

THE BRUNCH

On the buffet

Bread, butter viennoiseries¹ 
and focaccia selection 
Quiche and savory cake of the day¹ 
Crepes or gaufres of the day¹ 
Dried fruits granola ²
Fromage blanc ¹

Normande oysters platter
Smoked salmon, dill sauce
Ceviche, cold cuts ¹⁻³
Terrine of the day, Cesar salade,
Quinoa salad, grilled vegetables,
Herbal peppers, beets
Stuffed potatoes, Tortilla 
Hummus & Guacamole
Tahini cauliflower, creamy burrata
Cheese platter ¹

Homemade cake
Chocolate mousse
Tiramisu & Pannacotta
Rice pudding ¹
Fruit pie of the day
Fruit salad



THE ALLERGENS :

- 1. Lactose
- 2. Nuts
- 3. Seafood

-  Gluten free
-  Vegetarian

Our servers are pleased to help you with any precision regarding allergen present in our dishes.
Each of our meat are from French/UE origin

THE BRUNCH

À l'assiette

Grilled, scrambled and soft boiled eggs¹
Plain omelet or brightened up by :¹
Jambon de Paris, cheese, onions, mushrooms

Pasta and risotto of the day 
¹

Hot and Cold drinks

Freshly squeezed juices :
orange, lemon, grapefruit

Thé glacé à la fleur d'hibiscus
Hibiscus flower iced tea

Espresso, lungo
Double espresso, double lungo

Hot chocolate
Latte, cappuccino, flat white
Matcha latte, Chai latte, Golden latte

Tea selection of the Conservatoire des Hémisphères

Plant based milk options : hazelnut, almond or oats

€65 per adult / €25 per child