



## BRUNCH

85

INCLUDED DRINK

100

WITH A GLASS OF CHAMPAGNE

### HOT DRINK

American coffee

Espresso, double espresso, noisette

Latte

Cappuccino

Hot chocolate

Natural tea & herbal tea – Lydia Gautier



### FRESH DRINK

Daily mocktail

Charles Papillon fruit juices

Mineral water

NET PRICE IN EURO, TAXES AND SERVICE INCLUDED.  
WE GUARANTEE THAT ALL OUR MEAT IS SOURCED IN FRANCE.

THE LIST OF ALLERGENS IS FREELY AVAILABLE AND CAN BE CONSULTED WITH OUR TEAMS.

### BAKERY

Croissant, chocolate roll

Baguette and country bread

Butter and jam

### SALTY

Gran Reserva Serrano cured ham 100% Duroc

Banka trout gravlax

Vintage Comté

### SWEET

Yogurt from Peupliers farm

Granola

Bircher muesli

Confit lemon cake

Kougelhopf

### EGG

Soft-boiled egg, crab, toasted brioche

### RICE

Truffled, parmesan or cockle risotto

### MAIN

Corn-fed chicken and wild mushroom fricassée,  
potato purée with half-salted butter

or

Roasted kabocha gourd, Paris mushrooms, walnut

### DESSERT

Raw and cooked citrus with basil

Soft chocolate cake