

Brunch MENU

POUR COMMENCER

ASSORTIMENT DE VIENNOISERIE
ASSORTMENTS OF FRENCH BAGUETTE, CROISSANT,
PAIN AU CHOCOLAT, RAISIN BREAD WITH BUTTER, PRESERVES & HONEY

POUR SUIVRE

GUEPARD CROISSANT
SCRAMBLED EGGS & AVOCADO WITH HOLLANDAISE SAUCE

OR

AVOCADO TOAST
POACHED EGGS, SMASHED AVOCADO WITH
POMEGRANATE & CORIANDER ON SOURDOUGH BREAD

OR

PANCAKE AU SAUMON
HOMEMADE SAVORY PANCAKE, CREAM CHEESE,
SMOKED SALMON & FRESH DILL

POUR FINIR EN BEAUTÉ

TIRAMISSU
MASCARPONE CREAM, VANILLA SPONGE & COFFEE SOAKED LADY FINGERS

OR

CHURROS
CHURROS, CHOCOLATE & COFFEE ICE CREAM WITH CARAMEL SAUCE

OR

PROFITEROLE
CHOUX BASE WITH VANILLA ICE CREAM & TOASTED ALMONDS WITH CHOCOLATE SAUCE

AED 350 PP

LE GUÉPARD