BOISSONS
BEVERAGES

ICED TEAS

PEACH
Peach, fresh lemon juice, black tea

BERRY
Red fruits, fresh lemon juice, hibiscus

APPLE & CHAMOMILE
Green apple, chamomile, mint

ELDERFLOWER JASMINE
Elder flower, jasmine, butterfly pea tea

COCKTAILS

MIMOSA
Prosecco, fresh orange juice

BRAMBLE
Gin, crème de mûre, fresh lemon juice

ESPRESSO MARTINI
Vodka, Kahlua, espresso

HUGO SPRITZ
Elderflower, Prosecco, soda

BLOODY MARY FRANÇAIS
Shhh it's a secret

HOUSE SPIRITS
Vodka / Gin / Tequila Rum / Whisky

BEER

WINE
White / Red / Rosé / Sparkling

CHAMPAGNE
Josette Champagne

Josette

Le Pique-Nique Brunch

SOFT · 315 | HOUSE BEVERAGES · 410
HOUSE BEVERAGES WITH BUBBLES · 495 | CHAMPAGNE · 695

All prices are subject to 7% municipality fees and 5% VAT.

BUFFET
BUFFET

SÉLECTION DE VIENNOISERIES
Selection of Viennoiseries

ŒUFS DURS, CIBOULETTE
Boiled eggs with celery salt and chives

SALADE DE QUINOA (V)(N)
Wild quinoa salad, pistachio, avocado and orange dressing

SALADE DE BETTERAVE
Beetroot and peacan nut salad

SALADE DE POMMES DE TERRE
Potatoes, mayonnaise, mustard, onions, fresh herbs.

COCKTAIL DE CREVETTES
Prawns, cocktail sauce, lettuce, lemon

CREVETTES POCHÉES
Poached prawns

QUICHE LORRAINE (D)
Quiche Lorraine

QUICHE AUX CHAMPIGNONS (D)
Mushroom quiche

SANDWICH DE LÉGUMES GRILLÉS (D)
Grilled vegetables with pistou

SANDWICH AU POULET (D)
Chicken, egg mayonnaise and dijon mustard

BURRATA FRAÎCHE
Buratta with cherry tomatoes and basil

OLIVES VERTES
Green olives

SALADE CÉSAR
Romaine lettuce, Parmesan cheese, croutons, Caesar dressing

SALADE DE SUCRINE
Gem lettuce, lemon dressing and garlic crumb

SALADE DE TOMATES
Tomato salad

LES ENTRÉES
HOT STARTERS

CREVETTES GÉANTES GRILLÉES (S)(D)
Grilled prawns

BŒUF CHAUD
Hot beef turnovers

RATATOUILLE (V)(D)
Grilled mediterranean vegetables

BROCHETTES DE POULET ET CHAMPIGNONS
Grilled marinated chicken and mushroom skewers, preserved lemon, honey, chili and herbs

(V) VEGETARIAN – (D) DAIRY – (S) SEAFOOD – (N) NUTS – (R) RAW

EN CUISINE
FROM THE KITCHEN

PÂTES MEZZE MANICHE (D)
Mezze maniche pasta with arrabiatta sauce, pecorino

SALMON ESCALOPE À LA PLANCHA
Seared thinly sliced salmon

CÔTELETTES D'AGNEAU GRILLÉES
Grilled lamb cutlets

POULET ENTIER RÔT
Rotisserie chicken served with chicken liver on toast.

FAUX-FILET
Roasted ribeye of beef, bone marrow jus

LÉGUMES RÔTIS DE SAISON (D)
Seasonal roasted vegetables

BUFFET DE VIENNOISERIES
FROM THE PASTRY BUFFET

BROWNIE AU CHOCOLAT (D)(N)
Chocolate brownie

MADELEINES CITRON & FRAISE
Lemon and strawberry madeleines

CHOUX À LA CRÈME VANILLE
Choux pastry, vanilla cream filling

MACARONS FRAMBOISE & PISTACHE
Raspberry and pistachio macaroons

TARTE AUX POMMES CHAUDE (D)(N)
Warm apple tart with vanilla anglaise

MOUSSE AU CHOCOLAT (D)
Chocolate mousse, vanilla ice cream

PLATEAU DE FRUITS
Fresh seasonal fruits, carefully selected and prepared.

TRIFLE
Layers of sponge cake, custard, cream, and fruit

TARTELETTES AUX FRUITS ROUGES
Petite berry tartlets

ASSORTIMENT DE MIGNARDISES
Selection of petite pastries

CRÊPES
Choose your toppings

SORBET
Selection of sorbet

(V) VEGETARIAN – (D) DAIRY – (S) SEAFOOD – (N) NUTS – (R) RAW