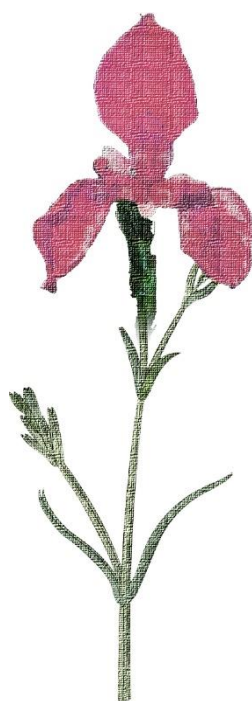


# L'ESPACE

PARISIAN LOUNGE



# L'ESPACE

PARISIAN LOUNGE

## COFFEE

Espresso 에스프레소	15,000
Americano 아메리카노	15,000
Café Latte / Cappuccino 카페 라떼 / 카푸치노	16,000
Café Mocha 카페 모카	17,000
Café Latte (Vanilla / Hazelnut / Caramel) 카페 라떼 (바닐라 / 헤이즐넛 / 캐러멜)	17,000

Decaffeinated coffee available  
모든 커피 음료는 디카페인으로 주문 가능합니다.

## L'ESPACE SIGNATURE COFFEE

19,000

Epicure Einspanner 에피큐어 아인슈페너
Epicure Cream Latte 에피큐어 크림 라떼

## SPECIAL DRINK

19,000

Chocolate Latte from the Salon 초콜릿 라떼
Gelato Affogato 아포가토 젤라토
Imperial Milk Tea 임페리얼 밀크티

## TEA - DILMAH

16,000

Earl Grey 얼 그레이
English Breakfast 잉글리쉬 브렉퍼스트
Darjeeling 다즐링
Ceylon 실론
Chamomile 캐모마일
Peppermint 페퍼민트
Rooibos Herb 루이보스
Rosehip with Hibiscus 로즈힙 히비스커스

## TRADITIONAL TEA

Omija 오미자	16,000
Lemon & Ginger 레몬 & 생강	16,000
Ssanghwa 쌍화	16,000
Green Tea - Sejak 녹차 - 세작	16,000
Buckwheat 메밀	16,000

---

If you have any food allergies or dietary requirements, please let our staff know before ordering.  
음식 관련 알레르기가 있으신 고객님께서서는 직원에게 해당 내용을 말씀해 주시기 바랍니다.  
All Prices are inclusive of 10% VAT.  
상기 금액은 10% 부가세가 포함되어 있습니다.

# L'ESPACE

PARISIAN LOUNGE

## FRESH SQUEEZED JUICE 18,000

Orange  
오렌지

Grapefruit  
자몽

Tomato  
토마토

## HEALTHY SMOOTHIE 19,000

Cherry Red - Mango, Cherry, Coconut Water  
체리 레드 - 망고, 체리, 코코넛 워터

Green - Kiwi, Kale, Apple, Lemon  
그린 - 키위, 케일, 사과, 레몬

Purple - Mixed Berry, Kale, Walnut  
퍼플 - 믹스 베리, 케일, 호두

## SOFT DRINK

Coke / Sprite / Coke Zero 9,000  
코카 콜라 / 스프라이트 / 코카 콜라 제로

Bundaberg Ginger Beer 11,000  
분다버그 진저비어

## MINERAL WATER

SMALL LARGE

Acqua Panna (500ml, 750ml) 10,000 14,000  
아쿠아파나

## SPARKLING WATER

Perrier Plain (330ml, 750ml) 10,000 14,000  
페리에 플레인

San Pellegrino (500ml, 750ml) 10,000 14,000  
산펠레그리노

If you have any food allergies or dietary requirements, please let our staff know before ordering.

음식 관련 알레르기가 있으신 고객님의께서는 직원에게 해당 내용을 말씀해 주시기 바랍니다.

All Prices are inclusive of 10% VAT.

상기 금액은 10% 부가세가 포함되어 있습니다.

# L'ESPACE

PARISIAN LOUNGE

## APPETIZER

French Onion Soup 프렌치 어니언 수프 Caramelized Onion, Chicken Bouillon, Gratinated with Comté Cheese (닭고기: 국내산)	18,000
Burrata Peach Salad 부라타 피치 샐러드 Homemade Jambon, Burrata Cheese, Grilled Peach (돼지고기: 국내산)	26,000
Seafood Salad, Caviar, Mango Sala 해산물 샐러드 Red Shrimp, Abalone, Scallop, Octopus, Green Mussels	32,000
Cold Cut and Cheese Platter 다양한 콜드 컷 & 치즈 플래터 4 kinds of Cheese & 3 Kinds of Cold Cut served with Nuts and Dried Fruits (돼지고기-세라노, 살치촌: 스페인산 /코파: 미국산)	35,000

## MAIN

Homemade Jambon Beurre 홈메이드 잠봉뵈르 French Sourdough Baguette, Parisian Cooked Ham, Premium French Salted Butter (돼지고기: 국내산)  프렌치 사워도우 바게트와 홈 메이드 잠봉 햄, 프렌치 프리미엄 가염 버터의 조화가 일품인 소피텔 시그니처 샌드위치	20,000
Club Sandwich, French Fries 클럽 샌드위치 Korean Chicken, U.S. Bacon, Tomato, Comté Cheese, Egg, Lettuce (닭고기: 국내산, 돼지고기-베이컨: 미국산)	27,000
Zucchini Parmesan Spaghetti 주키니 파르메산 스파게티 Roasted Almonds, Arugula and Aged Parmesan	29,000
Seafood Spaghetti, Clam Sauce 해산물 스파게티, 조개 소스 Prawn, Scallop, Abalone, Clam, Green Mussels	31,000
Parisian Burger, French Fries 파리지앵 버거, 감자튀김 Hanwoo beef patty, Mushroom ragout a la truffe, Comté cheese, Bacon and pepper mayonnaise (쇠고기: 국내산 한우 / 베이컨: 미국산)	32,000
Pan seared Scallop Truffle Risotto 팬에 구운 관자를 올린 트러플 리소토 Summer Truffle, Mushroom, Parmigiano	36,000
Pan seared Sea Bass Steak 팬에 구운 농어 스테이크 Clam, Roasted Fennel, Celeriac Puree, Clam Sauce	42,000
U.S. Prime Beef Ribeye Steak 미국산 프라임 꽃등심 스테이크 Caponata, Mashed Potato, Red Wine Sauce (쇠고기: 미국산)	69,000

# L'ESPACE

PARISIAN LOUNGE

## DESSERT

Berries Opera Cake 베리 오페라 케이크	21,000
Alpaco 66% , Tonka Cream, Apricot Confit and Vanilla Gelato 발로나 알파코 66%, 통카 크림, 살구 콘피, 바닐라 젤라또	23,000
Seasonal Fruit Platter 계절 과일 플래터	24,000

# L'ESPACE

PARISIAN LOUNGE

## BINGSU SECRET SET

Available 12:00pm to 17:00pm  
오후 12시 부터 5시까지 주문 가능 합니다.

# L'ESPACE

PARISIAN LOUNGE

## 실버 볼 안에 숨겨진 화려한 꽃 모양의 프렌치 럭셔리 빙수

수비드(Sous-vide, 저온조리) 방식으로 6가지 재료를 인퓨징한 부드러운 바닐라 우유 얼음 위 프레시한 화이트 복숭아, 바삭한 피치 튀일과 상큼한 피치 & 샴페인 소르베가 최적의 조합으로 어우러져 은은한 향과 풍미 가득한 이색적인 플레이버를 선사합니다.

## Sofitel Ambassador Seoul's luxury French Bingsu

'Bingsu Secret' is made of vanilla milk shaved ice infused with six ingredients. You will taste an array of distinctive flavors, the perfect harmony of peach champagne sorbet and hand picked peaches, the tenderness of peach jelly and the crispness of peach tuiles!

## BINGSU SECRET SET

Bingsu Secret  
빙수 스크레

2 Glasses of Champagne  
(Drappier Carte d'Or Brut)  
드라피에 샴페인

6 Pieces of Savory  
세이보리

120,000

Price is for 2 persons  
상기 금액은 2인 기준 금액입니다.

# L'ESPACE

PARISIAN LOUNGE

## SELECTED WINE

### SPARKLING

#### FRANCE

GLASS

Champagne Barons de Rothschild, Brut NV 32,000  
Champagne (Chardonnay, Pinot Noir)

Berthenet et fils,  
Harmonie Crémant de Bourgogne Blanc de Blancs 2014 20,000  
Bourgogne (Chardonnay)

### WHITE

#### FRANCE

Thierry Germain, Saumur Blanc Soliterre  
'Sofitel Ambassador Seoul Edition' 2020 27,000  
Loire (Chenin Blanc)

### RED

#### FRANCE

Thierry Germain, Bonneterre Saumur-Champigny  
'Sofitel Ambassador Seoul Edition' 2020 25,000  
Loire (Cabernet Franc)

### FORTIFIED

#### FRANCE

M.Chapoutier, Rivesaltes 1982 19,000  
Roussillon (Grenache Noir)

Vignerons Catalans Banyuls Grand Cru 2012 25,000  
Roussillon (Grenache Noir, Grenache Gris, Carignan)



# L'ESPACE

PARISIAN LOUNGE

## CHAMPAGNE

	BOTTLE
Champagne Barons de Rothschild, Brut NV Champagne (Chardonnay, Pinot Noir)	170,000
Champagne Dangin-Fays, Brut NV Champagne (Pinot Noir, Chardonnay, Pinot Meunie)	130,000
Champagne Voirin-Jumel, Brut Tradition NV Champagne (Chardonnay, Pinot Noir)	160,000
Gimonnet Gonet, Blanc de Blancs, Cuvée Or Grand Cru Mesnil-sur-Oger Brut Champagne (Chardonnay)	170,000
Henri Giraud, Esprit Nature Brut NV Champagne (Pinot Noir, Chardonnay)	180,000
Moët & Chandon, Brut Impérial NV Champagne (Chardonnay, Pinot Noir, Pinot Meunier)	180,000
Diebolt-Vallois, Blanc de Blancs Brut NV Champagne (Chardonnay)	180,000
Delamotte, Brut NV Champagne (Chardonnay, Pinot noir, Pinot Meunier)	180,000
Piper-Heidsieck, Essentiel Brut NV Champagne (Chardonnay, Pinot Noir, Pinot Meunier)	190,000
Boizel, Brut Réserve NV Champagne (Pinot Noir, Chardonnay, Pinot Meunier)	190,000
René Geoffroy, Rosé de Saignée, brut 2015 Champagne (Pinot Noir)	220,000
Ruinart, Blanc de Blancs Brut NV Champagne (Chardonnay)	240,000
Taittinger, Nocturne City Lights Sec NV Champagne (Chardonnay, Pinot Noir, Pinot Meunier)	250,000
Dom Pérignon, Brut 2012 Champagne (Chardonnay, Pinot Noir)	580,000
Perrier-Jouët, 'Belle Époque' Brut 2013 Chardonnay, Pinot Noir, Pinot Meunier)	590,000
Krug, Millésimes Brut Champagne (Chardonnay, Pinot Noir, Pinot Meunier)	830,000

## CRÉMANT

Jaillance, Crémant de Die Grand Réserve Brut 2015 Rhône (Clairette, Aligoté, Muscat)	85,000
Berthenet et fils, Harmonie Crémant de Bourgogne Blanc de Blancs Brut 2014 Bourgogne (Chardonnay)	100,000
Veuve Ambal, Crémant de Bourgogne Domaine de La Grande Côte Brut NV Bourgogne (Chardonnay, Pinot Noir)	110,000
Domaine Marc Kreydenweiss, Crémant d'Alsace Brut 2017 Alsace (Pinot Blanc)	130,000

# L'ESPACE

PARISIAN LOUNGE

## CHAMPAGNE SET

Available From 18:00pm

Piper-Heidsieck, Essentiel Brut NV 250,000  
Champagne (Chardonnay, Pinot Noir, Pinot Meunier)

With Caviar Palette

캐비어 팔레트

Waffle, Served with Truffle Arancini, Carabinero Shrimp, Strawberry Mousse, Panna Cotta, Foie Gras Chocolate  
(쌀: 국내산)

Piper-Heidsieck, Essentiel Brut NV 230,000  
Champagne (Chardonnay, Pinot Noir, Pinot Meunier)

With Cold Cut & Cheese

다양한 콜드 컷 & 치즈

4 kinds of Cold Cut, 4 kinds of Cheese and Seasonal Fruit, served with Olive, Artichoke, Fig Cracker and Dry Tomato  
(살라미, 초리조, 하몽, 모타델라: 스페인, 이탈리아산 혼합)

Piper-Heidsieck, Essentiel Brut NV 190,000  
Champagne (Chardonnay, Pinot Noir, Pinot Meunier)

With Chocolate Platter

초콜릿 플래터

10 kinds of Bonbon Chocolate

# L'ESPACE

PARISIAN LOUNGE

## WHITE

### FRANCE

Thierry Germain, Saumur Blanc Soliterre  
'Sofitel Ambassador Seoul Edition' 2020

### BOTTLE

120,000

Château Rieussec, R de Rieusec Bordeaux Sec 2017  
Bordeaux (Sauvignon Blanc, Sémillon)

140,000

Alex Gambal, Bourgogne Chardonnay 2019  
Bourgogne (Chardonnay)

140,000

Domaine Patrick Javillier,  
Bourgogne Côte d'Or Blanc Cuvée Oligocène 2019  
Bourgogne (Chardonnay)

170,000

### SPAIN

Marqués de Riscal, Rueda 2020  
Rueda (Verdejo)

85,000

### USA

Dierberg, Santa Maria Valley Chardonnay 2016  
California (Chardonnay)

200,000

## ROSÉ

### FRANCE

Château d'Esclans, Whispering Angel 2020  
Provence (Grenache, Cinsault, Rolle)

100,000

Domaines Ott, Château Romassan Bandol Rosé 2020  
Provence (Mourvèdre, Cinsault, Grenache)

145,000

# L'ESPACE

PARISIAN LOUNGE

## RED

	BOTTLE
<b>FRANCE</b>	
François Villard, 'L'Appel des Sereines' 2018 Rhône (Syrah)	95,000
Thierry Germian, Bonneterre Sauamr-Champigny Sofitel Ambassador Seoul Edition' 2020	110,000
Domaine d'Aussières, Château d'Aussières 2017 Languedoc (Syrah, Mourvèdre, Grenache)	135,000
Clau de Nell, Cabernet Franc 2016 Loire (Cabernet Franc)	160,000
Domaine Philippe-Charlopin, Marsannay Rouge 2018 Bourgogne (Pinot Noir)	190,000
<b>AUSTRALIA</b>	
Schild Estate, Shiraz 2018 South Australia (Shiraz)	98,000

## FORTIFIED

<b>FRANCE</b>	
M.Chapoutier, Rivesaltes (500ml) 1982 Roussillon (Grenache Noir)	120,000
Domaine Anne Gros & Jean Paul Tollot 'La Frivole' Muscat de St-Jean de Minervois (375ml) 2018 Languedoc (Muscat Blanc à Petits Grains)	130,000
Vignerons Catalans Banyuls Grand Cru(500ml) 2012 Roussillon (Grenache Noir, Grenache Gris, Carignan)	160,000

# L'ESPACE

PARISIAN LOUNGE

## MALT WHISKY

	GLASS	BOTTLE
Aberlour 16 years	44,000	650,000
Aberlour A'Bunadh	40,000	600,000
Aberlour 12 years	38,000	500,000
The Balvenie 14 years	30,000	450,000
The Balvenie 12 years	40,000	590,000
Macallan 12 years Double Cask	34,000	500,000
The Glenlivet 12 years	32,000	450,000
Glenfiddich 12 years	32,000	450,000

## HIGHLAND

Glenmorangie Signet		1,350,000
Glenmorangie Original	27,000	400,000

## ISLAY

Lagavulin 16 years	44,000	650,000
Laphroaig 10 years	34,000	500,000

## ISLAND

Talisker 10 years	32,000	450,000
-------------------	--------	---------

## AMERICAN WHISKEY

Michter's Bourbon	30,000	450,000
Michter's Rye	30,000	450,000
Bulleit Bourbon	26,000	380,000
Bulleit Rye	27,000	400,000
Jack Daniel's	22,000	250,000

## IRISH WHISKEY

John Jameson	24,000	350,000
--------------	--------	---------

## BLENDED

Ballantine's 21 years	57,000	850,000
Ballantine's 17 years	44,000	650,000
Johnnie Walker Blue	64,000	950,000
Johnnie Walker Platinum	44,000	650,000
Johnnie Walker Black	27,000	400,000

# L'ESPACE

PARISIAN LOUNGE

## GIN

	GLASS	BOTTLE
Monkey 47	35,000	400,000
Hendrick's	25,000	370,000
Tanqueray No. 10	22,000	350,000

## RUM

Zacapa 23	30,000	400,000
Bacardi White	22,000	300,000
Bacardi Oro	22,000	300,000

## VODKA

Grey Goose	28,000	380,000
Absolut Elyx	27,000	370,000
Ciroc	27,000	370,000

## TEQUILA

Patron Añejo	40,000	550,000
Patron Silver	33,000	450,000
1800 Añejo	33,000	450,000

## BRANDY

Hennessy X.O	57,000	850,000
Hennessy VSOP	27,000	400,000
Rémy Martin XO	50,000	750,000
Rémy Martin VSOP	27,000	400,000
Camus XO	57,000	850,000

## BOTTLED BEER

### DOMESTIC

Astro32	16,000
La Belle Bière	16,000

### IRELAND

Guinness	16,000
----------	--------

# L'ESPACE

PARISIAN LOUNGE

## MOCKTAIL

**Lac Rouge 락크 루즈** 22,000  
Bahia Tropical Tea, Hibiscus Syrup, Fresh Lemon, Soda Water

**Bleu Ciel 블루 씨엘**  
Blue Mallow Tea, Blue Curacao Syrup, Elderflower Syrup, Fresh Lemon, Soda Water

**Largo 라르고**  
Honeybush Tea, Cinnamon Stick, Vanilla Syrup, Fresh Lemon, Ginger Beer

**Bonbon 봉봉**  
Topkapi Tea, Green Apple Syrup, Japanese Apricot Syrup, Fresh Lime, Soda Water, Candy

**Lake on You 레이크 온 유**  
Plain Yogurt, Yuzu Syrup, Passion Fruit Syrup, Fresh Lemon

## CLASSIC COCKTAIL

**Negroni 네그로니** 24,000  
Gin, Campari, Sweet Vermouth

**Cosmopolitan 코스모폴리탄**  
Vodka, Cointreau, Cranberry Juice, Simple Syrup, Fresh Lime

**Moscow Mule 모스크 물**  
Vodka, Angostura Bitter, Ginger Syrup, Fresh Lime, Ginger Beer

**Daiquiri 다이퀴리**  
Rum, Sugar, Fresh Lime

**Cuba Libre 쿠바 리브레**  
Rum, Fresh Lime, Coke

**Margarita 마가리타**  
Tequila, Cointreau, Fresh Lime, Simple Syrup

**Manhattan 맨하탄**  
Whisky, Sweet Vermouth, Angostura Bitters

**Whisky Sour 위스키 사워**  
Whisky, Egg White, Fresh Lemon, Green Apple Syrup

**Side Car 사이드 카**  
Brandy, Cointreau, Fresh Lemon

**Brandy Alexander 브랜디 알렉산더**  
Brandy, Crème de Cacao, Bailey's, Cream, Milk, Nutmeg

## SIGNATURE COCKTAIL

**Violeta 비올레타** 26,000  
Lavender Tea, Crème de Cassis, Blue Curacao Syrup, Fresh Lime, Champagne

**Gold Ring 골드 링**  
Bourbon, Benedictine D.O.M, Baguette, Brown Sugar, Champagne

**Renouveau 르누보**  
White Wine, St. Germain, Cointreau, Rosé Syrup, Fresh Lemon, Crème de Cassis

**Moulin Rouge 물랑 루즈**  
Red Wine, Gin, Chambord, Raspberry Syrup, Egg White, Fresh Lemon

# L'ESPACE

PARISIAN LOUNGE

## L'HEURE DU THÉ (AFTERNOON TEA SET)

Available 12:00pm to 18:00pm  
오후 12시 부터 6시까지 주문 가능 합니다.



# L'ESPACE

PARISIAN LOUNGE

Triple Noir Entremet

트리플 느와르 앙트르메

Mixed herb infusion & Peach Tart

믹스드 허브 & 피치 타르트

Jeju Mandarin & Yuzu Entremet

제주 만다린 & 유자 앙트르메

Summer BonBon

썸머 봉봉

Tarte Tropézienne

타르트 트로페지엔

Osciètre Caviar and Smoked Salmon Aspic

오세트라 캐비어와 훈제 연어 아스픽

Artichoke, Lomo and Ricotta Tartlet

아티초크, 로모 리코타 타르틀레트

(돼지고기 : 스페인산)

Truffled Quail Eggs

트러플 메추리알

Snow Crab & Basil Financier

대게 바질 휘낭시에

## Christine Dattner Tea Selection

Je Reviendrai a Montreal

몬트리올

The Du Huwon

떼 뒤 후원

Les Maldives

몰디브

C'est en Septembre

세텡 섴템브레

Verveine Menthe

버베인 멘테

Les Rives du Saint-Laurent

생-로랑

OR

Espresso

에스프레소

Americano

아메리카노

Café Latte (Vanilla / Hazelnut / Caramel)

카페 라떼 (바닐라 / 헤이즐넛 / 캐러멜)

Cappucino

카푸치노

Decaffeinated coffee available

모든 커피 음료는 디카페인으로 주문 가능합니다.

OR

Summer Mocktail

Conte (콩뜨) / Belle Lumière (벨 루미에르)

## L'HEURE DU THE's Special offer

2 GLASSES OF SPARKLING | Set add 30,000

Veuve Ambal, Crémant de Bourgogne Domaine de La Grande Côte NV

1 BOTTLE OF SPARKLING | Set add 55,000

Jaillance, Crémant de Die Grand Réserve Brut

100,000

Price is for 2 persons

상기 금액은 2인 기준 금액입니다.

If you have any food allergies or dietary requirements, please let our staff know before ordering.  
음식 관련 알레르기가 있으신 고객님의께서는 직원에게 해당 내용을 말씀해 주시기 바랍니다.

All Prices are inclusive of 10% VAT.  
상기 금액은 10% 부가세가 포함되어 있습니다.