

BRUNCH

"What use are emotions you keep all to yourself?"

Hunting and Gathering

Anna Gavalda

BRUNCH

A menu to share

COURSE I

The reception

Toast, white or rye
butter, cream cheese and homemade jam
Granola, milk or vegetable milk, yogurt



COURSE II

Salads

to choose from

Pumpkin, avocados and fresh herbs
Barley, grilled vegetables and mixed seeds
Lettuce hearts, chicken, black olive and shiso dressing

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Breads to build on

Steamed bread, pork belly, roasted vegetables and pickles

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Sandwiches

to choose from

Served with potatoes a la manarra

Soft milk bread, prawns and Hollandaise sauce
Rye bread, cured beef and grilled sweet peppers

BRUNCH

COURSE III

Main dishes

to choose from

Orecchiette pasta, Brussels sprouts,
blackened roasted tomatoes and pumpkin sauce

Scrambled eggs with assorted wild mushrooms



COURSE IV

A sampling of desserts



Includes Evian or Badoit sparkling water & Coffee or Tea