



## Brunch

December 25 and January 1

12 to 1:30 p.m. - \$60 per person, \$30 for children 12 and under

### Mise en bouche

Crispy sardine rillettes with mustard

### Season soup

Roscoff onion soup in puff pastry crust

### Main dishes

Beaurivage pork flank steak, Navy beans, piquillo pepper sauce

*or*

Duck egg Vol-au-Vent, mushrooms and suprême sauce

*or*

Medium rare Artic charr, Brussels sprouts César salad way,

Louis d'Or cheese

*or*

Lemon waffles, vanilla mascarpone cheese

### Mignardises

Fir macaroon

Panacotta, candied cranberries

Chocolate brownie, coconut & passion fruit

Apple tartlet

