

In the heart of the Faubourg Saint Honore Blossom has just bloomed,  
a table for nature lovers in search of a new lifestyle.  
A healthy and optimistic cuisine, attentive to well-being,  
quality, and products' origin.

STARTERS FROM THE MARKET

- SALMON

20

Gravlax marinated in beetroot and lime
- GREEN PEAS

14

Cold velouté, spinash, mint, gomasio
- BEETROOT

16

Carpaccio, goat cheese curd, hazelnuts, arugula, fresh curcuma
- GREEN ASPARAGUS

20

Mango and blackcurrant dressing, almonds, arugula
- STARTER OF THE DAY


12

GARDEN SALADS

- PRAWNS small | large bowl

18 | 24


Red cabbage, carrots, kale, ginger, lime, passion fruit


- FENNEL

16

Orange, broadbeans, dill, anise, yogurt, purslane

165 kcal


- QUINOA


18

Avocado, citrus, pomegranate, passion fruit, fresh coriander
- TOTALLY GREEN small | large bowl

18 | 24

Kale, romanesco, broccoli, edamame, pistachios

135 kcal | 270 kcal


- TOTALLY YELLOW

16

Bulgur, cauliflower, cheak peas, raisins, orange, almonds, curry

URBAN STYLE

- FOIE GRAS

26

Of duck, brown bread toast, fig chutney
- SMOKED SALMON

29

From Scotland, blinis, fresh cream, lemon
- CAESAR

25

Salad, chicken, bacon, parmesan cheese, croutons
- TARTARE

24

Raw beef, French fries, salad
- CLUB SANDWICH

25

With chicken, French fries, salad

MENUS Blossom

Starter, main course, and dessert of the day.  
At lunch time, from Monday to Friday, not available on bank holidays.

- Starter & main course or main course & dessert

29
- Starter, main course, and dessert

36


HOMEMADE BROTHS

- TOFU

26

Zucchini vermicelli, spinach, shiitake, coriander, ginger,

360 kcal


- KING PRAWNS

30

Zucchini vermicelli, spinach, shiitake, coriander, ginger,
- BEEF

28

Zucchini vermicelli, spinach, shiitake, coriander, ginger,

BUCOLIC MAINS

- SALMON

32

With almonds and grains, spinach, herbs pesto
- COD

28

Steamed cooked, spirulina, cabbage, zucchini, seaweed broth
- SEABREAM

26

Cooked and raw cauliflowers, orange dressing
- SOLE

48

Simply sautéed, basmati pilaf rice
- POULTRY

28

Purée and crisps of sweet potatoes and coconut oil
- BEEF

34

Sirloin steak, French fries, slightly creamy Béarnaise
- VEGETABLES

25

Organic and seasonal
- MAIN COURSE OF THE DAY

25

FAUBOURG SWEETNESS

- RED FRUITS

14

Caramelized gluten-free muesli, chia seeds and vanilla chantilly

165 kcal


- SWEET-PUFF

14

Chocolate and avocado, vanilla soya custard
- RICE PUDDING

12

Almond milk, mango, puffed rice
- BABA

13

Citronella, ginger, yuzu, chantilly, limoncello
- CHOCOLATE

14

Guanaja foam, chocolate and seasalt shortbread and cocoa meringue
- DESSERT OF THE DAY

10
- ICE CREAMS & SORBETS BOUQUET

9

The De-light offer by Sofitel is a diet program, well-being oriented, based on a choice of creative dishes, a light cuisine low in fat and sugar.

Our meats are coming from France, Germany, and The Netherlands.  
All our dishes are homemade, elaborated in our kitchen with crude products.  
The allergen list is at your disposal on demand.

Net prices in euros - Service included