



12<sup>th</sup> April 2020

Easter Brunch at the Royal Savoy!

Price: 80.- per person, drinks not included



## Starters

Green seasonal Asparagus, Hollandaise sauce

*Spring Tuscanian salad, «Panzanella»*

*Croque-Monsieur and mini Burger*

*Home made poultry pie*

*Italian cheese, Tomato with basil oil*

*Parma ham on Berkel slice machine*

*Greek yogurt flavored with Mint, Cucumber, pita bread*

*Vietnamese rolls with Pineapple, Mint and Duck*

*Sea bass Sashimi marinated with lime, confit Tomato and sea weed*

*Marinated Bex salt Swiss char, chick pea puree and capsicum*

*Perigord salad with smoked Duck, Foie gras. Dandelion salad*

## Main Buffet

*Whole roasted Suckling lamb*

*Papillote zander with seasonal vegetable*

*Whole roasted Gruyère area « black feet » Chicken*

*Parisienne gnocchi based with chou pastry*

*Roasted rosemary baby Potato*

*Sauteed zucchini with thyme and confit garlic*

*Spring seasonal vegetable*

## Cheese and condiment selection

*Chocolate fountain and condiments*

*Cut fresh seasonal fruit*

*Strawberry tart*

*Brittany shortcake, green tea and Litchi*

*Lavander pastry chou*

*Mint jelly with raspberry*