

SUNDAY
BRUNCH
4 COURSES – 145

WITH A GLASS OF CHAMPAGNE MOËT & CHANDON GRAND VINTAGE 2016

OUR FRESH JUICES AND COCKTAILS

FRESHLY SQUEEZED JUICES – Orange, grapefruit

GO GREEN DETOX – Cucumber, green apple and lemon

ICE TEA – Earl Grey, peach, lemon

SPRITZ IMPÉRIAL (13 cl) – 29

Gin, Peach liquor, Prosecco, Tonic

OUR HOT BEVERAGES

COFFEE “YANNICK ALLÉNO SIGNATURE” – 1895 LAVAZZA

Espresso / Slow filtration / Cappuccino / Latte / Macchiato / Iced Coffee

Oat milk, almond milk, cow milk or soya milk

GREEN TEAS – JASMIN | SENCHA

BLACK TEAS – DARJEELING | EARL GREY | ENGLISH BREAKFAST | LAPSANG

WHITE TEAS OR OOLONG – HIMALAYA SHANGRI-LA | OOLONG BEAUTY

BAKERY

SUNDAY PASTRIES

PINK PRALINE BRIOCHE, BRESSANE STYLE

HOMEMADE VIENNOISERIES

Butter, sugar-free jams and chocolate spread Yannick Alléno

TO START

SPECIAL OYSTERS, LOVAGE GRANITA AND CROUTONS

HAND-CUT BEEF TARTARE, CRISPY POTATO STRAWS

MAN'OUCHÉ, WITH POWDER HERBS

CHOICE OF MAIN COURSES

EGG PARFAIT, CRISPY DARPIN POTATO WITH PARMESAN

GREEN OMELETTE, SEASONAL FLOWER SALAD

ROASTED POULTRY, CREAMY RIGATONI AND BEAUTIFUL CHANTERELLES

BRAISED PIKE-PERCH, MEURETTE STYLE AND PARSLEY COULIS

OUR DESSERTS

AUTUMN SALADE, FIGS, GRAPES AND BLACK FRUITS

ICED BRESSE CREAM KUMQUAT CONFIT