



Menu
Sunday Brunch



Breakfast

Coffee, tea, hot chocolate
Selection of fruit juices
Fresh pastries
Homemade bread and Eclair butter
Scrambled eggs served with smoked salmon and Emmental cheese
Sausages and bacon



Starters

Tomato mozzarella salad
Marinated vegetable salad
Handcut Serano ham
Mini cakes and pizzas
Home-made marinated salmon, vodka cream
“Crème brûlée” with “foie gras”
Spring rolls and samosas
Variations of mozzarella
Gnocchi with parmesan sauce
Wheel of parmesan
Rice Italian-style
Gazpacho and lobster
Jar of melon and parma ham
Tartar baracuda
Ham Quiche revisited





Mains

Barbecue

Black pudding
Bar and shrimp skewer
Veal breast with honey
Seasonal vegetables



Desserts

Selection of cheese
Chocolate and caramel mousse
Fresh fruit salad
Pannacotta
Exotic cream
Cheese cake
Crunchy chocolate cake
Gourmet cakes
“Clafoutis”



Net prices: 75 €
(- 50% for children under 11 years old)

Beverages

Our wine selection	Glass	Bottle
Champagne Brut SA	17€	80€
Champagne Rosé SA	20€	115€
Sancerre Domaine Gitton 2009	10€	55€
Côtes de Provence Valentine Rosé 2009	8€	35€
Château Tour du Pas St-Emilion 2006	10€	54€

Soft drinks

Mineral water 1 liter	7€
Sodas 33cl	10€

Rates include tax and service



charge

