



BRUNCH MENU

ON YOUR TABLE

Our XXL chocolatine
French baguette, semi- salted butter
Homemade spread
Homemade marmelade with seasonal fruits

TO SHARE

Cream of vegetables soup with seasonal garnishes
Terrine of the day, vegetables pickles
Gravelax of Banka trout, raw cream with herbs

EGGS FROM ALEXANDRE'S FARM, OF YOUR CHOICE...

Fried eggs, pancakes, thinned leaves and tangy haddock cream
or
Low temperature egg, potato galette,
emulsion and smoked farm bacon powder
or
Scrambled eggs, browned wild mushrooms

DESSERTS TO SHARE

Gourmet rice pudding, popcorn and caramel
Chef Charlotte's marbré, crunchy hazelnuts
Fresh seasonal fruits salad

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48€ per person

DRINKS

CHAMPAGNE

Glass of Champagne Lebeau Batiste Brut Tradition 20€
Glass of Prosecco Superiore Rustico Brut Valdobbiadene 10€

COCKTAILS

BLOODY MARY 16€

A fresh, lemony Bloody Mary with tangerine and our homemade "Spicy Mix" that makes it unmistakably unique. Timut pepper-infused vodka, Mandarin orange, our Spicy Mix, Tomato juice

MADAME SPRITZ 16€

The classic Spritz revisited with a floral twist
Bas-Armagnac 8 years maison Darroze, Liqueur St Germain, Apérol, Prosecco Treviso Rustico.

MOCKTAIL

VIRGIN BASIL SMASH 10€
Homemade Basil Syrup, Lime, Cucumber Soda

COLD DRINKS

Detox smoothie		5,5€
Squeezed fruit juice		4,5€
Pineapple Victoria	250ml	7,5€
Pear Williams	250ml	7,5€
Fraise Gariguette	250ml	7,5€
Tomato	250ml	8€

TEA

Genmaïcha -Japon	5,5€
Kinihira – Rwanda	5,5€

CAFÉS

Assemblage Hélène Darroze
x Le Café Alain Ducasse

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

INFUSIONS

Vervain-Linden	5,5€
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