



LE CAFÉ ANTONIA

Le Bristol Paris welcomes you to Café Antonia.

From breakfast to dinner, this refined salon gracefully blends tradition and modernity, inspired by the free-spirited and elegant Marie-Antoinette, the timeless muse of the place.

Here, Paris reveals itself through the art of contemporary living.



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

White asparagus, « mimosa » eggs, honey and coriander vinaigrette • 64€  

Grilled green asparagus, fresh herbs yogurt, curry vinaigrette • 54€ 

Crab salad, citrus avocado • 38€ 

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

« Camus » artichoke and french green bean salad, hazelnut dressing • 49€ 

Avocado and quinoa French Riviera style, citrus vinaigrette • 42€  

Beetroot carpaccio, creamy burrata, fig and coriander vinaigrette • 46€  

Caesar salad with 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 ravioli, spring vegetables, turmeric oil • 46€
- Rigatoni, tomatoes, basil and chorizo • 59€
- Pipe rigate gratin with parmesan and black truffle • 59€
- Casarecce with pesto « à la Genovese » • 42€
- Morels risotto, poultry leg cooked in yellow wine • 65€

M A I N C O U R S E S

- Spring vegetables casserole and preserved lemon • 49€
- Grilled lamb chops, aubergine caviar “à la Provençale”, navarin meat juice • 79€
- Pan fried beef filet with green pepper, baby new potatoes and preserved shallots • 85€
- Cheeseburger with crispy bacon, Bristol sauce • 59€
- Hand chopped beef tartare, French fries • 59€
- Roasted chicken breast, green peas and pork lardons casserole, tarragon sauce • 76€
- Milanese veal escalope, gnocchi with sage butter • 75€
- Grilled salmon, spinach, “à la nage” emulsion • 56€
- Seabass tartlet with crushed tomatoes and fennel, rosemary “beurre blanc” dressin • 65€
- Sole meunière from French coasts, spring vegetables • 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, red berries and custard cream • 35€

Vanilla Bourbon millefeuille, salted butter caramel • 30€

Selection of homemade ice creams and sorbets • 29€ 

Homemade scones • 18€

Selection of macaroons • 20€

Selection of pastries • 27€

Hazelnut and Menton lemon “Paris-Brest”

Strawberry and tarragon tart

Dark chocolate, grilled vanilla and sweet clover signature keychain

Chocolate and buckwheat “religieuse”

Cherry and almond tart

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

White asparagus, « mimosa » eggs, honey and coriander vinaigrette • 64€ 🍷 🌿

Thick cut fillet of our home smoked salmon, avocado and fresh herbs with citrus • 59€

Candied duck foie gras “salt and pepper”, toasted bread • 67€

SALADS

« Camus » artichoke and french green bean salad, hazelnut dressing • 49€ ✓

Beetroot carpaccio, creamy burrata, fig and coriander vinaigrette • 46€ 🌿 🍷

Caesar salad with chicken and bacon • 52€

SELECTION OF SANDWICHES

Cheeseburger with crispy bacon, Bristol sauce • 59€

Grilled chicken and 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€

CHEESES

Matured cheese from our cellar • 28€

DESSERTS 🌿

Vanilla Bourbon flavoured crème brûlée • 27€ 🍷

Citrus pavlova and yogurt espuma • 30€ 🍷

French toast, red berries and custard cream • 35€

Selection of homemade ice creams and sorbets • 29€ 🍷

Vanilla Bourbon millefeuille, salted butter caramel • 30€

Homemade scones • 18€

Selection of macaroons • 20€

Selection of pastries • 27€

Hazelnut and Menton lemon “Paris-Brest”, Strawberry and tarragon tart, Dark chocolate grilled vanilla and sweet clover signature keychain, Cookies, Chocolate and buckwheat “religieuse”,

Cherry and almond tart, Selection of cakes

AFTERNOON TEA

From 3:00pm until 6:00pm



“ L E B R I S T O L ” T E A • 9 5 €

Your choice of tea, coffee, hot chocolate or herbal tea

Classic high tea with a glass of Champagne Moët & Chandon « Brut Imperial »
or sparkling non-alcohol wine.

Savoury, pre-dessert, pastry selection and scones

P R E S T I G I O U S S E L E C T I O N • 2 5 €

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€

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, Schweppes tonic, Sprite, Orangina (25cl) • 16€

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

Lemon, orange, grapefruit, pineapple, detox or green juice • 19€

Your own mix of freshly squeezed juice • 20€

Alain Milliat Tomato or apple 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 12 cl
Belvedere vodka, St Germain, Perrier, rose
syrup, lime juice

CHARTREUSE MULE 14 cl
Belvedere vodka, Green Chartreuse, ginger
beer, lemon juice

JARDIN FRANCAIS 18 cl
Hendrick's Gin, verjuice, cucumber squash,
apple juice, lemon juice

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

COCKTAILS CLASSIQUES • 30 €

Mojito
Expresso Martini
Margarita
Bloody Mary
Americano
Negroni
Bellini
Dry martini

VIRGIN COCKTAILS • 26 €

VIRGINI 12 cl
French bloom, peach purée

PUSSY FOOT 18 cl
Orange, pineapple and grapefruit juices,
grenadine syrup

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

A P E R I T I F S

VERMOUTHS & BITTERS (7 cl) • 26€

Martini Rosso, Bianco, Dry, Campari,
Apérol, Lillet Blanc

ANISÉS (4 cl) • 26€

Ricard, Pastis 51

BEER (33 cl) • 16€

*Heineken, Carlsberg, Kronenbourg,
Corona, Volcelest*

CIDER

Sidre « Nouvelle Vague » Eric Bordelet
(33 cl) • 18€

Sydre « Argelette », 2022, Eric Bordelet
(75 cl) • 90€

GINS (5 cl)

*Tanqueray Ten, Bombay Sapphire • 30€
Monkey 47 • 32€*

VODKAS (5 cl) • 30€

Belvedere, Grey Goose

TEQUILA & CACHAÇA (5 cl) • 30€

Leblon, Volcan Blanco

RHUMS (5 cl)

Bacardi 4 ans • 30€

Pacto Navio • 32€

Zacapa 23 ans • 40€

Eminente 7 ans • 40€

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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

Chivas Regal 12 ans • 30€
Johnnie Walker Black Label • 30€
Glenfiddich 18 ans • 60€
Johnnie Walker Blue Label • 70€
Chivas Regal 25 ans • 110€

I S L A Y

Bowmore 12 ans • 30€
Laphroaig Quarter Cask 10 ans • 35€
Bowmore 18 ans • 65€

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

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

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

Glenlivet 12 ans • 28€
Balvenie Double Wood 32 ans • 32€
Glenmorangie 18 ans • 35€
The Macallan 12 ans • 35€
The Macallan 18 ans • 85€
The Macallan Sherry oak 25 ans • 690€

B O U R B O N

Maker's Mark • 30€
Jack Daniels • 30€
Buffalo Trace • 30€

J A P O N A I S

Hakushu 12 ans • 45€
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€
Martell Cohiba • 220€

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, Grand Marnier
• 26€

E A U X - D E - V I E D E F R U I T S

Vieille prune de Souillac • 30€

Chartreuse verte, Chartreuse jaune • 35€

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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 • 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