



21<sup>st</sup> of June 2025 BOOGIE BRUNCH

**Cold station**

Seafood station

Oyster N4 JJ Cadoret

Beetroot gravlax salmon

Steamed Prawns, aioli sauce & cocktail sauce

Scallop Tartare with mojo marinade

Cold Cut Station

Mortadella Levoni

Cooked ham Levoni

Parma ham Sliced

Saucisson

Duck terrine

Salad Bar

Burratta Smoked and Normal

Tomato & pesto salad

Lettuce salad choice of vinaigrette

Greek salad

Salade Briviste Or Salade Lyonnaise

Cheese station

Brie CFF

Sainte Maure CFF

Blue cheese CFF



This is a sample menu subjected to changes on the availability of ingredients



Tartar pass around

beef tartar Classic (verrine)

Hamachi tartare (Verrine)

Mushroom tartare

Mimosa eggs

Traditional one

Spicy one

Tuna one

### **Breads & viennoiseries station**

Pain aux chocolats, croissant & others

Sourdough

Butter & marmalades

### **Warm station**

Porcini soup

Risotto Saffron risotto

Truffled macaronis

Pan seared vegetables

Mashed potatoes

### **Roast section**

Roasted yellow chicken & mustard sauce

Beef Op ribs & black pepper sauce

Chargrilled pork Shoulder, homemade BBQ sauce

Fish of the day (Seabream goujonette, trout, beurre blanc with herbs)

### **Desserts & mignardise station**

Tartelettes



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Macaron  
Homemade chocolate fondant  
Rose Noir  
Vanilla custard  
Chocolate mousse



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