

Menu

Sunday Brunch



Breakfast

Coffee, tea, hot chocolate
Selection of fruit juices
Fresh pastries
Home made bread and Echiré butter

Scrambled eggs served with smoked salmon and Emmental cheese
Sausages and bacon



Starters

Seasonal green salad
Confit lamb, horseradish cream
Italian-style antipasti misti
Home made marinated salmon, vodka cream
Cucumbers Gaspacho



Mains

Home made lasagna
Roast beef
Selection of grilled vegetables



Desserts

Assorted cheeses
Fresh fruit salad
Panna cotta
Lemon cake
Cheese cake
Crunchy chocolate cake

Net prices: 55 € (hot drinks and fruit juices are included)
or 70 € including wine selected by our Chef Sommelier
(28 € for children under 10 years old)



Beverages

<i>Selection of wine</i>	<i>Glass</i>	<i>Bottle</i>
Champagne Billecart Salmon	15€	80€
Champagne Philipponnat ros	20€	130€
Sancerre blanc Millet 2008	8€	36€
Chablis Domaine Grossot 2006	10€	39€
Caprice de Clémentine 2008	8€	38€
Château Brondelle 2007	10€	50€
Sancerre rouge Millet 2007	8€	36€
 <i>Soft drinks</i>		
Mineral water 1litre		7€
Sodas 33cl		10€