

JÓIA

PAR
HÉLÈNE DARROZE

THE BRUNCH

ON YOUR TABLE

Baguette, semi-salted butter, lemon jam and candied peel
Smoothie of the day
Filtered coffee or tea

TO SHARE

Country terrine with dried apricots and Piedmont hazelnuts
Salad of crunchy young endives, smoked sheep's milk blue cheese and Périgord walnuts
Banka trout gravelax with pink berries, herb cream and buckwheat pancakes

MAIN OF YOUR CHOICE

Fried egg, cuttlefish poached in a Ttoro reduction, creamy polenta
Caramelized pork ribs, potato mousseline and pimentios del Padrón
Broccoli gnocchi, ewe's milk emulsion, roasted hazelnut

DESSERT TO SHARE

Sicilian pistachio cookie, white chocolate chunk, pistachio praline
Creamy rice pudding, spiced roasted apple, salted butter caramel
Afghan-style Maltese orange salad, roasted dried fruit

BEVERAGES

CHAMPAGNE

Champagne Lebeau-Batiste, Brut Tradition	20
NM, Côteau Sud d'Épernay, France	
Glass of Prosecco	12

MOCKTAIL

Virgin Basil Smash	10
Homemade basil sirup, citrus, cucumber soda	

COLD DRINKS

Ananas Victoria,	250ml	7,5
Poire Williams	250ml	7,5
Fraise Gariguette	250ml	7,5
Tomate	250ml	8

TEA

Genmaïcha – Japon	5,5
Kinihira – Rwanda	5,5

COFFEE *Hélène Darroze x Le Café Alain Ducasse*

Espresso	3,5
Double espresso	5,5
Cappuccino	7
Macchiato	4,8

INFUSIONS

Verveine – Tilleul	5,5
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