

# Brunch – Dining room



(served on Sundays from 11:30 am to 2:00 pm)

**Sunday gourmet rendez-vous  
to enjoy a late morning savoring  
elaborate and delicious dishes.**

## Soup of the day

Crew's inspiration served at the table

## Cold buffet | Salads | On the side

Juices | Milk  
Sliced fresh fruit | Cottage | Yogurt  
Cereals | Danish pastries | Jams

Crispy raw vegetable with dip  
Terrines, cold cuts and cretons  
Cheese from our producer  
Chef's mixed salads  
Baby greens | Romaine  
Toppings | Dressings  
Verrines | Sandwiches

## Smokehouse

Salmon | Trout | Duck

## Classic buffet

Scrambled eggs | Benedictine eggs  
Bacon | Sausages  
Market vegetable  
Crispy potatoes  
Roast beef | Ham  
(slice by the chef)

## Refined

Chef's fresh pasta  
Mussels and fresh catch of the day  
Chicken, pork or beef dish

## Sweet table and coffee

Fresh fruit salad and platter  
Assorted sweet bites, pies and cakes  
Coffee, black or herbal tea

**\$ 295<sup>0</sup>**  
Per person

**\$ 175<sup>0</sup>**  
6 to 11 years old

**\$ 8<sup>00</sup>**  
3 to 5 years old

**Free**  
0 to 2 years old

