

BRUNCH AU GRAND MESS

SALADS

CRAB, AVOCADO, TOMATOES, CROUTONS, YUZU

CEASAR SALAD
GRILLED CHICKEN BREAST, PARMESAN

ROASTED BELL PEPPERS, POTATOES, LETTUCE,
GOAT CHEESE, AGED BALSAMIC

SEASONAL RAW VEGETABLES

NIÇOISE WITH TUNA AND GREEN BEANS

AVOCADO AND BURRATA

THE SEASFOOD BAR

COOKED SHRIMP, MAYONNAISE

OYSTERS, SHALLOT VINAIGRETTE

SMOKED SALMON

BROWN CRAB

LOBSTER

HOT DISHES

CHORIZO WITH MARINARA SAUCE

PROVENÇAL-STYLE BEEF SKEWER

CURRY PORK SKEWER

ASIAN-STYLE CHICKEN SKEWER

EGGS

POCHED EGGS ON GRILLED CIABATTA

GREEN ASPARAGUS,
POCHED EGG, HOLLANDAISE SAUCE

OMELETTE OF YOUR CHOICE

SCRAMBLED EGGS WITH SMOKED SALMON

EGGS BENEDICT WITH BACON, ASPARAGUS,
OR SMOKED SALMON

SPANISH TORTILLA, ONIONS AND POTATOES

SOFT-BOILED EFF WITH BUTTERED SOLDIERS

SHAKSHUKA

SANDWICHES & BAGELS

ROAST BEEF (HOT OR COLD), HORSERADISH
CREAM, LETTUCE, TOMATOES

CUCUMBER, SMOKED SALMON, DILL, TOMATOES

EGG MAYONNAISE

TUNA, CORN, SPRING ONION

GUACAMOLE, SALERS CHEESE, ARUGULA

SWEET TREAT

CRÊPE, WITH VANILLA ICE CREAM AND CHOCOLATE SAUCE

SEASON TART

JAPANESE PANCAKE WITH WHIPPED CREAM AND HONEY

VANILLA WAFFLE, CHOICE OF TOPPING

ASSORTMENT OF PASTRIES

CAKE & MADELEINES

SEASON SMOOTHIE

ADULT BRUNCH (FROM 12 YEARS OLD) : €42
CHILDREN'S BRUNCH (AGES 6 TO 11) : €20
FREE FOR CHILDREN UNDER 6