



# Easter Brunch

## THE BAKER'S CORNER & PASTRIES

- Selection of artisanal breads from our partners: traditional baguette, multigrain bread, country bread, walnut bread.
- Fresh pastries and morning treats: croissants, pain au chocolat, flaky brioches.

## FRESH JUICE & SMOOTHIE STATION

- Cold-pressed and homemade: orange, apple, grape, grapefruit.

Seasonal smoothie made with fresh fruits and garden herbs.

## THE SEAFOOD CORNER

- Refined assortment of smoked and marinated fish: smoked salmon, gravlax salmon, fresh salmon tartare, smoked trout, smoked mackerel, marinated sardines.
- Fish galantines and seafood medallions.
- Royal shrimp, baby oysters (depending on availability).
- Accompaniments: cocktail sauce, light herb mousseline, horseradish sauce, lemon wedges, red onions, capers.

## CHARCUTERIE & HOMEMADE FOIE GRAS STATION

- Homemade foie gras, served with warm mini brioches.
- Pâtés en croûte, seasonal terrines, assorted galantines.
- Fine Swiss and European charcuterie.
- Accompaniments: marinated vegetables, chutneys (fig, apple, mango, pineapple), pickles, small onions, marinated olives.





## **FRESHNESS & CREATION - SIGNATURE COLD DISHES**

- *Veal carpaccio with vitello tonnato style, rocket pesto, and pecorino shavings.*
- *Salad of ancient beets, pomegranate molasses, walnuts, and serac cheese.*
- *Tomato and peach salad, creamy brouhaha.*
- *Lebanese tabbouleh with fresh herbs.*
- *Watermelon & feta duo, mint shards.*
- *Grilled vegetables, hummus & eggplant caviar with pomegranate.*
- *Tataki salad, Niçoise salad, Caesar salad reimagined.*

## **HOT DISHES TO ORDER**

- ***Roast Leg of Lamb from the Adrets***, roasted with Provence herbs, reduced jus.
- ***Trout Fillet from Vionnaz***, flavored with citrus, braised fennel.
- *Seasonal glazed vegetables, Gruyère AOP potato gratin.*

## **FRESH PASTA STATION**

- *Homemade tagliatelle & potato gnocchi.*
- *Sauces of choice: basil pesto, tomato & roasted garlic arrabbiata.*

## **SELECTION OF AGED CHEESES & BUTTERS**

- *A platter of aged cheeses from our master cheesemongers.*
- *Farmhouse butter, plain and with herbs.*

## **EASTER PASTRY BUFFET**

*Creations by the Pastry Chef featuring chocolate, spring fruits, and seasonal sweets.*