

Menu BRUNCH

Certain items on the buffet menu change from Sunday to Sunday to reflect seasonal produce and offer a varied selection based on the chef's inspiration.

Cold delicacies

Cabbage salad with toasted walnuts
Deconstructed seasonal salad
Tomato and mozzarella salad
Homemade savory loaf cake
Chilled shrimp
Whelks with classic mayonnaise
Chilled Gazpacho verrine
Selection of fine charcuterie
Gravlax salmon board
Deviled eggs with fresh herbs
Homemade Quiche Lorraine
Nordic-style plant-based bread
Selection of fresh and aged cheeses

Hot delicacies

Fresh farm scrambled eggs
Pad Thai with fresh shrimps
Slice of grilled bacon
Potato rösti
Mini burger
Parsley potatoes
Truffle-baked macaroni
Seasons sautéed vegetables
Catch of the day
Live plancha show cooking
Chef's Signature moussaka

Sweet delicacies

Assorted Macarons
Chocolate fountain
Pastries
Silky creme caramel
Chocolate mousse
Maple syrup financiers
Seasonal fresh fruit

Homemade crêpes Suzette
Freshly crêpes with Nutella, fruit preserves
or caster sugar
Paris-Cognac
Creamy rice pudding
Chocolate-coated marshmallows
Seasonal fruit clafoutis

55€ per person

Kids: 28€ (5 to 12 years old)

Hot beverages included

Brunch starts at 12:00 p.m.; last seating at 1:30 p.m.

Reservation required: chaismonnet.com or at restaurant@chaismonnethotel.com