

# l'iodé

## BRUNCH

Light menu: <i>one savoury plate + a dessert</i>	42.-
Classic menu: <i>two savoury plates + a dessert</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

- Scrambled eggs with truffle
- Homemade focaccia, Grisons raw ham, Puglia burrata, basil
- Avocado toast, shrimp tempura
- Fish and chips, Tiffany's sauce
- Eggs Benedict, mushrooms
- Bun'n'Roll, salmon, guacamole, onion pickles
- Bruschetta with goat cheese cream, honey, almonds, caramelized apples
- Squash salad, feta, pomegranate, cauliflower pickles, pumpkin seeds

## DESSERTS

- Pancakes, pear, chocolate
- Chocolate hazelnut ganache choux
- Peanut cookies
- Tarte tatin

### Origin of our fresh products

Pike-perch	Kazakhstan
Shrimp	Vietnam
Salmon	Scotland
Raw ham	Switzerland

Please let us know if you have any allergies or dietary requirements.  
Some of our dishes may contain allergens.  
CHF - Service charge and 8.1% VAT included

#artattiffany - watercolor illustrations by the Ukrainian artist Diana Spirova

