cl	6€
Blue Coast Blanche 33cl	6€

Alcohols

Grey Goose 75cl	70€
Gin Garden Swift 50cl	120€
Clase Azul 70cl Reposado	390€
Cincoro 75cl Añejo	425€
Volcan 75cl Extra Añejo	500€
Don Julio 1942 75cl	500€



Champagne

Barons de Rothschild Brut	65€
Barons de Rothschild Rosé	90€
Veuve Cliquot Brut	80€
Krug 169ème Edition - 37,5cl	175€
Krug 169ème Edition	290€
Dom Pérignon Brut	350€
Dom Pérignon Rosé - 2008	500€
Roederer Cristal Rosé - 2009	600€

Fresh Beverages

Juices

Watermelon	5€
Squeezed Orange	8€
Red Detox	8€
Green Detox	8€
Bissardon Juice 25cl Apple, Pear, Grape, Strawberry, Blueberry Exotic Yellow, Sweet Red, Mango, Pineapple	8€

Waters

ETG Still Water 50cl	3€
Perrier 75cl	6€
Evian 75cl	6€
Orezza 75cl	7€

Softs

Orangina 25cl	3€
Coca-Cola, Zero 33cl	3€
Blue Coast Limonade 33cl	5€
Pink Grapefruit Soda	5€
Ginger Beer 20cl	5€

Coffee, Tea

Espresso	2,5€	Classiques	4€
Americano	3€	Earl grey, Darjeeling, Black, Green	
Latte	3,5€	Thés Glacés	5€
Spéciaux	4€	Exotic, Cherry	
Iced coffee, Macchiato, Cappuccino		Chai Latte	8€
Hot Chocolate	5€		



Wines

White Wine

Macon Vergisson Domaine Barraud - 2020	35€
Côtes du Rhone Domaine Jamet - 2020	40€
Saint Joseph Domaine Monier Perreol - 2019	50€
Meursault Les Tillets - Domaine Mikulski - 2019	175€
Puligny-Montrachet Domaine de Montille - 2019	175€
Bordeaux Aile d'Argent - 2019	220€

Red Wine

Crozes-Hermitage Laurent Habrard - 2019	30€
Bourgogne Pinot Noir - Faiveley - 2020	35€
Le C des Carmes Haut-Brion Pessac - Léognan- 2017	45€
Le Petit Calon Saint-Estèphe - 2017	50€
Rosso di Montalcino Giuseppe Gorelli - 2018	60€
Pommard Domaine de Launay Horiot	80€
Marsannay En Montchenevoy - Domaine Philippe Charlopin - 2019	90€
Nuits-Saint-Georges 1er Cru Clos de Thorey - Domaine de la Vougeraie - 2020	100€
Château Les Carmes Haut-Brion Pessac - Léognan- 2017	190€

Rosé Wine

Ch. Minuty "Rosé et Or", Cuvée Eden Rock Côtes de Provence - 2022	50€
Hanikon Rosé Côtes de Provence - 2022	58€
Domaines Ott, Château Romassan Bandol - 2022	60€

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