



FOURVIÈRE HÔTEL · SUNDAY 31 MAY

MOTHER'S DAY

brunch

— Champagne glass —

The buffet

Tea, Gonéo coffee, organic hot chocolate,
Bissardon fruit juices and a selection of plant-based milks

A selection of breads and baguettes from Maison Deschamps

Pastries, madeleines, pancakes, brioches

Jams, spreads, local honey, butter

Cottage cheese, Lyon-style yoghurt

Organic cereals and muesli, dried fruit, fruit compote

Scrambled eggs, soft-boiled eggs, fried eggs

Sausages, bacon, cold meats

AOP cheese platters

Our suggestions

HOT

Poultry stuffed with morel mushrooms

Spring vegetable medley

Roasted new potatoes with thyme

COLD

Homemade pâté en croûte

Pizzetta with gravlax salmon

Swedish bread with smoked salmon and light herb cream

Pizzetta with Serrano ham, Parmesan and rocket

Puntalette salad with pistou and sun-dried tomatoes

Fennel, red cabbage and carrot salad

Caesar-style wrap

Live cooking on the griddle

Mediterranean bluefin tuna

Corsican Label Rouge white seabream

Our homemade desserts

69€

25€ for children under 12

Prices include VAT and service · List of allergens available on request