

M E N U

# BRUNCH

145 €

Excluding mineral water and alcoholic beverages

## *Warm beverages*

*Coffee or tea and freshly squeezed orange or grapefruit juice*

## *Home made viennoiseries and bread*

*Butter, sugarfree jams and chocolate spread*

## TO START

*Belon oyster glazed with Champagne*

## DUCK FOIE GRAS, TERRINE

*Quince jelly, aromatic herbs*

## SEA URCHIN CORAL

*Served in the shell*

*Oscietra caviar from maison Prunier available as a supplement – 15 €*

## MONKFISH, WITH BLACK PEPPER

*Precious fish roe*

## BEEF, IN SARCOPHAGUS

*Périgueux Sauce*

*Black truffle from Périgord available as a supplement – 15 €*

## *Desserts*

## WINTER FRUIT SALAD, SCENTED WITH CINNAMON

## GALETTE DES ROIS, BY THE SLICE

## KID'S BRUNCH

- 56 €

*A main dish and a dessert of your choice*

Net prices, service included - Allergen list available upon request.

According to the provisions dated february 19, 2025, all of our meat are coming from France.

Our « homemade » preparations are all elaborated on site using raw products.

# OUR MUST HAVE

## CHEMEX FILTERED COFFEE

*Yannick Alléno Signature 'specialty coffee – 1895*

*Coffee Designers by Lavazza*

## THE « DETOX » JUICE,

*Mango, apple and passion fruit.*

# OUR CHAMPAGNES

WARIS-LARMANDIER « PARTICULES CRAYEUSES » - 31 €

MOËT & CHANDON « GRAND VINTAGE COLLECTION » 1998 - 75 €

PIERRE DEVILLE « ROSÉ DE MACÉRATION » - 41 €

# OUR CLASSICS

## YANNICK ALLÉNO SIGNATURE' SPECIALTY COFFEE – 1895

COFFEE DESIGNERS BY LAVAZZA BLEND OF 100% ARABICA FROM BRAZIL, COLOMBIA AND GUATEMALA, WITH NOTES OF HONEY, MILK CHOCOLATE AND PLUM

*Expresso, lungo, cappuccino, ristretto, macchiato or cream*

## GREEN TEAS, SUBTLE AND COMPLEX, HERBAL AND FLORAL NOTES

*Choices: Jasmin or Sencha*

## BLACK TEAS, TOASTY AND OAKY, INTENSELY AROMATIC AND FRUITY

*Choices: Darjeeling, Lapsang Souchong, Ceylan, English Breakfast or Earl Grey*

## WHITE TEA OR OOLONG, OUR EXCEPTIONALLY DELICATE TEA

*Choices: Himalaya Shangri-La or Oolong beauty*