

ART BRUNCH 28/4/2024

BREAKFAST

Homemade pancakes with blueberries, fresh raspberries, crème fraiche (1, 3, 7, 8)

Granola with white yogurt, forest fruit, maple syrup (1, 7)

Mini cakes (mix of cottage cheese, jam, poppy seeds) (1, 3, 7, 8)

Eggs Florentine with ham, hollandaise sauce, baby spinach (3, 9, 10)

COLD BUFFET

Poke bowl – sushi rice, salmon, edamame, carrot, radish, cucumber, seaweed (4)

Poke bowl – sushi rice, wakame, avocado, yellow radish, edamame, salad

Crostini – with guacamole, cherry tomatoes, cilantro (1)

French toast – smoked goose breast, parsley emulsion, pickled vegetables (1, 3, 7)

Tuna tataki – wakame, cucumber, wasabi (4)

SOUP

Cabbage soup, smoked paprika, sausage, potato, sour cream (1, 7, 9)

MAIN COURSE

Tuscan artichoke salad, selection of leafy salads, cherry tomatoes, capers, lemon-mint dressing and pine nuts

Thai red curry, sweet potatoes, carrots, broccoli and jasmine rice (4, 9, 11)

Chicken breast supreme, smoked paprika sauce, tarhona pasta, buttermilk espuma and roasted peppers (1, 7, 9)

Duck breast, kohlrabi slaw, grilled corn polenta, duck demi glace (1, 7, 9)

DESSERTS

Homemade cheesecake with strawberries and blackberries (1, 3, 7)

A selection of macaroons (3, 5, 7, 8)

Chocolate tartlet, raspberry, pistachio

Fresh fruit (pineapple, strawberries, blueberries)

List of allergens

1 Cereals containing gluten

2 Crustaceans and prod. thereof

3 Eggs and products thereof

4 Fish and products thereof

5 Peanuts and products thereof

6 Soybeans and prod. thereof

7 Milk and prod. thereof (incl. lactose)

8 Nuts

9 Celery and prod. thereof

10 Mustard and prod. thereof

11 Sesame seeds prod. thereof

12 Sulphur dioxide and sulphites

13 Lupin and prod. thereof

14 Molluscs and prod. thereof