

BREAKFAST MENU

WE CELEBRATE FRESH PRODUCE FROM OUR REGION

ORGANIC EGGS FROM CHAMPENOISES CHICKENS

Omelette with Comté cheese and fresh herbs
Creamy scrambled eggs with chives
Eggs Benedict on toasted brioche bread, guanciale, hollandaise sauce
Fried eggs, green salad, honey and tarragon dressing

THE PASTRY CHEF'S CORNER

Pastries of the moment
Lemon cake with lime zest from Maison Pascal Caffet
(World Champion Pastry Chef)
Baguettes, sourdough country bread and multigrain bread, homemade
jams, organic sainfoin honey from the region
Caramelised French toast
Homemade pancakes and organic Sainfoin honey from
the region or Nocciolata spread
Gluten-free pancakes and organic purple lamier honey from the region
or Nocciolata spread
Liège waffle with sugar pearls and organic honey from the region

YOGHURTS AND CEREALS

Plain yoghurt from La Ferme de la Marque
Fruit yoghurt from Ferme de la Marque
Our organic granola with dark chocolate or red berries
Our organic gluten-free muesli

FOR FOOD LOVERS

Platter of charcuterie from Huguier, lightly salted butter
Platter of goat and sheep cheese from the neighbouring farm
Grilled bacon
Pork or veal sausage
White ham with herbs
Smoked trout
Toast with avocado and fresh pomegranate
Fruit plate
Homemade compote made with seasonal fruit

FRESHLY SQUEEZED JUICES AND HOMEMADE SMOOTHIES

Carrot juice with ginger	Detox juices made from our gardeners' harvest
Fresh orange juice	Fruit juices and nectars with no additives and no added sugar from Maison Alain Milliat
Fresh grapefruit juice	<i>Strawberry, Raspberry, White peach, Pear</i>

HOT DRINKS

Espresso Decaffeinated Espresso	Latte Macchiato
Long coffee Decaffeinated long coffee	Coffee Latte
Double coffee Double decaffeinated	Viennese coffee Viennese chocolate
Hazelnut coffee	Hot chocolate
Cappuccino	Selection of KUSMI TEA teas.