

Brunch New Year at The Iris

January 2025

Baker's selection

Farm-fresh butter with fleur de sel

Served at the table

½ warm lobster with garlic butter

Cold buffet

Assortment of mini pastries

Selection of artisanal jams

Hazelnut spread inspired by chocolate from Buddy Buddy

4 types of granola and cereals

4 types of yogurt: plain, fruit, soy, and Greek

3 kinds of seasonal fresh-cut fruit

Duck terrine with chicory and cranberry chutney

Charcuterie platter with mini pears in red wine & piccalilli

Celeriac carpaccio with crayfish, pomegranate,
pine nuts & hibiscus vinaigrette

Scallop salad with fennel & artichoke, truffle pesto

"Label Rouge" salmon Bellevue style

Composed salads with seasonal dressings

Butternut squash & kale salad with green apple, pecans,
wasabi, and yuzu vinaigrette



Dip bar

Truffle salsa

Pumpkin pesto with goat cheese

Paprika hummus

Hot buffet

Scrambled eggs

French toast and Brussels waffle station with toppings

Small omelet with wild mushrooms, parmesan
& sun-dried tomato

Bacon

Oysters with balsamic pearls

Chef's station

Salt-crusted beef rib with horseradish and mustard

Salmon Wellington

Protein

Marinated chicken skewer

Scampi skewer

Sauces of choice

Choron sauce

Pepper sauce

Red curry sauce



Fresh from the oven

Burrata ravioli with sautéed broccolini and lemon cream

Mini spring rolls with confit duck and smoky BBQ sauce

Truffled mashed potatoes with mascarpone

Glazed baby turnips and Parisian carrots with Liège syrup
and apple cider vinegar

Pilaf rice with mushrooms

Guinea fowl vol-au-vent with root vegetables

Cheese platter

Selection of fine cheeses with beer chutney

Grapes and dried fruits

Dessert buffet

Assortment of New Year's mini desserts

Chocolate fountain with fresh fruit

Drinks buffet

Champagne Moët & Chandon Impérial Brut & Rosé

Coffee (Barista experience) & Harley & Son tea

Fresh fruit juices

Still and sparkling water

Smoothies & vegetable juices

Homemade iced tea and mocktail

85€ per person

