

**ROSY_{ET}
MARIA**
RESTAURANT & CAFÉ

CARTE AUTOMNE
2026



©emilie-guelpa

AMANDINE CHAIGNOT, CHEFFE & ENTREPRENEUR

« On dit toujours que les histoires de goût commencent à l'enfance...

J'ai grandi dans une famille heureuse où toute la vie de la maison s'organisait autour d'une grande table ronde. Les dîners n'étaient jamais très compliqués, mais toujours construits avec des légumes du jardin, la viande du boucher, et l'envie de bien faire. Je pense que ma mère m'a transmis le goût du vrai, et comme une forme de simplicité généreuse. Petite je rêvais de 1000 métiers ; pompier, vétérinaire, aventurier, dessinateur. Et pour respecter la tradition familiale j'ai entamé des études de pharmacie, avant de me rendre à l'évidence ; ce qui me fait vibrer se passe ailleurs...

Rapidement, je me retrouve sur les bancs de l'école Ferrandi à Paris, où j'apprends les bases. Les sauces mères, les pâtes feuilletées, les soufflés et la béchamel. Puis les cuisines de restaurants. Le grand bain. Mon premier chef Mark Singer me prend sous son

aile et peu à peu, je trouve ma place dans les brigades qui s'enchaînent. La Maison de l'Aubrac, la Maison Prunier, le Plaza Athénée... les portes s'ouvrent et je me retrouve à travailler pour les plus grands noms ; Alain Ducasse, Jean-François Piège, Yannick Alléno, Éric Frechon... Au-delà du savoir-faire, ils m'ont transmis leur passion, leur sensibilité, leur inspiration... et chacun d'entre eux est un peu présent dans les assiettes que je fais aujourd'hui.

On me demande souvent de décrire ma cuisine, de définir mon *style*... et je pense qu'il n'y a rien de plus compliqué. Mes racines sont françaises, et je me laisse porter au gré de ce qui m'entoure, de ce qui me plaît. Ma cuisine est le reflet de ce que je suis ; simple, spontanée, sincère. Elle s'exprime différemment suivant les circonstances et les envies, mais jamais sans perdre de vue la gourmandise et la générosité. Puisque c'est cela finalement la finalité : le plaisir et le partage. »

ROSY ET MARIA, THE RESTAURANT OF THE CARITA BEAUTY HOUSE

by chef Amandine Chaignot



©emilie-gueipa

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

9.30 - 12.00

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

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

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, unlimited

STARTER

CHESTNUT SOUP, GRATED KOHLRABI WITH KAFFIR LIME <i>A warm and comforting soup with chestnuts, enlivened by the freshness of kohlrabi and the tangy notes of kaffir lime</i>	Or AUTUMN BURRATA, PLUM RELISH AND BRESAOLA <i>Creamy burrata accompanied by plums, thin slices of bresaola and a few crunchy pieces of toasted almonds</i>
---	---

MAIN COURSE

FOUR-CHEESE RAVIOLI, CREAMED SQUASH WITH SAGE AND LEMON BASIL <i>Fagottini filled with four Italian cheeses, served on creamed squash flavoured with sage and lemon, with the freshness of basil and the tangy notes of pomegranate</i>	Or "FAUBOURG GREEN" SALAD <i>A generous salad full of freshness: quinoa, avocado, baby gem lettuce, organic poached egg, fresh herbs, edamame, radishes, hazelnuts and bresaola Available in a vegetarian version</i>
--	--

DESSERT

FRESHLY BAKED COOKIE <i>A generous cookie, still warm, with dark chocolate chips, accompanied by a scoop of vanilla ice cream</i>	Or PLUMS POACHED IN HIBISCUS SYRUP <i>Tender plums poached in hibiscus syrup, combined with the freshness of raw plums and a light hibiscus and mint ice cream</i>
--	--

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

STARTERS

LUNCH

SELECTION OF THREE CANAPÉS <i>An assortment to savour with your fingertips, inspired by the chef</i>	€9
CHESTNUT SOUP, GRATED KOHLRABI WITH KAFFIR LIME <i>A warm and comforting soup with chestnuts, enlivened by the freshness of kohlrabi and the tangy notes of kaffir lime</i>	€16
LIGHTLY-COOKED MACKEREL WITH KALAMANSI VINEGAR <i>Lightly-cooked mackerel fillet, enhanced by the freshness of plums, basil and the acidity of kalamansi vinegar</i>	€16
AUTUMN BURRATA, PLUM RELISH AND BRESAOLA <i>Creamy burrata accompanied by plums, thin slices of bresaola and a few crunchy pieces of toasted almonds</i>	€17
FOIE GRAS WITH FIGS, SQUASH CHUTNEY AND TOASTED BRIOCHE <i>Melt-in-the-mouth foie gras accompanied by the sweetness of figs and squash chutney, served with toasted brioche. A taste of the festive season to come</i>	€20
IBERIAN "PATA NEGRA", TOASTED FOCACCIA WITH BLACK GARLIC <i>To share at the centre of the table or enjoy on your own: thin slices of hand-carved Bellota ham, accompanied by crisp focaccia with black garlic pulp</i>	€42

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

MAIN COURSES

LUNCH

AVOCADO TOAST <i>The restaurant's must-try signature dish: a generous toasted layered brioche, topped with slices of avocado, an organic poached egg, a few sunflower seeds and fresh herbs</i> <i>Also available with a prime cut of smoked salmon</i>	€28 €32
"FAUBOURG GREEN" SALAD <i>A generous salad full of freshness: quinoa, avocado, baby gem lettuce, organic poached egg, fresh herbs, edamame, radishes, hazelnuts and bresaola</i> <i>Available in a vegetarian version</i>	€28
FOUR-CHEESE RAVIOLI, CREAMED SQUASH WITH SAGE AND LEMON BASIL <i>Fagottini filled with four Italian cheeses, served on creamed squash flavoured with sage and lemon, with the freshness of basil and the tangy notes of pomegranate</i>	€32
CHICKEN BLANQUETTE WITH CHANTERELLES, DUSTED WITH CHICORY <i>A generous chicken blanquette slow-cooked in a casserole, accompanied by sautéed chanterelle mushrooms, carrots and melting potatoes, enhanced by a delicate note of chicory</i>	€33
CRAYFISH AND AVOCADO BAO BUN <i>Supplement for baby potatoes</i> <i>Three soft bao buns filled with crayfish and a light mayonnaise, accompanied by avocado, red onions, chives and coriander, for a generous and refreshing dish</i>	€36 €7

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>A warm madeleine coated with dulce chocolate and sprinkled with crunchy almonds, with a touch of freshness from lime zest</i>	
FRESHLY-BAKED COOKIE	€14
<i>A generous cookie, still warm, with dark chocolate chips, accompanied by a scoop of vanilla ice cream</i>	
PLUMS POACHED IN HIBISCUS SYRUP	€16
<i>Tender plums poached in hibiscus syrup, combined with the freshness of raw plums and a light hibiscus and mint ice cream</i>	
BELLE-HÉLÈNE PEAR VACHERIN	€18
<i>A generous take on the Belle-Hélène pear: soft meringue, tender pears, vanilla ice cream and light cream, all accompanied by roasted almonds and a warm, intense dark chocolate sauce</i>	
GOURMET COFFEE	€16
<i>A selection of the day's little sweet treats to finish the meal on a delicious note, accompanied by the hot drink of your choice</i>	

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



©emilie-guelpa

