

**ROSY** ET  
**MARIA**  
RESTAURANT & CAFÉ

SPRING MENU  
2026



©emilie-guelpa

## AMANDINE CHAIGNOT, CHEF & ENTREPRENEUR

---

"They always say that food stories begin in childhood..."

I grew up in a happy family where everything in the house revolved around a big round table. Our meals were never very complicated, but always made with vegetables from the garden, meat from the butcher, and a desire to produce something good. I think my mother passed on to me a taste for authentic food and a kind of generous simplicity. I wanted to be a thousand things when I grew up: a firefighter, a vet, an adventurer, a cartoonist. Following in the family tradition, I began studying pharmacy, before realising that what I really loved lay somewhere else...

I soon found myself on the benches of the Ferrandi school in Paris, where I learned the basics. The essential sauces, puff pastry, soufflés and béchamel. Then restaurant kitchens. Le Grand Bain in Paris. My first chef Mark Singer took me under his wing and little by little

I found my place in one kitchen crew after another. The Maison de l'Aubrac, the Maison Prunier, the Plaza Athénée... the doors opened and I found myself working for some of the biggest names in the business: Alain Ducasse, Jean-Francois Piège, Yannick Alléno, Éric Frechon... As well as their expertise, they passed on to me their passion, their sensitivity, their inspiration... and each of them is present in some way in the dishes I make today.

I'm often asked to describe my cuisine, to define my *style*... that's an incredibly difficult thing to do, I think. My roots are French, and I like to draw my inspiration from the things around me and the things I like. My cuisine is a reflection of who I am: simple, spontaneous and sincere. It expresses itself differently according to circumstances and desires, but never without losing sight of its gourmet, generous nature. Because that's what it's all about: enjoyment and sharing."



©emilie-gueipa

# ROSY ET MARIA, THE RESTAURANT OF THE CARITA BEAUTY HOUSE

*by chef Amandine Chaignot*

---

## SHARED VALUES

The story of the Carita sisters, female entrepreneurs with Parisian flair, French elegance and energy, embody the spirit of the free woman according to the chef. These shared values are particularly appealing to Amandine. The beauty house, which cares deeply about the quality of its treatments and products, offers a high quality service, its carefully sourced, mineral-rich materials forming a meaningful link to the chef's cuisine.

At the Rosy et Maria restaurant, a tribute to the Carita sisters, Amandine serves up delicate, carefully sourced Parisian cuisine. A simple menu in which the chef combines floral and mineral notes with elegant, gourmet cuisine that reflects her personality, all in keeping with the seasons.

## BREAKFAST

9:30AM - 12:00PM

---

BASKET OF BREAD AND MINI PASTRIES BAKED TO ORDER €12  
*Croissant, pain au chocolat, pain aux raisins, bread, butter and jam*

SCRAMBLED EGGS  
*Organic scrambled eggs, chives* €14  
*Organic scrambled eggs, smoked salmon* €18

AVOCADO TOAST €15  
*Toasted brioche with avocado, organic sunflower seeds and fresh herbs*

**FOR PARISIANS IN A HURRY** €20  
*A hot drink, Amandine's Madeleine and fresh orange juice*

**SWEET AND SAVOURY BRUNCH** €39  
*Pastries & bread with butter & jam, fresh fruit platter, scrambled organic eggs\* or avocado toast, fresh fruit juice, hot drink, glass of champagne available at extra cost*

Net prices in euros - Service included. The list of allergens is available at the restaurant counter.  
\*Smoked salmon €6 supplement

## MENU

STARTER / MAIN COURSE OR MAIN COURSE / DESSERT €48

STARTER / MAIN COURSE / DESSERT €62

Coffee or tea

Filtered still or sparkling water

---

### STARTER

CREAMED PEAS, RICOTTA AND FLOWERING HERBS  
*Hot creamed peas served on a topping of ricotta, radish shavings and edible flowers*

Or CREAMY BURRATA, GRISONS-STYLE CURED MEAT AND EDAMAME SALAD  
*Creamy burrata with an edamame and Grisons-style meat garnish*

### MAIN COURSE

CASSEROLE OF TENDER CHICKEN BREAST, CARROTS AND BABY POTATOES WITH WILD GARLIC  
*Cooked French chicken breast, yellow and orange carrots from the local region, radishes cut in a minestrone style, small baby potatoes and wild garlic pesto*

Or "FAUBOURG GREEN" SALAD  
*Quinoa base with avocado, broad beans, asparagus tips, sucrine salad, a poached egg, fresh herbs, radishes and Grisons-style cured meat*

### DESSERT

STRAWBERRY CARPACCIO WITH ALOE VERA  
*Carpaccio of finely-cut strawberries, pulp and juice of aloe vera, edible flowers*

Or RHUBARB AND RASPBERRY YOGHURT FOAM  
*Emulsion of yoghurt, rhubarb cooked at low temperature, and raspberries*

Net prices in euros - Service included. The list of allergens is available at the restaurant counter.  
\*Meat from France

## STARTERS

LUNCH

---

SELECTION OF THREE CANAPÉS <i>An assortment to enjoy with your fingertips, according to the chef's inspiration</i>	€9
CREAMED PEAS, RICOTTA AND FLOWERING HERBS <i>Hot creamed peas served on a topping of ricotta, radish shavings, herbs and edible flowers</i>	€15
HAND-CRAFTED CRABMEAT RAVIOLI WITH SPRING CABBAGE <i>Cabbage leaf blanched and folded over crab meat, seasoned with Calamansi vinegar and a touch of ginger</i>	€18
CREAMY BURRATA, GRISONS-STYLE CURED MEAT AND EDAMAME SALAD <i>Creamy burrata with a side of edamame and Grisons-style cured meat</i>	€18
THINLY-SLICED SMOKED SALMON, BLACK LEMON WHIPPED CREAM, BLINIS <i>Slices of smoked salmon, quenelles of whipped cream dusted with black lemon powder, fresh herbs and warm blinis</i>	€18
DUCK FOIE GRAS FROM SOUTH-WESTERN FRANCE WITH CHAMPAGNE, PEAR CHUTNEY AND TOASTED BRIOCHE <i>Terrine of duck foie gras from south-western France with champagne and two types of pepper, pear chutney and toasted brioche</i>	€20
IBERIAN "PATA NEGRA", TOASTED FOCACCIA WITH BLACK GARLIC <i>Solo or to share, sliced bellota ham, focaccia pastry with black garlic pulp and fresh herbs</i>	€42

Net prices in euros - Service included. The list of allergens is available at the restaurant counter.  
\*Meat from France

## DISHES

LUNCH

---

AVOCADO TOAST <i>The restaurant's classic: toasted brioche, avocado, poached organic egg, sunflower seeds, fresh herbs</i>	€26
<i>Also available with a prime cut of smoked salmon</i>	€33
CASSEROLE OF TENDER CHICKEN BREAST, CARROTS AND BABY POTATOES WITH WILD GARLIC <i>Cooked French chicken breast, yellow and orange carrots from the local region, radishes cut in a minestrone style, small baby potatoes and wild garlic pesto</i>	€29
"FAUBOURG GREEN" SALAD <i>Quinoa base with avocado, broad beans, asparagus tips, sucrine salad, a poached egg, fresh herbs, radishes and Grisons-style cured meat</i>	€28
"ROSITA" CLUB PITTA <i>Delicious pitta bread topped with free-range chicken, sucrine, tomato, smoked bacon, fresh hard-boiled egg and light mayonnaise</i>	€28
<i>Also available with a prime cut of smoked salmon</i>	€32
SMALL RAVIOLI WITH HERBS, CREAMED ASPARAGUS AND SHAVINGS OF OSSAU-IRATY CHEESE <i>Royan ravioli, creamed green asparagus and asparagus tips, shavings of Ossau-Iraty cheese and fresh herbs</i>	€30

Net prices in euros - Service included. The list of allergens is available at the restaurant counter.  
\*Meat from France

## DESSERTS

### LUNCH

- 
- |  |     |
|--|-----|
| AMANDINE'S MADELEINE   | €9  |
| <i>Butter madeleine with a Valrhona white chocolate coating, spicy notes and milk chocolate pearls</i>   |     |
| STRAWBERRY CARPACCIO WITH ALOE VERA  | €16 |
| <i>Carpaccio of finely-cut strawberries, pulp and juice of aloe vera, edible flowers</i>   |     |
| HOUSE-MADE SOFT-CENTRED CHOCOLATE CAKE WITH MATCHA ICE CREAM   | €16 |
| <i>Valrhona chocolate fondant, prepared to order, with matcha tea ice cream (preferably order at the beginning of the meal - 15 mins preparation time)</i> |     |
| RHUBARB AND RASPBERRY YOGHURT FOAM   | €18 |
| <i>Emulsion of yoghurt, rhubarb cooked at low temperature, and raspberries</i>   |     |
| GOURMET COFFEE   | €16 |
| <i>An assortment of mini desserts of the day served with the hot drink of your choice, to round off the meal in style</i>                                  |     |

Net prices in euros - Service included. The list of allergens is available at the restaurant counter.



