



Festive Brunches

DECEMBER 23, 24, 25, 30, 31 - JANUARY 1



BRUNCH MENU

3 COURSES PER PERSON 74.-

2 GLASSES OF JUICE
2 HOT BEVERAGES

THE HEALTHIER SIDE

GRANOLA BOWL 
HOMEMADE GRANOLA | GREEK YOGURT | BERRIES

SPICY VITAMIN PLATE 
SEASONAL FRESH FRUIT PLATE | CINNAMON

3 "CENTINEL" OYSTERS | CHEF'S DRESSING 

CEVICHE
LEAN FISH CEVICHE | CITRUS LECHE DE TIGRE | GRAPPE FIG |
SQUASH | JALAPEÑOS 

LA SÉLECTION DU CHEF

CREAMY MUSHROOM SOUP | CROÛTONS | FOIE GRAS


LAMB « NAVARIN » | POTATOES | CARROTS 


BRUNCH BURGER | SCRAMBLED EGGS WITH CHIVES
PULLED PORK | CHEDDAR AND PHILADELPHIA CHEESE

HOMEMADE RAVIOLI | SCALLOPS | LEEK | DRY CAVIAR

TURKEY | CHESTNUT | CHRISTMAS SPICES 

THE CLASSICS

FRENCH TOAST WITH YOUR CHOICE OF: 
WHIPPED CREAM AND RED BERRIES
CARAMEL SAUCE

BELGIAN WAFFLE WITH YOUR CHOICE OF: 
WHIPPED CREAM AND WARM CHOCOLATE SAUCE
WHIPPED CREAM AND RED BERRIES

PANCAKES WITH YOUR CHOICE OF: 
WARM CHOCOLATE SAUCE
MAPLE SYRUP

SALADS

CHRISTMAS MARKET SALAD
PARMESAN | CROUTON | FOIE GRAS | GREEN SALAD

BRAISED ENDIVE | GOAT CHEESE | PEAR | CROUTON 

GREEN SALAD | SMOKED DUCK FILET | BETROOT | SQUASH 

EGG-SCLUSIVE

EGGS BENEDICT 
TWO POACHED EGGS | MUFFINS | HOLLANDAISE SAUCE
YOUR CHOICE OF HAM | SPINACH | SMOKED SALMON

LOBSTER EGGS BENEDICT
TWO POACHED EGGS | MUFFINS | HOLLANDAISE SAUCE

SKILLET HASH
FRIED EGGS | RÖSTI | ONIONS | PORC SAUSAGE | BUTTERNUT |
CHEDDAR

AVOCADO TOAST  
POACHED EGG | HOMEMADE GUACAMOLE
5 CEREALS BREAD | COTTAGE CHEESE | MUSTARD SEEDS

EGG "COCOTTE"  
POACHED EGG | MUSHROOM | ROASTED SQUASH
SWISS CHEESE FONDUE

DESSERTS

CHRISTMAS LOG TROLLEY 

CERTAINS DE CES PLATS PEUVENT ÊTRE PRÉPARÉS VÉGÉTARIEN, VEGAN OU SANS GLUTEN SUR DEMANDE



VEGETARIEN



VEGAN



GLUTEN FREE

BRUNCH DRINKS

BLOODY MARY 22.-
MIMOSA 16.-
LUG BEER, FRANCE 15.-

LAURENT PERRIER BRUT 26.-
LAURENT PERRIER ROSÉ 29.-
PROSECCO 15.-

HENRIEZ STILL 8.-
HENRIEZ SPARKLING 8.-
VIRGIN MARY 16.-