

BRUNCH

LUXURY BUFFET STYLE

65€ pp + Private chef Fee 4% Tax TGCA

BLOODY MARY OR MIMOSA

+

VIENNOISERIES & BOULANGERIE
HOMEMADE BUTTER BY THE CHEF

+

HOMEMADE JAMS & HONEY

+

SELECTION OF FRENCH CHEESES
(COMTÉ 24 MONTHS, BRIE DE MEAUX, ROQUEFORT, FRESH CHÈVRE)
GRAPES AND DRIED FRUITS

+

EGGS & HOT DISHES (À LA CARTE – 2 CHOICE PER GUEST)

1. SOFT-BOILED EGG WITH TRUFFLED POTATO
2. MINI CROQUE-MONSIEUR WITH HAM AND GRUYÈRE
3. MINI QUICHE LORRAINE & VEGETARIAN QUICHE
4. MINI AVOCADO TOAST WITH EGG
5. BURRATA SALAD WITH CONFIT CHERRY TOMATOES AND BASIL
6. ROASTED POTATO AND BEACON

+

PRESTIGE CORNER (À LA CARTE – 1 CHOICE PER GUEST)

1. SCANDINAVIAN SMOKED SALMON, DILL CRÈME FRAÎCHE, RED ONION, AND LEMON
2. BLINIS WITH CAVIAR AND CRÈME ACIDULÉE
3. TUNA TARTARE WITH LIME AND SESAME

+

FRESH SEASONAL FRUIT PLATTER

+

MINI PÂTISSERIE ASSORTMENT

+

SELECTION OF MARIAGE FRÈRES TEAS

FRESH JUICES (TROPICAL MIX)

+

**DECORATION AND LUXURY TABLEWARE ARE INCLUDED IN THE PRICE, TO
CREATE YOUR BRUNCH IN THE STYLE OF A 5-STAR PALACE
AND THE CHEF AT YOUR SERVICE**