

ROSY ET
MARIA
RESTAURANT & CAFÉ

SUMMER MENU
2026



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 let myself be carried along by 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.”



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

9.30 AM - 12 NOON

A BASKET OF BREAD AND FRESHLY BAKED MINI PASTRIES €12
Croissants, chocolate croissants, raisin buns, bread, butter and jams

SCRAMBLED EGGS
Organic scrambled eggs with chives €14
Organic scrambled eggs with 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-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
for a supplement*

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

GREEN GAZPACHO,
RICOTTA AND WILD HERBS
*Chilled gazpacho made with
cucumber, spinach, pears,
green apples and coriander,
served with a ricotta quenelle*

Or CREAMY BURRATA, CHERRY SAUCE
AND GREEN BEANS
*Burrata, green beans, cherries
and almonds*

MAIN COURSE

FOUR-CHEESE RAVIOLI,
SAUTÉED COURGETTES WITH
LEMON AND BASIL
*Fagottini ravioli with Italian cheeses,
sautéed courgettes, thyme and
lemon, basil and Ossau-Iraty*

Or "FAUBOURG GREEN" SALAD
*A quinoa base served with avocado,
broad beans, julienned courgettes,
sucrine lettuce, a poached egg,
fresh herbs, radishes and Grisons-style
cured meat Available in a vegetarian
version*

DESSERT

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

Or RASPBERRY YOGHURT CLOUD
*Yoghurt emulsion, crispy raspberries
and fresh raspberries*

STARTERS

LUNCH

- A SELECTION OF THREE CANAPÉS €9
An assortment to savour with your fingertips, inspired by the chef
- GREEN GAZPACHO, RICOTTA AND WILD HERBS €16
Chilled gazpacho made with cucumber, spinach, pears, green apples and coriander, served with a ricotta quenelle
- CREAMY BURRATA, CHERRY SAUCE AND GREEN BEANS €18
Burrata, green beans, cherries and almonds
- SMOKED SALMON, OLIVES AND LEMONS, SERVED WITH A WARM BLINI €20
A heart of smoked salmon flavoured with lemon zest and black olives served with a blini
- LANGOUSTINE CARPACCIO €26
Finely sliced langoustines, lime and edible flowers
- “PATA NEGRA” IBERIAN HAM, TOASTED FOCACCIA WITH BLACK GARLIC €42
Enjoy on your own or share: hand-sliced Bellota ham, focaccia sticks with black garlic pulp and fresh herbs

MAIN COURSES

LUNCH

AVOCADO TOAST €28
The restaurant classic: toasted brioche, avocado, organic poached egg, sunflower seeds, fresh herbs.

Also available with a slice of smoked salmon in the centre €32

“FAUBOURG GREEN” SALAD €28
A quinoa base served with avocado, broad beans, julienned courgettes, succrine lettuce, a poached egg, fresh herbs, radishes and Grisons-style cured meat Available in a vegetarian version

PITA CLUB “ROSITA” €28
A delicious pita filled with free-range chicken, succrine lettuce, tomato, smoked bacon, a fresh hard-boiled egg and light mayonnaise*

Also available with a smoked salmon filling €32

FOUR-CHEESE RAVIOLI, SAUTÉED COURGETTES WITH LEMON AND BASIL €30
Fagottini ravioli with Italian cheeses, sautéed courgettes, thyme and lemon, basil and Ossau-Iraty

TENDER CHICKEN BREAST CASSEROLE WITH SUN-KISSED VEGETABLES €32
French chicken breast, aubergine tapenade, roasted tomatoes, olives and vegetable jus

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>Pure butter madeleine, Valrhona white chocolate coulis and lime zest</i>	
STRAWBERRY CARPACCIO WITH ALOE VERA	€16
<i>Carpaccio of finely-cut strawberries, pulp and juice of aloe vera, edible flowers</i>	
HOMEMADE HALF-BAKED CHOCOLATE DESSERT WITH MATCHA ICE CREAM	€16
<i>Valrhona chocolate lava cake, freshly baked, served with matcha tea ice cream (best ordered at the start of the meal - 15 mins' preparation time)</i>	
RASPBERRY YOGHURT CLOUD	€16
<i>Yoghurt emulsion, crispy raspberries and fresh raspberries</i>	
ICED PEACH CUP	€18
<i>Poached peaches, peach sorbet, peach coulis and lightly whipped cream</i>	
CAFÉGOURMAND	€16
<i>A selection of mini desserts of the day served with a hot drink of your choice, to round off your meal in style</i>	



