



# Mother's Day Brunch

## The garden

Mixed green salad & arugula, lemon & balsamic vinaigrette  
Green asparagus with hollandaise sauce  
Hummus, eggplant caviar, tzatziki & pita bread  
Tomatoes & mozzarella with basil pesto  
Niçoise salad  
Artichoke with vinaigrette  
Quinoa salad  
Vegetable antipasti  
Vermicelli salad with marinated beef  
Warm goat cheese toast  
Pasta salad with pequillos & chicken  
Beef carpaccio with arugula & parmesan

## The tide

Smoked salmon with chive & lemon cream  
Bellevue salmon  
Grilled garlic octopus with potatoes

## Warm dishes

Beef Wellington, gravy  
Roast chicken with orange  
Lake Geneva Arctic char  
Line-caught sea bass in salt crust  
Ravioli with Papet Vaudois  
Parmigiana  
Sicilian caponata  
Grandmother's garnish (potatoes, bacon, spring onions & mushrooms)





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## Selection of cheeses

Gruyère PDO 18 months  
Alpine vacherin cheese from Fribourg  
Emmental 24 months  
Langres matured with Champagne Marc  
Brie with black truffle Ardèche  
Tomme with Lakes flowers  
Stichelton  
Buchette by Manon  
Brin du maquis sheep's cheese  
Figuetine

## The pastry chef

Double cream with red berries  
Vanilla and Apple Tart Tatin  
Rhubarb "fraisier" cake  
Chocolate and raspberry truffled dome  
Almond, praline and vanilla cake  
Pear, caramel and pistachio entremet  
Cherry and two-lemon cheesecake  
Cream puffs with lemon and basil  
Donuts with chocolates  
Raspberry millefeuille  
Fresh fruits

Adults CHF 135.- // Children CHF 55.-

