

BREAKFAST

LUXURY CONTINENTAL OR AMERICAN BREAKFAST

CONTINENTAL SELECTION

BUTTER CROISSANTS, PAIN AU CHOCOLAT, RAISIN SWIRLS
ARTISAN BREAD WITH HOMEMADE BUTTER BY THE CHEF
HOMEMADE JAMS, HONEY, AND SEASONAL MARMALADES
SELECTION OF FRENCH CHEESES (COMTÉ, BRIE DE MEAUX, CHÈVRE FRAIS)
FRESH FRUIT PLATTER WITH BERRIES AND EXOTIC FRUITS
YOGURT PARFAITS WITH HOMEMADE GRANOLA AND HONEY

MINI PÂTISSERIE & SWEETS

ASSORTED MACARONS

BEVERAGES

SELECTION OF MARIAGE FRÈRES TEAS
FRESHLY BREWED COFFEE & CAPPUCCINO
FRESH JUICES (ORANGE, GRAPEFRUIT, PINEAPPLE)

• **55€ PP + PRIVATE CHEF FEE 4% TAX TGCA**

AMERICAN SELECTION

SCRAMBLED EGGS WITH FINE HERBS
CRISPY BACON & BREAKFAST SAUSAGES
MINI PANCAKES WITH MAPLE SYRUP AND FRESH BERRIES
AVOCADO TOAST WITH CHERRY TOMATOES AND POACHED EGG
SMOKED SALMON WITH DILL CRÈME FRAÎCHE AND CAPERS

MINI PÂTISSERIE & SWEETS

ASSORTED MACARONS

BEVERAGES

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