

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 truffle
- Homemade focaccia, olives, tomatoes, ham, burrata
- Grilled avocado toast, seasoned tempura shrimp, fried onions
- Bruschetta with speck, scamorza, honey, blackberries
- Eggs Benedict, ceps
- Grilled curry cauliflower steak, hummus, chimichurri sauce
- Bagel with smoked salmon, Philadelphia, guacamole, cucumber
- Mesclun salad, roasted pear, goat cheese, toasted walnuts, croutons

DESSERTS

- Lemon waffle
- Chocolate praline hazelnut pancakes
- French toast brioche, caramel, vanilla ice cream
- Homemade granola, yogurt, mango, passion fruit coulis

Origin of our fresh products

Ham	Switzerland
Shrimp	Vietnam
Salmon	France
Speck	Italie

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

