

An impressionist landscape painting featuring a wide river or canal. In the foreground, a person in a hat and dark clothing stands on the grassy bank, looking towards the water. Another figure is visible further down the bank on the right. The middle ground is dominated by several trees with sparse, light-colored foliage, possibly in early spring or late autumn. In the background, a cluster of buildings with warm-toned roofs and walls sits on a slight rise. The sky is a pale, hazy blue with soft, wispy clouds. The overall style is characterized by visible brushstrokes and a focus on light and atmosphere over fine detail.

LE
CAMILLE
BAR DES IMPRESSIONNISTES

All our beers are craft beers.
Taxes and service included.
Excessive drinking is dangerous for your health.

Corot, the Father of Impressionism

From the balustrade of Les Paillotes, facing the ponds, lean to your left. Do you see a house with a blue roof? That's where Jean-Baptiste Camille Corot, one of the most influential painters of the 19th century, once lived.

With a keen eye, you might even spot the window of the painter's small bedroom overlooking the Etang Neuf. From this window, he often painted the bucolic landscapes of Ville-d'Avray's ponds, which remained his favorite retreat and place to work.

Originally part of the neoclassical movement, Corot is now considered by some as a forerunner of Impressionism, thanks to his studies of light and his landscapes painted from life.

Corot – The Cuincy Mill.

IMPRESSIONIST FLAVOURS

Chicken Caesar Salad

*Romaine lettuce, sun-dried tomatoes, Parmigiano Reggiano,
Caesar dressing*

18 €

Croque-Monsieur

Prince de Paris ham, 18-month Comté cheese, green salad

18 €

Club Sandwich

Smoked salmon, sour cream, Romaine lettuce

18 €

Smoked Salmon Plate, Blinis

20 €

Creamy Burrata, tangy garden vegetables & basil gel

18 €

To share

Charcuterie board & guindilla peppers

25 €

Cheese platter with seasonal chutney

25 €

Desserts

Fresh strawberries, strawberry sorbet & raw cream

12 €

Vanilla-caramel millefeuille

12 €

Warm chocolate cake, cocoa nibs & crème anglaise

12 €

Vanilla-tonka floating island with caramel

10 €

Our Ice Creams – with or without toppings

7 €

Flavours: 65% Cuba dark chocolate sorbet (Nicolas Berger),
pistachio ice cream, raspberry sorbet, lemon sorbet,
agastache sorbet* (*contains alcohol – Pastis)

Sauces: red fruits, lemon, caramel, chocolate

Toppings: mini meringues, caramelised pistachios,
caramelised cocoa nibs, almond streusel





Corot – Two cows near a birch tree overlooking the pond.

SIGNATURE COCKTAILS

14€

LE CLAUSSEL

Mezcal, pineapple-pepper cordial, tonic,
grapefruit

LE BAGGIO

Rum, passion fruit juice, lime juice, sugar
syrup, Chardonnay & Tabasco

LE NAJI

Lillet Rouge, cranberry juice, Apérrol, draft
beer

ASAI CHU

Sake, Saint-Germain liqueur, mint syrup,
green tea, Napoleon mandarin liqueur

PEI AN

Vodka, strawberry juice, sparkling wine

OUR NEW CLASSIC COCKTAILS

16€

MOSCOW MULE - 17 cl

Vodka, lime, ginger beer

PORN STAR MARTINI - 15 cl

Vodka, lemon, vanilla syrup, passion fruit & champagne shot

OLD FASHIONED - 8 cl

Bourbon, sugar, Angostura bitters

HUGO SPRITZ - 14 cl

Saint-Germain, prosecco, sparkling water

CAÍPIRINHA - 8 CL

Cachaça, lime, cane sugar

HORSE'S NECK - 18cl

Cognac, lemon, sugar, ginger beer, Angostura bitters

BLOODY MARY - 20 cl

Vodka, tomato, salt, pepper, Tabasco, Worcestershire sauce

IRISH COFFEE

Whiskey, coffee, cane sugar, fresh cream

VIRGIN COCKTAILS

TUTI FRUTTI - 16 cl

12 €

Passion fruit, raspberry, honey syrup, orange

MANGO SPICE - 18 cl

12 €

Mango juice, lime juice, ginger ale

RED FLOWER - 18 cl

12 €

Hibiscus water, ginger, lemon, sugar, mint



Corot – Little Chaville



Corot – Ville d'Avray, the boat leaving the shore.

APÉRITIFS

Red or White Vermouth	6cl	8 €
Ricard	2cl	8 €
Red Port	6cl	10 €
White Port	6cl	10 €
Kir Royal	12cl	18 €

DRAUGHT BEERS

Brasserie Mèlusine	Blonde	25cl	6 €
Brasserie Mèlusine	Blonde	50cl	10 €

BOTTLED BEERS

Brasserie de Sèvres	Blonde	33cl	8 €
Brasserie de Sèvres	Amber	33cl	8 €
Brasserie de Sèvres	IPA	33cl	8 €



Corot – Portrait of a young girl wearing a beret.





ALCHOOLS & SPIRITS

4cl



GINS

Hendrick's (Scotland)	14 €
The Botanist (Scotland)	16 €
Bombay Sapphir (UK)	13 €
Monkey 47 (Germany)	25 €
Bombay Original (UK)	10 €
Tanqueray (Scotland)	12 €
Tanqueray Ten (Scotland)	18 €

VODKA

Belvédère	Poland	18 €
Grey Goose	France	15 €
Smirnoff Red	USA	10 €

WHISKIES

Big Peat	Scotland	18 €
Lagavulin 16 ans	Scotland	20 €
Lphroig 10 ans	Scotland	20 €
Nikka From the Barrel	Japan	18 €
Scapegrace Revenant	New Zealand	18 €
Chivas 12 ans	Scotland	12 €
Aberlour 10 ans	Scotland	15 €
M. Couvreur Intravagan'za	France	20 €
M. Couvreur Very Sherried 25 ans	France	95 €
Craigellachie 13 ans	Scotland	18 €
Glenkinchie 12 ans	Scotland	15 €
Bushmills	Ireland	10 €

BOURBONS & RYE

Elijah Craigh Barrel Proof	USA	30 €
Michter's Small Batch	USA	20 €
Canadian Club	Canada	10 €
Bulleit Rey	Canada	15 €
Four Roses	USA	10 €

RHUM

Havana, 3 years	Cuba	10 €
Diplomatico Reserva	Venezuela	16 €
Don Papa Baroko	Philippines	14 €
Havana Club, 7 years	Cuba	12 €
Zacapa n°23	Guatemala	27 €
Trois Rivières	Martinique	12 €

EAUX-DE-VIE

Framboise d'Alsace 45°	Windholtz	17 €
Poire d'Alsace 45°	Windholtz	17 €
Mirabelle d'Alsace 45°	Windholtz	17 €
Marc de Riesling d'Alsace	Windholtz	15 €

ARMAGNAC

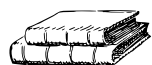
Château de Bordeneuve 2006	Bas-Armagnac	25 €
Gaston Legrand 1996	Bas-Armagnac	25 €

COGNAC 4 cl

Hennessy XO	52 €
Lherauld Cognac Petite champagne VS	12 €
Ferrand 10 générations	28 €
Delamain Pale Dry XO	28 €
Lherauld VSOP Edition limitée N°2	14 €

CALVADOS

Pays d'Auge 10 ans	Le Père Jules	12 €
Pays d'Auge 20 ans	Le Père Jules	20 €
Pays d'Auge NR 30 ans	Le Père Jules	28 €
Pays d'Auge 40 ans	Le Père Jules	50 €
Pays d'Auge 50 ans	Le Père Jules	65 €



ALPHONSE DAUDET
STAYED HERE IN

~ 1884 ~



Along the ponds, he wrote the play "Sapho," which, unlike the novelist's better-known works, does not evoke the lost Provence of his childhood but rather the Parisian bohemian life and the frenzy of its nights.



Postcard, 1910 – The Cabassud Restaurant, Studying the Menu



L'AUBERGE CABASSUD



Established in 1845, Les Étangs de Corot was not always known by this name. In fact, until 1990, the restaurant, which included Les Paillotes, was called “Auberge Cabassud,” and the hotel was known as “La Chaumière.”

Corot's influence, which brought many friends to Ville-d'Avray, quickly made it a famous meeting place where musicians, painters, writers, and other prominent figures could enjoy the charms of the Auberge Cabassud's terraces.



DIGESTIFS 6 cl

Amaretto	10 €
Bailey's	10 €
Get 27	10 €
Yellow Chartreuse	12 €
Green Chartreuse	18 €
Limoncello	10 €

TEQUILA & MEZCAL

Don Fulano Imperial 5 years	25 €
Cazadores Blanco	12 €
Patron Silver	18 €
Patron Reposado	20 €
Herancia Sanchez Espadin	12 €
Neta Esapdin Capon	15 €
Neta Bicuixe	20 €



WINES BY THE GLASS ^{12cl}

CHAMPAGNE

Glass of champagne	Hervé Bombart	18 €
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WHITE WINE

Saint-Joseph 2022	Domaine Y. Cuilleron <i>"Les Lyséras"</i>	16 €
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Chablis 2022	Domaine William Fevre	15 €
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RED WINE

Listrac-Médoc 2018	Château Fourcas-Dupré	13 €
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Pic Saint-Loup	Domaine des Rêves <i>"Soie"</i>	17 €
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ROSÉ WINE

AOC Côtes de Provence 2024	Domaine du Paternel	14 €
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Corot - Sel-portrait



Corot - Boatman and Cow in the Pond

WINE BOTTLES

75cl



Corot - Mill in the Dunes

CHAMPAGNE

Deutz	<i>Brut Classic</i>	120 €
Bonnevie-Bocart	<i>Brut</i>	90 €
Bombart	<i>Brut</i>	105 €
Deutz	<i>Brut Rosé</i>	100 €

ROSÉ WINES

Côtes de Provence	Domaine du Paternel 2024	66 €
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WHITE WINES

Saint-Joseph	Domaine Y. Cuilleron 2023	79 €
Chablis	Domaine William Fevre 2022	79 €

RED WINES

Listrac-Médoc 2018	Château Fourcas Dupré 2018	69 €
Pic Saint-Loup	Domaine Chemin des Rêves 2023	89 €



Corot - Corot – Woodcutters in a Meadow at the Edge of the Woods



AFTERNOON TEA

(Saturdays & Sundays from 3 pm to 6 pm -
booking required 48h in advance)

LE GOÛTER DES ETANGS 42 €

An assortment of pastries by our Pastry Chef Baptiste Vial, served with a hot or cold drink.

LE PÉTILLANT 50 €

An assortment of pastries by our Pastry Chef Baptiste Vial, served with a glass of our Champagne of the moment.



(Monday to Friday from 3 pm to 6 pm -
booking required)

WEEKDAY TEA-TIME 25 €

An assortment of cakes & sweets by our Pastry Chef Baptiste Vial, served with a hot or cold drink.

SOFT DRINKS

Evian, San Pellegrino

Badoit Rouge

Evian

Coca-Cola, Coca-Cola zéro

Tonic "La French"

Limonade

Ginger Beer

Freshly squeezed orange or lemon juice

Charles Papillon fruit juices & nectars –
pineapple, apple, strawberry, apricot



HOT DRINKS

Herbal tea or tea

Expresso, décaféiné

Cappuccino

Homemade Hot Chocolate "Grandmother's Style"

Viennese Coffee or Viennese Hot Chocolate

Double expresso

50cl 6 €

33cl 6 €

33cl 5 €

33cl 6 €

25cl 6 €

33cl 7 €

25cl 7 €

6 €

5 €

7 €

8 €

8 €

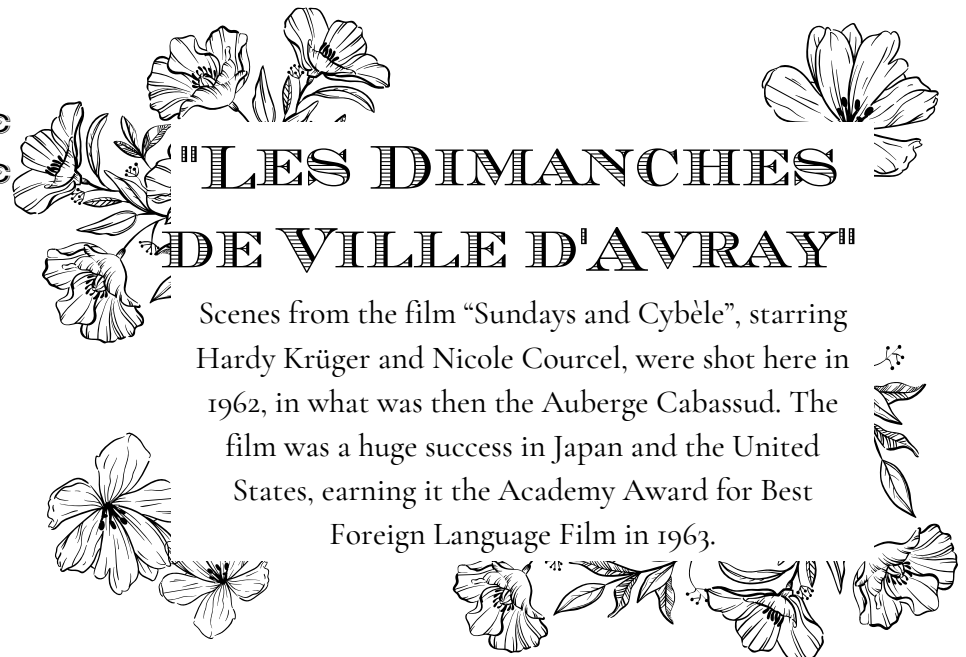
7 €

15cl 8 €

33cl 8 €

"LES DIMANCHES DE VILLE D'AVRAY"

Scenes from the film "Sundays and Cybèle", starring Hardy Krüger and Nicole Courcel, were shot here in 1962, in what was then the Auberge Cabassud. The film was a huge success in Japan and the United States, earning it the Academy Award for Best Foreign Language Film in 1963.





LES ÉTANGS DE COROT

★★★★

BEAUTIFUL LIFE HOTELS



RELAIS &
CHATEAUX



Hennessy



ABSOLUT ELYX



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