

# EASTER BRUNCH

# Menu

Assortment of fresh juice

Assorted viennoiserie, fresh pastry & bread bar

## Scrambled eggs

Sausages, bacon & baked beans

## Hash browns with fine herbs

Chocolate chia pudding

## Overnight oatmeal with wild berries and coconut

Spinach, mango & Granny Smith apple smoothies

## Chef's breakfast pizza

Eggs Benedict with caramelized onions, mushrooms with Porto & homemade duck confit

Homemade Belgian waffles, maple blueberry compote, small berries & Chantilly cream

Caesar-style grilled green asparagus

## Primavera orecchiette salad and Genovese pesto

Grilled vegetable salad with herbs and balsamic caramel

## Kale salad, radicchio, sugar snap peas, oranges, raspberries, crispy chickpeas, mint, tomatillo and honey vinaigrette

Brussel sprout salad, apples, cider and dill vinaigrette, crumbled feta cheese, roasted pumpkin seeds, arils and pomegranate molasses

## Mimosa Eggs

Olives, homemade marinade, Toscana style mushrooms

## Norwegian smoked salmon & condiments

Beef carpaccio, truffle mayonnaise, mushrooms, Padano shavings & black truffle salsa

## Platter of artisanal charcuterie, croutons and condiments

Homemade salmon rillettes, herb Naan bread crisps

## Oyster on half shell, Tabasco, cucumber, apple & coriander mignonette

Fresh Sushi and Maki made by our Sushi chef

## Shrimp on ice, cocktail sauce, Aji Amarillo mayo & lime

Slow-roasted AAA beef fillet au jus

## Sliced ham on the bone in orange, honey and rosemary glaze

Salmon trout steaks, Argentinian shrimp in white wine sauce with Spanish saffron, semi-confit cherry tomatoes with crispy tempura thyme

## Seasonal vegetables

Gratin Dauphinois with Comté Cheese

## Platter of local cheese

Our famous caramel donuts with homemade sugar cream sauce

## Easter dessert

Chocolate fountain & fruits

## Homemade Maple taffy on snow on the Boudoir Terrace

Coffee, tea & herbal teas