

MÉTROPOLE

BRASSERIE

LE PETIT DÉJEUNER

MON-SUN 8:30AM - 11:30AM

LES OEUFS

- OUR ORGANIC EGGS ARE SERVED WITH A BREAD BASKET -

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| EGGS PLAIN OR SUNNY-SIDE UP | 7.00 |
| EGG-WHITE OMELET <i>served with toast</i> | 8.50 |
| SCRAMBLED EGGS <i>served on pain de campagne</i> | 9.00 |
| PLAIN OMELET <i>served with toast</i> | 8.00 |
| CHEESE OMELET <i>served with toast</i> | 8.50 |
| MIXED OMELET <i>with cheese, mushroom and tomato</i> | 9.00 |
| GOAT CHEESE OMELET | 10.00 |
| METROPOLE OMELET | 10.00 |
| <i>Mixed omelet with smoked turkey, cheese and vegetables</i> | |
| FINE HERBS OMELET <i>served with toast</i> | 8.00 |
| SCRAMBLED EGG CROISSANT | 9.50 |
| <i>Croissant nature filled with scrambled eggs</i> | |
| SCRAMBLED EGGS WITH FRESH ASPARAGUS <i>Served with toast</i> | 12.50 |
| CLASSIC EGGS BENEDICT <i>Poached eggs with Hollandaise sauce on an English muffin</i> | 10.00 |
| EGGS BENEDICT WITH SALMON <i>Poached eggs with smoked salmon and Hollandaise sauce on an English muffin</i> | 17.00 |

Add smoked turkey 2.50 / baby potatoes 1.50 / grilled asparagus 6.50 / avocado 3.00
side salad 1.50 / swiss cheese 2.50 / grilled tomatoes 1.50 / guacamole 3.00
grilled mushrooms 4.50 / smoked salmon 7.00 / sautéed spinach 2.00

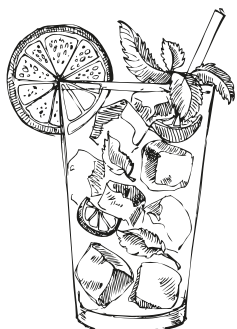
The healthy corner

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| GRANOLLA NATURE | 7.50 |
| <i>Served with greek yoghurt</i> | |
| SALADE DE FRUITS | 14.00 |
| <i>Salade de fruits frais, fait maison</i> | |

WAFFLES & PANGAKES

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| WAFFLES <i>with banana and strawberries</i> | 8.00 |
| WAFFLES <i>with chocolate sauce and whipped cream</i> | 8.50 |
| FRENCH TOAST <i>with caramel sauce and strawberries</i> | 8.00 |
| BUTTERMILK PANGAKES <i>with maple syrup</i> | 8.00 |

Add strawberries 1.50 / banana 1.50 / honey 2.00
walnuts 1.50 / maple syrup 1.00



FRESH JUICES

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|-----------------|------|
| APPLE | 3.50 |
| CARROT ORANGE | 3.50 |
| LEMONADE | 3.50 |
| MINTED LEMONADE | 3.50 |

THE DEALS

Le Continental 13.00

Bread basket, viennoiserie with butter & jam, orange juice, tea or coffee

Le Métropole 19.00

Bread basket, viennoiserie with butter & jam, eggs your way, orange juice, tea or coffee

LES VIENNOISERIES

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|----------------------|------|
| CROISSANT AU BEURRE | 3.25 |
| PAIN AU CHOCOLAT | 3.25 |
| CROISSANT AU THYM | 3.25 |
| CROISSANT AU FROMAGE | 4.25 |

ARDOISE DE FROMAGES



Brie, Chèvre, Parmesan and Roquefort with dried figs, cherry tomato, walnuts and mesclun
33.00

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| LABNEH <i>served with side vegetables</i> | 11.00 |
| GRILLED HALLOUMI <i>served with side vegetables</i> | 15.00 |

THÉS & INFUSIONS

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|---|------|
| GREEN TEA, HERBAL TEA, EARL GREY, ENGLISH BREAKFAST | 3.00 |
| CAMOMILLE, MENTHE, TILLEUL, VERVEINE, GINGEMBRE | 3.00 |

COFFEE

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| ESPRESSO <i>(lungo-ristretto)</i> | 3.50 |
| ESPRESSO DOPPIO <i>(double espresso)</i> | 5.00 |
| CAPPUCCINO | 4.50 |
| FILTERED COFFEE | 4.00 |
| HOT CHOCOLATE | 4.50 |

REPLACE WITH

Soy Milk / Almond milk 2.75

MORNING PICK ME UP

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|--|------|
| OASIS <i>Apple, mint & ginger</i> | 4.00 |
| STRESS-FREE <i>Strawberry, apple & ginger</i> .. | 5.00 |
| GO GREEN <i>Spinach, apple & pineapple</i> | 5.00 |
| PICK-ME-UP <i>Orange, carrot & ginger</i> | 4.00 |
| GREEN SUPREME <i>Kale, broccoli, spinach, cucumber & apple</i> | 5.00 |

All prices are in USD, VAT included

MÉTROPOLE

BRASSERIE

HORS D'ŒUVRES

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|--|-------|
| SOUPE DU JOUR | 9.00 |
| ONION SOUP GRATINÉE | 12.50 |
| NEMS DE POULET <i>served with Thai sweet chili sauce</i> | 12.50 |
| LENTIL SALAD <i>with avocado</i> | 13.00 |
| STEAK TARTARE COUPÉ AU COUTEAU | 28.00 |
| TARTINE AU SAUMON <i>Scottish marinated salmon</i> | 20.00 |
| BRESAOLA <i>with champignons de Paris and rocket</i> | 17.00 |
| SALT AND PEPPER CALAMARI | 21.00 |
| TEMPURA DE CREVETTES | 20.00 |
| TOMATO MOZZARELLA & AVOCADO | 16.00 |
| TARTARE SAUMON <i>à l'aneth</i> | 20.00 |
| SALADE DE CHÈVRE CHAUD | 17.00 |
| SAUMON FUMÉ <i>with dill sour cream and toasted bread</i> | 23.00 |
| BURRATA <i>with sour cherry tomatoes</i> | 20.00 |
| DUMPLINGS AUX CREVETTES | 14.00 |
| FOIE GRAS DE CANARD MAISON <i>brioche et figue</i> | 33.00 |
| SALADE DE CRABE FRAIS* | 36.00 |
| GRILLED OCTOPUS <i>with baby potatoes and citrus sauce</i> | 25.00 |
| TARTARE DE SAUMON ASIATIQUE | 20.00 |
| ESCARGOTS <i>à la bourguignonne ½ douzaine</i> | 15.00 |
| SALMON SASHIMI SALAD <i>spicy mayo and crispy flakes</i> | 20.00 |

LE BAR À HUÎTRES



PLATEAUX DE FRUITS DE MER

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|--|--------|--|-------|
| LE GRAND* <i>half lobster, 500grs of shrimps and 9 oysters</i> | 145.00 | LE MÉTROPOLE* <i>250grs of shrimps and 6 oysters</i> | 75.00 |
|--|--------|--|-------|

OYSTERS* (par pièce) 7.50

CUT ROLLS 8 pièces

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|---|-------|
| CRISPY CALIFORNIA ROLL <i>crab, avocado, crispy flakes</i> | 16.00 |
| ALASKAN ROLL <i>salmon, crab, avocado</i> | 19.00 |
| VOLCANO SALMON <i>salmon, avocado, crispy flakes</i> | 20.00 |
| SHRIMP TEMPURA <i>shrimp tempura, avocado, spicy mayo</i> | 17.00 |
| DRAGON ROLL <i>shrimps, shrimp tempura, salmon teriyaki</i> | 18.00 |

LES SALADES

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| MÉTROPOLE SALADE <i>fresh asparagus, champignons de Paris and marinated artichokes</i> | 18.50 |
| CHICKEN CAESAR SALAD <i>grilled chicken, sucrine and Parmesan</i> | 18.50 |
| DUO OF SHRIMP AND CALAMARI SALAD <i>with aromatic dressing</i> | 25.00 |
| SMOKED SALMON <i>with goat cheese and avocado</i> | 22.00 |
| SALADE D'ARTICHAUTS POIVRADE <i>asperge frais, Parmesan, sauce balsamic</i> | 20.00 |
| MARKET SALAD <i>salmon sashimi, avocado, with asian dressing</i> | 20.00 |
| SALADE DE CRABE FRAIS ET ARTICHAUTS | 36.00 |
| SALADE DE ROQUEFORT <i>with iceberg lettuce, green apple, pear and walnuts</i> | 18.00 |
| SALADE RIVOLI <i>tomatoes, crispy goat cheese sticks lettuce and rocca</i> | 18.50 |

LES PLATS

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|---|-------|
| STEAK FRITES <i>200g steak with maître d'hôtel butter and French fries</i> | 34.00 |
| EMINCÉ DE BŒUF GRILLÉ <i>filet de boeuf café de Paris</i> | 34.00 |
| CREVETTES AU CURRY ROUGE <i>riz basmati aux amandes</i> | 28.00 |
| GRILLED CHICKEN <i>with wild rocket, tomato and olive oil purée</i> | 22.00 |
| POULET À LA FORESTIÈRE <i>mushroom and cream served with pomme purée</i> | 25.00 |
| SPAGHETTINI POMODORO E MOZZARELLA | 16.00 |
| RAVIOLIS À LA TRUFFE | 18.00 |
| CAPELLINI <i>fresh asparagus, fresh cream & white truffle oil</i> | 21.00 |
| RISOTTO AUX CHAMPIGNONS DES BOIS | 24.00 |
| LINGUINE AUX FRUITS DE MER | 32.00 |
| NEW ZEALAND VEAL ESCALOPE <i>with spaghetti and tomato sauce</i> | 36.00 |
| BLACK COD, SAUCE MISO <i>with riz vénéré</i> | 58.00 |
| DAURADE GRILLÉE ET QUINOA | 28.00 |
| PAVÉ DE SAUMON | 34.00 |
| MOULES-FRITES* | 35.00 |
| FILET DE BAR GRILLÉ <i>purée de poireaux sauce au safran</i> | 30.00 |
| GRILLED CHICKEN CLUB <i>with eggs, mayonnaise à l'estragon and French fries</i> | 19.00 |
| GOURMET HAMBURGER <i>prime beef with cheddar cheese, and French fries</i> | 22.00 |

SIDE DISHES *French fries 6 / green beans 4.5 / spinach 4.5 / mesclun salad 5.5 / butter or olive oil purée 5.5 / parmesan truffle fries 10 / riz vénéré 7 / grilled mushrooms 7.5 / pasta with cream or tomato sauce 8*

LES GRILLADES

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|---|-------|
| FILET STEAK (200g) <i>Argentinian prime beef served with fries and your choice of pepper, béarnaise or mushroom sauce</i> | 42.00 |
| ENTRECÔTE DE BŒUF MB3+ (300g) <i>potatoes, Rocca et tomates confites</i> | 62.00 |
| WAGYU FILET STEAK MS 4/5 <i>150g of grilled Carrara tenderloin served with baked baby potatoes, asparagus and truffle sauce</i> | 68.00 |
| PAILLARD DE VEAU BLANC | 32.00 |
| SOLE GRILLÉE* | 95.00 |

PLATS DU JOUR



MONDAY

POULET MILANAISE
Roquette à l'huile de truffe
22.00

TUESDAY

KIBBEH
CHICH BARAK
16.00

WEDNESDAY

POULET AU
CURRY VERT
22.00

THURSDAY

BOEUF STROGANOFF
26.00

FRIDAY

"SIYADIEH"
24.00

ASSIETTE DE FROMAGES

Brie, Chèvre, Parmesan and Roquefort with dried figs, cherry tomato, walnuts and mesclun
33.00

All prices are in USD, VAT included

*Selon l'arrivage

MÉTROPOLE

~ B R A S S E R I E ~

DESSERTS

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|--|-------|
| PROFITÉROLES <i>Cream puffs filled with vanilla ice cream and topped with hot chocolate sauce</i> | 12.00 |
| CRÈME BRÛLÉE <i>fresh bourbon vanilla</i> | 12.00 |
| FONDANT AU CHOCOLAT <i>Warm-centered chocolate cake, served with vanilla ice cream and chocolate sauce</i> | 12.00 |
| SPHÈRE CHOCOLAT SURPRISE <i>Milk chocolate shell stuffed with vanilla</i> | 14.00 |
| SALADE DE FRUITS FAIT MAISON | 15.00 |
| ANGEL CAKE <i>Chantilly et fraises</i> | 11.00 |
| TARTE CHOCOLAT | 10.00 |
| PAVLOVA AUX FRUITS ROUGES <i>Meringue, Mascarpone cream et fruits rouges</i> | 15.00 |

TO SHARE

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|---|-------|
| PAIN PERDU <i>Garnished with caramelised apples and served with vanilla ice cream</i> | 15.00 |
| COUPE CHEESECAKE <i>Crumbles with lime cheesecake mousse, strawberry coulis, vanilla ice cream</i> | 15.00 |
| PUDDING <i>Bread brioche and vanilla custard, baked à la minute served with hot caramel sauce and vanilla ice cream</i> | 15.00 |

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| Add ice cream 3.00 | Add crème Chantilly 1.50 |
| Add crunchy chocolate pearls 1.50 | Add strawberries 2.00 |

COUPES GLACÉES

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|---|-------|
| COUPE DE GLACES ET SORBETS <i>Your choice of coffee, pistachio, praline, vanilla, chocolate, strawberry, raspberry, mango, lemon and rum raisin</i> | 10.00 |
| CHOCOLAT MOU CLASSIQUE <i>Chocolate ice cream, whipped cream, chocolate sauce</i> | 10.00 |
| COUPE MONT BLANC <i>Meringue, pâte de marrons, chantilly et chocolat blanc</i> | 15.00 |

INFUSIONS

| | |
|----------------|------|
| CAMOMILLE | 3.00 |
| MENTHE | 3.00 |
| TILLEUL MENTHE | 3.00 |
| GINGEMBRE | 3.00 |

THÉS

| | |
|-------------------|------|
| GREEN TEA | 3.00 |
| HERBAL TEA | 3.00 |
| EARL GREY | 3.00 |
| ENGLISH BREAKFAST | 3.00 |
| MATCHA LATTE | 3.00 |
| MATCHA ON ICE | 3.00 |

CAFÉS

| | |
|--|------|
| ESPRESSO (<i>lungo - ristretto</i>) | 3.50 |
| ESPRESSO DOPPIO (<i>double espresso</i>) | 5.00 |
| MACCHIATO CALDO <i>(Espresso with milk foam)</i> | 4.00 |
| ESPRESSO CON PANNA <i>(Espresso with whipped cream)</i> | 4.00 |
| CAPPUCCINO | 4.50 |
| CAFFÈ LATTE | 4.50 |
| FLAT WHITE | 4.00 |
| FILTERED COFFEE | 4.00 |
| TURKISH COFFEE | 3.50 |
| CARAMEL MACCHIATO <i>(Espresso with caramel sauce and steamed milk)</i> | 5.00 |
| MOCHA (<i>Espresso with chocolate and steamed milk</i>) | 5.00 |
| HOT CHOCOLATE | 4.50 |
| WHITE COFFEE | 2.75 |
| CAPPUCCINO FRAPPÉ | 6.00 |
| ICED CARAMEL LATTE | 6.00 |
| ICED MOCHA LATTE | 6.00 |

REPLACE WITH

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|------------------------|------|
| Almond Milk / Soy Milk | 2.75 |
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BOISSONS FROIDES

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|-------------------------------------|------|
| SOFT DRINKS | 3.50 |
| SOHAT (<i>1L glass bottle</i>) | 3.50 |
| SOHAT (<i>0.33L glass bottle</i>) | 2.50 |
| S. PELLEGRINO (<i>0.25L</i>) | 4.00 |
| S. PELLEGRINO (<i>0.75L</i>) | 5.75 |

JUS FRAIS

| | |
|-----------------------|------|
| FRESH APPLE | 3.50 |
| FRESH ORANGE | 3.50 |
| FRESH CARROT | 3.50 |
| FRESH LEMONADE | 3.50 |
| FRESH MINTED LEMONADE | 3.50 |

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|---|------|
| OASIS <i>Apple, mint & ginger</i> | 4.00 |
| STRESS-FREE <i>Strawberry, apple & ginger</i> | 5.00 |
| GO GREEN <i>Spinach, apple & pineapple</i> | 5.00 |
| PICK-ME-UP <i>Orange, carrot & ginger</i> | 4.00 |
| GREEN SUPREME <i>Kale, broccoli, spinach, cucumber & apple</i> | 5.00 |

BIÈRES

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|---|------|
| IMPORTED BEER 0.33L | 5.50 |
| IMPORTED BEER <i>(non alcoholic) 0.33L</i> | 5.50 |
| LOCAL BEER 0.33L | 4.50 |
| LOCAL BEER (<i>light</i>) 0.33L | 4.50 |

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|---------------|---------|---------|---------|
| BREAKFAST | Mon-Thu | 9:00AM | 11:30AM |
| | Fri-Sun | 8:30AM | 11:30AM |
| LUNCH | Mon-Sun | 12:00PM | 4:00PM |
| AFTERNOON TEA | Mon-Fri | 4:00PM | 6:00PM |
| | Mon-Thu | 6:00PM | 11:00PM |
| DINNER | Fri-Sat | 6:00PM | 11:30PM |
| | Sunday | 6:00PM | 11:00PM |

All prices are in USD, VAT included