

# l'iodé

## BRUNCH

Light menu: <i>one savoury plate + one sweet plate</i>	42.-
Classic menu: <i>two savoury plates + one sweet plate</i>	49.-
Savoury menu: <i>three savoury plates</i>	59.-
Drunch: <i>unlimited Prosecco</i>	10.-

Includes hot beverage, bottled water, juice, selection of pastries, bread, butter & jams

## SAVOURY

Beef tagliata, *chimichurri marinade, fries*

Scrambled eggs, *black truffle cream, toasts*

Pike-perch fish and chips, *light smoked eggplants mayonnaise*

Poached eggs, *morel mushrooms, hollandaise*

Smoked salmon tartare, *coconut milk with lime and mango*

Garden pea soup, *poached egg, fried onions*

Bun'n'Roll with curried prawns, *grapefruit*

Avocado toast, *mesclun salad, Tiffany's dressing*

## SWEET

Caramelized French toast, *apple compote, double cream ice-cream*

Vanilla pancakes, *praline diplomat cream, orange*

Speculoos cheesecake, *raspberry, lemon*

### Origin of our fresh products

Pike-perch	Caspian Sea
Shrimp	Vietnam
Salmon	Scotland
Beef	Switzerland



Please let us know if you have any allergies or dietary requirements. Some of our dishes may contain trace ingredients.

CHF – Service charge and 7.7% VAT included