

MOTHER'S DAY

-Chef Maxime Bernard Cooks Fresh and Seasonal Ingredients for You-

2 courses - 49€ or 3 courses - 59€

Ice cream Sundae bar for everyone

Starters

Tartelette

A tarte with goat cheese, onions, peppers, Bressaola and a chili vinaigrette

Spring Cup

Mint & spring peas, asparagus cream chive & fava bean tartare

Thai Salad

Cabbage, carrots, soy sprout, peppers, beans, lemon confit, soy sauce

Courses

Salmon Bømlo

Pan Seared Norwegian salmon, sautéed spring vegetables, orange butter veggie chips and croutons

Penne Primavera

Penne pasta with spring vegetables, pesto sauce and aged Parmesan

T-Bone de Veau

Swiss chard, 24-month aged Comté cheese and peanuts with a marjoram and thyme jus

Brunch corner

Pancakes

Mascarpone, lemon confit, red berries coulis

Benedict French Toast

Poached egg, crispy fried bacon, "Sauce Hollandaise"

The B.A.S

Brioche, avocado, smoked salmon, Philadelphia cheese, dill

On the side

6 €

Spring Vegetables - Homemade Frites - Chickpea Fries - Chicken Breast - Grilled Prawns