

**ROSY_{ET}
MARIA**
RESTAURANT & CAFÉ

AUTUMN - WINTER MENU
2023-2024



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 dreamed of a thousand careers: 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

COLLABORATION

In what represents both a powerful interpersonal connection 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

10 A.M. - 12 P.M.

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

JOHN'S SCRAMBLED EGGS	
<i>Organic scrambled eggs, chives</i>	€16
<i>Organic scrambled eggs, smoked salmon</i>	€22

AVOCADO TOAST	€18
<i>Toasted brioche with avocado, fresh herbs and organic sunflower seeds</i>	

FOR PARISIANS ON THE GO	€20
<i>Hot drink, dark chocolate and hazelnut Madeline and fresh orange juice</i>	

FOR A LEISURELY BREAKFAST	
<i>Fruit salad, avocado toast or organic scrambled eggs, hot drink and fresh orange juice</i>	€36
<i>Fruit salad, avocado toast or organic scrambled eggs with smoked salmon, hot drink and fresh orange juice</i>	€42

STARTERS

LUNCH

SELECTION OF THREE CANAPÉS	€10
<i>A selection of finger snacks to suit your tastes</i>	
MELTINGLY SOFT BEETROOT WITH PEARS AND GREEN SHISO	€12
<i>Beetroot, pears, red onion, lemon juice and green shiso</i>	
HEARTY VEGETABLE BROTH WITH THAI HERBS	€15
<i>Black radish and shiitake mushroom flavoured broth with small turnips, red plums, coriander, basil, ginger and red onion</i>	
CREAM OF ARTICHOKE MIMOSA WITH HAZELNUTS	€16
<i>Cream of artichoke, organic hard-boiled eggs, red plums, radish, pomegranate, hazelnuts and hazelnut oil</i>	
SEA BASS CRUDO WITH FRESH HERBS	€22
<i>Sea bass ceviche, cucumber, lime, radish, pomegranate and fresh herbs</i>	

MAIN COURSES

LUNCH

AVOCADO TOAST

Toasted brioche, avocado, organic poached egg, fresh herbs and organic sunflower seeds €22

Toasted brioche, avocado, smoked salmon heart, organic poached egg, fresh herbs and organic sunflower seeds €28

FAUBOURG SALAD

Small spelt, onion squash roasted in honey, pears, burrata, pomegranate, marinated courgettes and sesame vinaigrette €24

POULTRY FRICASSEE COOKED TO ORDER, GIROLLE MUSHROOMS, ROASTED CARROTS AND MAPLE SYRUP €26

French poultry, duo of roasted carrots, girolle mushrooms, creamy poultry stock and maple syrup

FREGOLA RISOTTO WITH MUSHROOMS AND TARTUFATA €32

Fregola Sarda pasta, cream of Tuber aestivum summer truffle (1.6%), Parmesan shavings and mushrooms

DESSERTS

LUNCH

HAZELNUT MADELEINE	€8
<i>Dark chocolate, hazelnut and flower Madeleine</i>	
SEASONAL FRUIT SALAD	€14
<i>Seasonal fruit sliced for you</i>	
PAVLOVA, RED BERRY COULIS AND SEASONAL FRUIT	€16
<i>Meringue, fromage frais mousse, red berry coulis, seasonal fruit and basil</i>	
THE GOLDEN ODYSSEY	€17
<i>Chocolate praline feuillantine biscuit, ganache, hazelnut chocolate, white chocolate coffee mousse, caramelised hazelnut decoration, gold leaf</i>	
GOURMET COFFEE	€17
<i>Hot drink and a selection of desserts</i>	

SAVOURY

3 PM – 5.30 PM

SELECTION OF THREE CANAPÉS	€10
<i>A selection of finger snacks to suit your tastes</i>	

AVOCADO TOAST	
<i>Toasted brioche, avocado, organic poached egg, fresh herbs and organic sunflower seeds</i>	€22

<i>Toasted brioche, avocado, smoked salmon heart, organic poached egg, fresh herbs and organic sunflower seeds</i>	€28
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SEA BASS CRUDO WITH FRESH HERBS	€22
<i>Sea bass ceviche, cucumber, lime, radish, pomegranate and fresh herbs</i>	

FAUBOURG SALAD	€24
<i>Small spelt, onion squash roasted in honey, pears, burrata, pomegranate, marinated courgettes and sesame vinaigrette</i>	

COCKTAIL* OF YOUR CHOICE	€22
SERVED WITH A SELECTION OF THREE CANAPÉS	

NON-ALCOHOLIC COCKTAIL OR FRESH JUICE	€20
SERVED WITH A SELECTION OF THREE CANAPÉS	

Net prices in euros – Service included. The list of allergens is available at the restaurant bar.
*Alcohol abuse is dangerous for your health. Consume in moderation.

SWEET

3 PM – 5.30 PM

HAZELNUT MADELEINE	€8
<i>Dark chocolate, hazelnut and flower Madeleine</i>	
SEASONAL FRUIT SALAD	€14
<i>Seasonal fruit sliced for you</i>	
PAVLOVA, RED BERRY COULIS AND SEASONAL FRUIT	€16
<i>Meringue, fromage frais mousse, red berry coulis, seasonal fruit and basil</i>	
THE GOLDEN ODYSSEY	€17
<i>Chocolate praline feuillantine biscuit, ganache, hazelnut chocolate, white chocolate coffee mousse, caramelised hazelnut decoration, gold leaf</i>	
GOURMET COFFEE	€17
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