

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>	12.-

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

SAVOURY

- Scrambled eggs with bacon
- Homemade focaccia, olives, tomatoes, ham, burrata
- Grilled avocado toast, seasoned tempura shrimp, fried onions
- Bruschetta vitello tonnato
- Eggs Benedict, morels
- Smoked salmon gravlax, dill cream, blinis
- Truffle croque and salad
- Mesclun salad with green and white asparagus, fava beans, pecorino

DESSERTS

- Red berries waffle
- Banana and caramel pancakes
- Chocolate hazelnut brownie
- Lemon meringue tartlet

Origin of our fresh products

Pike-perch	Kazakhstan
Shrimp	Vietnam
Salmon	North-East Atlantic
Veal, 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

