



BRUNCH MENU

• 49 € •

25 € for children under 12

Champagne glass

Our suggestions

Homemade pâté en croûte
AOP cheese platters
Charcuterie platters
Swedish bread, smoked salmon,
light herb cream & rocket
Tomato and Mozzarella di Buffala salad
Bomlo salmon gravlax with beetroot
Roasted baby potatoes with thyme
Andalusian gazpacho
Focaccia with mortadella, stracciatella & basil
Salmon pizzetta
Pizzetta with cured ham and rocket cream
Chicken wrap with old-fashioned mustard mayonnaise
Free-range pork loin, served with vitello tonnato sauce
Sicilian-style penne salad

Our fresh produce

🌱 Cottage cheese, fruit coulis, mango coulis
🌱 Yoghurts
Sausages and bacon from Le Comptoir de la Saucisse
Eggs (scrambled, soft-boiled, etc.)

Our bakery

Brioches
Madeleines
🌱 Viennoiseries • L'Atelier du Levain
🌱 A selection of breads and baguettes • Maison Deschamps

Our cereals & more

Cornflakes, Coco Pops & Muesli
Dried fruit & fresh fruit, subject to availability and the season
Chestnut cream 🌱
Jams (strawberry, apricot & blueberry) 🌱
Honey 🌱, unsalted butter & chocolate spread 🌱

Our desserts by the Head Pastry Chef

Our drinks

Coffee roasted by the Lyon-based company Gonéo
GreenMa Selection 🌱
Bissardon fruit juice 🌱
Monbana Hot Chocolate 🌱
A selection of plant-based milks 🌱

🌱 Produit bio

Tarifs TTC service compris. L'abus d'alcool est dangereux pour la santé.