



## OUR BRUNCH INSPIRATION

### SATURDAY & SUNDAY

11:30am – 2:30pm

#### OUR DISHES

Our Kitchen team created mains dishes  
mainly influenced by vegetals inspirations

\*\*\*

#### OUR FRESH DRINKS

Our Bartenders thought about detox and herbal drinks for a refreshing experience

\*\*\*

#### OUR HOT DRINKS

Malongo, roaster from Nice since 1934, the house is nowadays the first on the fair  
trade and biologic scene.

The house Dammann Frères...1692, the tea selling exclusive privilege in France is  
allowed by Louis XIV au Sieur Damame. That is the beginning of a long story...

## FORMULA

40€

### CHOICE OF A CREATION PLATE

#### Meat plate

Chicken sausage, butternut  
condiment

#### Sea plate

Gravelax salmon, dill,  
Pickles

#### Herbal plate

Vegetable croquettes, sesame and sumac sauce

### SEASON INSPIRATIONS ASSORTMENT

Vegetable Floralie, carrot and passion fruit sauce

\*\*\*

Scrambled eggs, mushrooms, alenois cress

\*\*\*

Fresh fruits salad, passion syrup and crunchy tuile

\*\*\*

Greek yogurt and granola, mango and passion fruit sauce

\*\*\*

French toast, figs, salted butter and vanilla caramel

\*\*\*

Artisanal bread basket from Moisan bakery,  
Traditional jam from Andresy & AOP Charente-Poitou Conviet butter



### A HOT DRINK AND A FRESH HOMEMADE ELIXIR

### GLASS OF CHAMPAGNE + 10 €

*Net prices in euro VAT and service included.*