

ROSY ET
MARIA
RESTAURANT & CAFÉ

SUMMER MENU
2024



AMANDINE CHAIGNOT, CHEF & ENTREPRENEUR

“People always say that our sense of taste first develops in childhood.

I grew up in a happy family in which our home life was organised entirely around a large round table. Evening meals were never very complicated, but always put together with vegetables from the garden, meat from the butcher, and a desire to do things well. I think my mother passed on to me a taste for real food that’s generous and simple. As a little girl I had all sorts of dream jobs: firefighter, vet, adventurer, artist. And out of respect for family tradition I started studying pharmacy, before facing the fact that what really excited me lay elsewhere.

I quickly found myself at the Ferrandi School in Paris, where I learned the basics. Basic sauces, puff pastry, soufflés and bechamel sauce. The next step was restaurant kitchens. Straight in at the deep end. My first chef, Mark Singer, took me under his wing and I gradually found my feet among a

succession of kitchen teams. La Maison de l’Aubrac, La Maison Prunier, Le Plaza Athénée – doors opened and I found myself working for the biggest names, including Alain Ducasse, Jean-Francois Piège, Yannick Alléno and Éric Frechon. Apart from know-how, they passed on to me their passion, their sensibility and their inspiration – and each of them is present to a degree in the dishes I make today.

I’m often asked to describe my cooking, to define my style – and I think there’s nothing more difficult. My roots are French, and I tend to go with what happens to be around me, with what I like. My cooking reflects who I am: straightforward, spontaneous and sincere. It turns out differently according to circumstances and the mood of the moment, but never without a love of food and a sense of generosity. Because, ultimately, those are the things that really matter: pleasure and sharing.”

ROSY ET MARIA, THE RESTAURANT OF THE MAISON DE BEAUTÉ CARITA

by chef Amandine Chaignot



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COLLABORATION

In what is both a fruitful encounter and a professional challenge, Amandine Chaignot is delighted to announce her collaboration with the Maison de Beauté Carita. The chef is now exploring a new universe, following a sincerely friendly encounter with the in-house teams. It is a great challenge to be taking the reins of the restaurant kitchen in such a prestigious and emblematic place as this new establishment. In the company of renowned partners such as hair stylist John Nollet and the architects of REV Architecture, a new adventure is beginning.

SHARED VALUES

As Amandine sees it, the Carita sisters, businesswomen with Parisian eloquence, French elegance, and abundant energy, embody the spirit of the modern liberated woman. It was these shared values in particular that won Amandine over. The Maison de Beauté, which prides itself on the quality of its treatments and products, offers a high-end service in which carefully-sourced materials with mineral notes harmonise with Amandine's cooking.

Inside the Rosy et Maria restaurant, in tribute to the Carita sisters, Amandine offers Parisian cuisine that is delicate and carefully sourced. There is a short menu, in which Amandine combines floral and mineral notes with her signature elegant and delectable cuisine, throughout the seasons.

BREAKFAST

9:30 - 12:00

BASKET OF BREAD AND SMALL VIENNOISERIES BAKED ON THE GO €12
Croissant, pain au chocolat, pain au raisin, bread, butter and various jams

JOHN'S SCRAMBLED EGGS
Organic scrambled eggs, chives €16
Organic scrambled eggs, smoked salmon €22

AVOCADO TOAST €18
Toasted slice of brioche, avocado, organic sunflower seeds and fresh herbs

FOR THE PARISIAN IN A RUSH €20
Hot drink, Amandine's Madeleine and fresh orange juice

TO TAKE YOUR TIME €36
Fruit salad, avocado toast or organic scrambled eggs, chives hot drink and fresh orange juice

Fruit salad, avocado toast or organic scrambled eggs and smoked salmon, hot drink and fresh orange juice €42

Prices in euros, incl. tax - Service included. The list of allergens is available at the counter of the restaurant.

MENU

STARTER / MAIN COURSE OR MAIN COURSE / DESSERT €46

STARTER / MAIN COURSE / DESSERT €58

STARTER

CREAMY BURRATA, FENNEL AND FIG Or MELON CARPACCIO WITH TAG-
SALAD GIASCHE OLIVES AND LEMON
Tender figs and fennel, burrata, Melon carpaccio, taggiasche olives, sunflower seeds basil and yellow lemon

MAIN COURSE

CHICKEN CASSEROLE WITH SUMMER Or LA CESARITA
VEGETABLES INFUSED WITH *Heart of romaine lettuce, shavings of Parmesan PDO, smoked salmon fillet, organic boiled egg, toasted brioche croutons, radish, Caesar sauce and tagetes flowers*
French roast chicken casserole, green and yellow courgettes, cherry tomatoes, yellow squashes, pearl onions and verbena

DESSERT

SEASONAL FRUIT SALAD Or AMANDINE'S MADELEINE
Seasonal fruit freshly cut for you Madeleine, lemon cream, lime zest, white chocolate and verbena blossom

Coffee or tea

Unlimited filtered still or sparkling water

Prices in euros, incl. tax - Service included. The list of allergens is available at the counter of the restaurant.

STARTERS

LUNCH

SELECTION OF THREE CANAPÉS <i>Finger nibbles, your choice from the day's selection</i>	€9
MELON CARPACCIO WITH TAGGIASCHE OLIVES AND LEMON <i>Melon carpaccio, taggiasche olives, basil and yellow lemon</i>	€12
CREAMY BURRATA, FENNEL AND FIG SALAD <i>Tender figs and fennel, burrata, sunflower seeds</i>	€16
STEAMED FRENCH WHITE ASPARAGUS, ROMESCO SAUCE WITH SWEET PEPPERS <i>French white asparagus, red peppers, flaked almonds and fresh herbs</i>	€20
SEA BASS CRUDO SERVED WITH HERBS <i>Raw sea bass, cucumber, radish, pomegranate and fresh herbs</i>	€24

Prices in euros, incl. tax - Service included. The list of allergens is available at the counter of the restaurant.

MAIN COURSES

LUNCH

AVOCADO TOAST <i>Brioche toast, avocado, organic poached egg, organic sunflower seeds and fresh herbs</i>	€24
<i>Brioche toast, avocado, smoked salmon fillet, organic poached egg, organic sunflower seeds and fresh herbs</i>	€30
LA CESARITA <i>Heart of romaine lettuce, shavings of Parmesan PDO, French roast chicken, organic boiled egg, toasted brioche croutons, radish, Caesar sauce and tagetes flowers</i>	€24
<i>Heart of romaine lettuce, shavings of Parmesan PDO, Smoked salmon fillet, organic boiled egg, toasted brioche croutons, radish, Caesar sauce and tagetes flowers</i>	€26
ROAST CAULIFLOWER, PISTACHIO PESTO AND BLACKCURRANT <i>Roast cauliflower, pistachio pesto, blackcurrant juice, basil and shavings of Parmesan PDO</i>	€22
CHICKEN CASSEROLE WITH SUMMER VEGETABLES INFUSED WITH VERBENA <i>French roast chicken casserole, green and yellow courgettes, cherry tomatoes, yellow squashes, pearl onions and verbena</i>	€28

Prices in euros, incl. tax - Service included. The list of allergens is available at the counter of the restaurant.

DESSERTS

LUNCH

AMANDINE'S MADELEINE	€9
<i>Madeleine, lemon cream, lime zest, white chocolate and verbena blossom</i>	
SEASONAL FRUIT SALAD	€14
<i>Seasonal fruit freshly cut for you</i>	
ROOT BY CLAIRE HEITZLER	€16
<i>Cocoa bean crisp, soft almond biscuit, airy chocolate mousse, Madagascan Bourbon vanilla cream</i>	
DESSERT OF THE DAY BY CLAIRE HEITZLER	€16
<i>Dessert chosen for you</i>	
COFFEE WITH SELECTION OF DESSERTS	€18
<i>Hot drink and selection of desserts</i>	

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