

BRUNCH OPTION

SALTED DISH
SWEET DISH
SEASONAL JUICE
COFFEE OR
HOT DRINK

PER PERSON
32 €

SALTED OPTION

2 SALTED DISH
SEASONAL JUICE
COFFEE OR
HOT DRINK

PER PERSON
38 €

+7€
 GLASS OF CHAMPAGNE
INSTEAD OF JUICE

+3,5€
 BEER OR MOCKTAIL
INSTEAD OF JUICE

KIDS OPTION

-10 YEARS

HALF WAFFLE
FRIED EGG - CRISPY CHICKEN
HALF SWEET WAFFLE
CHOCOLATE - HAZELNUTS
SEASONAL JUICE

14€

SALTY

GIGOT D'AGNEAU DE 7 HEURES 18.

SEVEN-HOUR LEG OF LAMB. PARSLEY. COTTAGE CHEESE. SEASONAL VEGETABLES. SALAD. SERVED WITH TOASTED BREAD.

CHAKCHOUKA 15.

SIMMERED TOMATOES AND ONIONS. SEASONAL SPICED VEGETABLES. TWO EGGS. PARSLEY. FETA. CAREFUL HOT DISH.

GRILLED CHEESE 17.

TOASTED SANDWICH WITH CHEDDAR. RACLETTE CHEESE. REIMS HAM. ARUGULA. HONEY MUSTARD. SERVED WITH A SEASONAL VELOUTE (SOUP).

CILBIR OEUF A LA TURQUE 15.5.

COTTAGE CHEESE WITH GARLIC AND PARSLEY. 2 EGGS FRIED IN CHILI OIL. FRESH HERBS. SALTED GRANOLA. SALAD. SERVED WITH TOASTS.

SACREE SALADE 16.

BULGUR. QUINOA. PARSLEY. COTTAGE CHEESE. MARINATED ZUCCHINI. SALAD. CANDIED TOMATOES. POMEGRANATE. FETA. POMEGRANATE. SERVED WITH SLICED BREAD.
CHOOSE YOUR PROTEIN: CRISPY CHICKEN. SMOKED SALMON (+3). FRIED EGG (+2)

SACREE DOLCE 16.

WAFFLE TOPPED WITH SMASHED AVOCADO. STRACCIATELLA. CANDIED TOMATOES. POMEGRANATE. HAZELNUTS. VEGAN OPTION AVAILABLE ON REQUEST

SACRE YANKEE 18.

WAFFLE TOPPED WITH SMASHED AVOCADO. CRISPY CHICKEN. FRIED EGG. SERVED WITH A SEASONAL SALAD.

SACRE NORDIQUE 17.5.

WAFFLE TOPPED WITH SMASHED AVOCADO. SMOKED SALMON. FRIED EGG. SERVED WITH A SEASONAL SALAD.

SACRE HAMBOURG 19.

BURGER BUNS FROM OUR BAKER. CRISPY CHICKEN OR PULLED LAMB (+1). CHEDDAR. CANDIED ONIONS. POMEGRANATE. HONEY MUSTARD. SALAD. SEASONAL VELOUTE (SOUP).

SACRE PANCAKES 15.5.

TOWER OF PANCAKES WITH MAPLE SIRUP. BACON OR VEGETARIAN BACON (+1). FRIED EGG. SERVED WITH SMASHED AVOCADO.

+ ADDS

• BACON OR VEGETARIAN BACON
• FRIED EGG

+2€

• HOMEMADE CRISPY CHICKEN
• SMASHED AVOCADO
• SMOKED SALMON

+3€

SWEET

HOMEMADE GRANOLA 9.

GRANOLA. COTTAGE CHEESE. HONEY

GOURMET PANCAKES 11.

DARK CHOCOLATE 55%. ROASTED HAZELNUTS

FRUITY PANCAKES 12.5

STRAWBERRIES COATED WITH HOMEMADE ORANGE CARAMEL. ROASTED HAZELNUTS

BRIOCHE PERDUE 13.

STRAWBERRIES COATED WITH HOMEMADE ORANGE CARAMEL. ROASTED HAZELNUTS



PÂTISSERIES

EVERY DAY. ALL DAY !

HOMEMADE. GOURMET AND GENEROUS CAKES. AVAILABLE AT THE BAR.



BREAD GLUTEN-FREE

AVAILABLE ON REQUEST

2.

VEGETABLE DISHES

WWW.SACREBRUNCH.COM - OPEN TUESDAY TO SUNDAY
FREE-RANGE EGGS - REGIONAL PRODUCTS
AVOCADO AND POMEGRANATE FROM SPAIN