

# Menu

## EASTER BRUNCH

Assorted fresh juice

Assorted viennoiserie, fresh pastry & bread bar

**Scrambled eggs, sausages, bacon, baked beans, hash browns with  
fine herbs & roasted garlic**

Coconut & grilled pineapple pudding chia, overnight oatmeal with blueberry & cranberry

**Selection of healthy smoothies**

**Eggs Benedict with Gaspor farm piglet bacon & baby spinach**

Chef's breakfast pizza

**Homemade Belgian waffles, chocolate hazelnut sauce, small berries & Greek yogurt whipped cream**

Green asparagus mimosa with citrus vinaigrette

**Creamy rotini salad with crisp garden vegetables**

Broccoli salad with apples, cranberries & caramelized pecans, confit shallot & apple cider vinaigrette

**Meli-melo grilled vegetables with fresh herbs & balsamic caramel**

Provençal pearl couscous salad with feta & mint

**Stuffed eggs & mayonnaise**

Olives, homemade marinate & Tuscan-style mushrooms

**Mango salsa & exotic vegetable chips**

Quebec smoked salmon platter & condiments

**Oysters on the shell, Tabasco sauce, cucumber mignonette, Granny Smith apples**

Shrimps on ice, cocktail sauce, Sriracha mayonnaise & lime

**Homemade salmon rillettes with dill, mini naan bread**

Ahi tuna crudo, Unagi sauce, fried tempura & microgreens

**Platter of artisanal charcuteries, croutons & condiments**

Beef carpaccio, truffle mayonnaise, mushrooms, semi-dried tomatoes,

Padano cheese & black truffle duxelles

### **Pasta Bar**

Slow-roasted AAA beef fillet with port sauce

**Sliced ham on the bone with maple & rosemary sauce**

Shredded lamb shank, "Ragu" style

**Icelandic cod fillet, Argentinian prawns, lobster bisque with pastis & sun-dried tomatoes with basil**

Fresh green beans with butter & garlic chips

**Dauphinoise Gratins**

Platter of local cheese

**Easter desserts**

Homemade Maple taffy on snow on the Boudoir terrace

**Chocolate cascade with fruits & marshmallows**

Coffee, tea & herbal infusions