BRUNCH

SATURDAY TO SUNDAY / 9 AM TO 3:30 PM

BRUNCH SANTÉ 19.00 +MIMOSA 26.00
Homemade granola, yogurt and blueberries, poached eggs on greens and whole-wheat toasts, goat's milk cheese with pesto, cheddar and figs , fresh fruits

BRUNCH DES CANTONS
Scrambled eggs with ham, sausage, bacon, roasted potatoes in duck fat, lemon juice and spices, also with baked beans, country style toasts

BRUNCH SUCRÉ
Crepes with fruits sauce and citrus fruit zest, French toast with honey, hazelnut and raisins, served with blueberries, apple butter, Homemade granola, yogurt and blueberries, fresh fruits

BRUNCH TOSCAN
Poached eggs served on English muffins, ham and spinach coated with Mornay sauce, served with roasted potatoes in duck fat, lemon juice and spices
*can be replaced by smoked salmon +3.50

BRUNCH NORDIQUE
Poached eggs, smoked salmon, black pillow bread, goat chese with pesto, capers, red onion, dill, mayonnaise with smoked paprika, potatoes cook in duck fat roasted, lemon juice and salted herbs, greens

BRUNCH CARTET
Scrambled egg with salad, ham croissant and goat milk's cheese, cheddar sticks, fig, fresh fruits, potatoes cook in duck fat roasted, lemon juice and salted herbs

**SERVED WITH AMUSE-BOUCHE AND ORANGE JUICE*

TROIS MINUTES* 11.75
2 soft boiled eggs with whole wheat toasts and jam

TROIS MINUTES COUNTRY STYLE HAM AND CHEESE* 13.00
2 soft boiled eggs with whole wheat toasts and jam

SCRAMBLED EGGS WITH GOAT'S MILK CHEESE* 13.50
Served on country style bread

SCRAMBLED EGGS WITH ASPARAGUS AND CHEDDAR CHEESE2 13.50
Served on country style bread

**SERVED WITH ROASTED POTATOES IN DUCK FAT, SPICES AND ASSORTED FRESH FRUIT.*

SMOKED SALMON BAGEL 14.85
Served with capers, onions, classic cream cheese, and greens

SMOKED SALMON CROISSANT 14.85
Served with capers, onions, and greens

CROISSANT HAM & CHEESE 11.50
Choice of Emmental or goat's milk cheese with greens

CREPE WITH FRUITS SAUCE 11.50
And citrus fruit zest.

BLUEBERRY FRENCH BREAD 12.00
Honey-hazelnut-raisin bread served with apple butter, whipped cream, blueberries

TOASTA MIXTA 13.25
«Portuguese grilled-cheese» eggs, ham, brie, onions & mustard served with salad

AVOCADO AND VEGETABLES TOAST 14.00
Avocado and vegetables spread on wholemeal sunflower bread, served with salad
Add 2 poached eggs +3.50

COUPE SANTÉ 12.75
Fresh fruit salad, Mediterranean yogurt and blueberries, homemade granola
5

THE CARTET BREAKFAST 11.25
Toasted French baguettes and croissants with butter, jam, and assorted fresh fruits.

TOASTED BANANA & COCONUT BREAD 10.75
With fresh fruits, yogurt and blueberries, jam

BRUNCH FOR KIDS

1 SCRAMBLED EGG 7.25
With bacon or sausage or ham, served with potatoes and fresh fruits

CREPE WITH MAPLE SYRUP AND FRUITS 7.25

SALAD

"TRILOGY OF THE SEA" 18.00
SMOKED TROUT, ROASTED SALMON & SHRIMPS

VIENNESE PASTRIES

ACCORDING TO AVAILABILITIES AT THE COUNTER
(ASK YOUR WAITER)

EXTRAS (SERVED ONLY WITH A COMPLETE MEAL)

GLUTEN FREE BREAD	1.25
2 EGGS	3
S.50	
FRUIT SALAD	3.50
FRESH FRUITS	3.50
CHEESE	2.40
MAPLE SYRUP	2.50
PEANUT BUTTER	2.45
JAM	1.00
NUTELLA	1.50
BACON	2.95
BAKED BEANS	1.95
HAM 75GR or 2 SAUSAGES	2.95
SMOKED SALMON 40GR	5.50
HOMEMADE GRANOLA	2.40
YOGOURT	2.85
YOGOURT/GRANOLA/BLUEBERRIES	5.75
AVOCADO	4.00

PLEASE APPRECIATE THAT NO CHANGES TO THE MENU ARE POSSIBLE. WE THANK YOU FOR YOUR UNDERSTANDING.