



CAFE • CANTINE • BRUNCH

BRUNCH OPTION

SALTED DISH SWEET DISH SEASONAL JUICE HOT DRINK

32 €

SALTED OPTION

2 SALTED DISH SEASONAL JUICE HOT DRINK

38 €

GLASS OF CHAMPAGNE INSTEAD OF JUICE





GIGOT D'AGNEAU DE 7 HEURES

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

CHAKCHOUKA 🦭



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

GRILLED CHEESE

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

CILBIR OEUF A LA TURQUE 🖭



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

SACREE DOLCE >>



SACRE YANKEE

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

SACRE NORDIQUE

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

SACRE PANCAKES 🦭



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

HOMEMADE GRANOLA

GRANOLA. COTTAGE CHEESE. HONEY

GOURMET PANCAKES

DARK CHOCOLATE 55% ROASTED HAZELNUTS

FRUITY PANCAKE

STRAWBERRIES COATED WITH HOMEMADE ORANGE CARAMEL. ROASTED HAZELNUTS

BRIOCHE PERDUE

STRAWBERRIES COATED WITH HOMEMADE ORANGE CARAMEL. ROASTED HAZELNUTS

+ ADDS

FOR MORE FUN!

BHCON VEGETARIAN BACON FRIED EGG HOMEMADE CRISPY CHICKEN SMASHED AVOCADO SMOKED SALMON





BREAD GLUTEN-FREE

AVAILABLE ON REQUEST

2