

**ROSY<sub>ET</sub>**  
**MARIA**  
**RESTAURANT & CAFÉ**

SUMMER MENU  
2025



## AMANDINE CHAIGNOT, CHEF & ENTREPRENEUR

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“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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## 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 highend 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 AM - 12 NOON

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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* €14  
*Organic scrambled eggs, smoked salmon* €18

AVOCADO TOAST  
*Toasted slice of brioche, avocado, organic sunflower seeds and fresh herbs* €14

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

**TO TAKE YOUR TIME**  
*Fruit salad, avocado toast or organic scrambled eggs, chives, hot drink and fresh orange juice* €34  
*Fruit salad, avocado toast or organic scrambled eggs and smoked salmon, hot drink and fresh orange juice* €38

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 €60

Coffee or tea

Unlimited filtered still or sparkling water

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### STARTER

ICED WATERMELON SOUP  
WITH YELLOW TOMATOES AND  
BASIL, SWEET PEPPER DROPS  
AND CONFIT  
*As fresh as gazpacho, to feel  
refreshed*

Or GREEN COURGETTES SERVED IN  
THIN STRIPS, CHERRIES, SMOKED  
ALMONDS AND BASIL  
*A starter that reminds us that  
summer is here at last, with crisp  
French courgettes, locally sourced  
cherries, smoked almonds and basil.*

### MAIN COURSE

FRESH PASTA RAVIOLI STUFFED  
WITH FOUR CHEESES, SIMMERED  
WITH TOMATOES, SHAVINGS  
OF PARMESAN AND BASIL  
*Fagottini ravioli generously  
filled with four Italian cheeses,  
cherry tomato sauce, shavings of  
Parmesan, and basil. Close your  
eyes and transport yourself to Italy*

Or ROSITA SALAD  
*A Rosy et Maria classic: quinoa,  
prawns, burrata, seasonal greens,  
avocado, courgettes, radishes, red  
onions, goji berries and lime teriyaki  
sauce. Also available in a vegetarian  
version*

### DESSERT

REFRESHED WATERMELON  
SERVED AS A WEDGE WITH LIME,  
COCONUT AND VERBENA  
*Served as a birthday cake  
and sprinkled with lime, coconut  
and verbena*

Or RASPBERRY AND PEACH  
"CLOUD" TART  
*Brick pastry flower tartlet, mix of  
raspberry and peach, raspberry  
coulis, egg white cloud and gold leaf*

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

## STARTERS

LUNCH

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| ASSORTMENT OF THREE CANAPÉS<br><i>The day's selection to snack on to suit all tastes</i>  | €9  |
| ICED WATERMELON SOUP WITH YELLOW TOMATOES<br>AND BASIL, SWEET PEPPER DROPS AND CONFIT<br><i>As fresh as gazpacho, to feel refreshed</i>   | €14 |
| GREEN COURGETTES SERVED IN THIN STRIPS, CHERRIES,<br>SMOKED ALMONDS AND BASIL<br><i>A starter that reminds us that summer is here at last, with crisp French courgettes, locally sourced cherries, smoked almonds and basil</i> | €14 |
| SMOKED SALMON FILLET WITH TANGY WHITE PEACH<br><i>Scottish smoked salmon, thickly sliced, seasoned with white peach juice and chopped quarters, elder flowers</i>   | €24 |
| ORGANIC EGG YOLK WITH CAVIAR FROM FRANCE,<br>FRESH HERB SOLDIERS<br><i>Runny cooked organic egg yolk, Aquitaine caviar served with a spoon, brioche soldiers with fresh herbs, a revisited childhood dish</i>                   | €26 |

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

## MAIN COURSES

LUNCH

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| AVOCADO TOAST - A RESTAURANT CLASSIC<br><i>Toasted slice of brioche, avocado, organic poached egg, organic sunflower seeds and fresh herbs</i>   | €25 |
| <i>Toasted slice of brioche, avocado, smoked salmon fillet, organic poached egg, organic sunflower seeds and fresh herbs</i>   | €32 |
| FRESH PASTA RAVIOLI STUFFED WITH FOUR CHEESES, SIMMERED<br>WITH TOMATOES, SHAVINGS OF PARMESAN AND BASIL<br><i>Fagottini ravioli generously filled with four Italian cheeses, cherry tomato sauce, shavings of Parmesan and basil. Close your eyes and transport yourself to Italy</i> | €28 |
| ROSITA SALAD<br><i>A Rosy et Maria classic: quinoa, prawns, burrata, seasonal greens, avocado, courgettes, radishes, red onions, goji berries and lime teriyaki sauce Also available in a vegetarian version</i>   | €28 |
| AMERICAN BRIOCHE, CRAYFISH-LOBSTER AND AVOCADO,<br>SALAD OF YOUNG GREENS<br><i>The famous "lobster roll" revisited by our chef Amandine, with crayfish, lobster, avocado, onion, cherry tomato and mesclun of young greens.</i>  | €32 |
| CHICKEN FRICASSEE WITH CHANTERELLES AND POTATO GNOCCHI<br><i>Low-temperature cooked boneless French poultry, fresh chanterelles, potato gnocchi, radish shavings and tiny tagete flowers.</i>  | €32 |

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

## DESSERTS

LUNCH

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| AMANDINE'S MADELEINE  | €9  |
| <i>Butter Madeleine, Valrhona white chocolate coulis and lime zest</i>  |     |
| REFRESHED WATERMELON SERVED AS A WEDGE WITH LIME,<br>COCONUT AND VERBENA  | €15 |
| <i>Served as a birthday cake and sprinkled with lime, coconut<br/>and verbena</i>   |     |
| MOLTEN CHOCOLATE CAKE, LIGHT VANILLA CREAM  | €16 |
| <i>For chocolate lovers: freshly baked Valrhona dark chocolate fondant,<br/>light cream flavoured with Bourbon vanilla (ideally ordered at the start<br/>of the meal - 15 min preparation time)</i> |     |
| RASPBERRY AND PEACH "CLOUD" TART  | €16 |
| <i>Brick pastry flower tartlet, mix of raspberry and peach, raspberry coulis,<br/>egg white cloud and gold leaf</i>   |     |
| COFFEE WITH SELECTION OF DESSERTS   | €18 |
| <i>To finish the meal in style with an assortment of mini desserts<br/>and a hot drink</i>  |     |

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



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