Brunch Formula 70 or Festive Brunch Formula 90

With a glass of champagne

Brunch base

Hot drink / Fresh fruit juice / Detox shot

Marguerite's vegetable Bouchée

Access to the sweet & savoury buffet

Choose between the must-haves Or A convivial plate to share

MUST-HAVES: 2 PLATES OF YOUR CHOICE

Egg benedict

Scrambled eggs, bacon or cheese

Omelette, ham or herbs

Avocado toast, radish and herbs

Scottish smoked salmon, Greek yogurt with dill, toasted nordic bread

Bruschetta with tomato confit, stracciatella, rocket

Beef tataki with herbs, watercress pesto, vegetable shavings

Açai bowl with seasonal fruits

Pancakes with maple syrup

Of

A CONVIVIAL PLATE TO SHARE FOR 2 PEOPLE

Roasted chicken, sauteed mushrooms and lettuce hearts

Butcher's cut, mashed potatoes with chives

The cocktails

The Signature 20

GRANNY SMITH

SPICY, SOUR, SWEET
White rum, Apple juice, Pear cider, Yellow lemon, Cinnamon



The Classics 18

EXOTIC MIMOSA

Orange juice, Passion fruit, Cherries, Champagne

BELLINI

White peach, Champagne Pommery

BLOODY MARY

Vodka, Tomato juice

EXPRESSO MARTINI

Vodka, Coffee liquor, Expresso



Smoothies & Tced Teas 15

COLD BREWED TEAS

Of the moment

CUCUMBER

Cucumber, Mint, Spinach, Milk

HIBISCUS

Kiwi, Ginger, Hibiscus, Passion, Milk

A choice of vegetable milk is available upon request

All our fruits and vegetables come from sustainable agriculture.
All our meat is born, raised, slaughtered and cut in France.
All our fish comes from responsible, sustainable fishing.
The catering team makes it a point of honor to recycle all food waste.
The allergen menu is available upon request.
Net prices in euros, taxes and services included.

