

Les plats du chef

- Jo



Avec des vrais morceaux de chef dedans.
- Joe

Brunch!

Yummm



LE DIMANCHE UNIQUEMENT

7:00am – 10:30am Classique continental breakfast

7:00am – 12:00pm Egg Muffin

12:00pm – 4:00pm Brunch on a plate

Drinks all day at the bar

BRUNCH MENU (PLATEFUL, HOT DRINK & JUICE)

No need to choose, a portion of each side is included in your plate!



POWER CHARGE.

ITALIAN CURED MEAT

Slides of San Daniele

ITALIAN CHEESE

Slides of Taleggio

ARANCINI

Fried rice balls



GREEN LIFE.

MINI SALTY BRUSCHETTA

Garlic toast, tomatoes, olive oil

EGGPLANT ANTIPASTI

Marinated eggplant

MIXED SALAD

Arugula, candied tomatoes and stuffed olives



GUILTY PLEASURE.

MINI SWEET BRUSCHETTA

Toast, chocolate spread

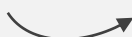
VIENNOISERIES

Mini croissant

FRUITS CRUMBLE

Seasonal fruits

*Pick your hot
drink and
your juice*



1 HOT DRINK

Coffe, tea, latte, capuccino or hot chocolate

1 JUICE

Orange juice or apple juice



Per person

FEELING THIRSTY?

SOFTS

Glass of juice: orange, pineapple, apple, cranberry – 25cl | 2,5€

Lipton Iced Tea peach 40cl | 3,5€

Naked Green juice 45 cl | 4,5€

Ginger Kombucha 45cl | 4,5€

Evian / Badoit – 1L | 4,5€

BEERS

DRAFT 25CL | 50CL

JO Beer 4,2° - 3,5€ | 6€

Ciney 7° - 4€ | 8,5€

Gallia IPA - 6,2° | 8,5°

A selection of bottle beers is available on the Bar's Menu

VINS

GLASS | BOTTLE

IGP Pays d'Oc - 5€ | 15€

Côte du Rhône AOP - 6€ | 20€

Bordeaux AOP – 6€ | 20€

Sauvignon IGP – 5€ | 15€

Chardonnay – 6€ | 20€

Côte de Gascogne – 6€ | 20€

IGP Pays d'Oc – 5€ | 15€

Côte de Provence – 6€ | 20€

COCKTAILS

GLASS | LITRE

MIMOSA - 6€ | 24€

Sparkling wine and orange juice

BLOODY MARY - 7€ | 24€

Vodka, tomato juice, lemon juice, celery salt, Worcestershire, tabasco

1 litre for 6 champagne flutes or 4 cocktail glasses