



BREAKFAST
SATURDAY 9AM TO 2:30 PM



BREAKFAST

CLASSIC BREAKFAST 24
bread or rolls, croissant, butter, cold cuts, cheese, jam and fruit salad
[vegetarian option available]

OYSTER* 1 5,5 | 6 31,5 | 12 60
with shallot vinaigrette and lemon

EGG DISHES

SCRAMBLED OR FRIED EGG *P* 5,5
made of two eggs with traditional baguette
+ extra egg + 2,5
+ homemade baked beans + 2,5
+ tomato, mushrooms, onions & herbs, cheese or bacon + 2
+ house cured salmon or north sea shrimps* + 5
+ shaved truffle* *[subject to availability]* + 15

GOURMET SANDWICHES

TIMELESS CLASSICS COMBINED WITH OUR HOMEMADE BREADS

FOUGASSE *V* 14,5
with grilled vegetable, humus, white beans and salad

SPELT TOAST 14,5
with cheese, cooked ham, caramelized onions and béchamel sauce

CIABATTA 16,5
with Sambucano ham, herb cream cheese, balsamic mushrooms and pecorino

POTATO BREAD 19,5
with house-cured salmon, horseradish, cream cheese, beetroot and cress

GRAND GOURMET *P* 16,5
with poached egg, sauce hollandaise and salad
+ bacon + 2
+ house-cured salmon or north sea shrimps + 5
+ char roe + 10

SWEETS

PETIT [SMALL] BREAKFAST *P* 6
croissant, butter and jam

RAISIN SCONE *P* 8,5
with homemade jam, fruits and whipped cream

BUTTERMILK PANCAKES *P* 7,5
with fruits and maple syrup

FRESH GRAIN MUESLI *P* 8,5
with fruits and yoghurt

FRUIT SALAD *V* 7
with nuts and maple syrup

DRINKS

FILTERED COFFEE *V* first cup 2,5 | refill 1,5

FRESH JUICE *V* 0,2l 6 | 0,33l 9