

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, stracciatella, figs, honey, walnuts
- Avocado toast, shrimp tempura
- Fish and chips, Tiffany's sauce
- Eggs Benedict, mushrooms
- Bun'n'Roll, salmon, guacamole, onion pickles
- Burrata, candied tomatoes, basil
- Squash salad, feta, pomegranate, pickles, pumpkin seeds

DESSERTS AT THE BUFFET

- Pancakes, figs, honey
- Hazelnut chocolate cookies
- Trio of panna cotta (chocolate, salted caramel and red berries)
- Chocolate cake, vanilla Chantilly

Origin of our fresh products

Pike-perch	Kazakhstan
Shrimp	Vietnam
Salmon	Scotland

Please let us know if you have any allergies or dietary requirements.
Some of our dishes may contain allergens.
CHF - Service charge and 7.7% VAT included

#artattiffany - watercolor illustrations by the Ukrainian artist Diana Spirova

