

Holiday Brunch

Thursday, December 25, 2025

Thursday, January 1, 2026

95€ incl. tax per adult - 49€ incl. tax per child

A refined and ocean-inspired selection

Fine de claire oysters – hand-sliced smoked salmon
langoustines and large pink prawns
herb-scented whelks – sea bass ceviche with pomegranate and lime

Warm flavors

Creamy scrambled eggs – escargots in parsley butter with golden croutons
velvety pumpkin soup with chestnut pieces
sesame vegetable tempura with a light, fragrant sauce

Cold inspirations

assortment of sushi and maki – traditional pâté en croûte with root vegetable pickles
aged Serrano ham and artisanal coppa
foie gras with warm brioche and winter chutney
smoked duck breast salad with endive, walnuts, and apples
honey-glazed chicken wraps with fresh herb vegetables
poultry and mushroom pie with chestnuts and roasted hazelnuts
selection of crudités, condiments, and homemade vinaigrettes

Signature dishes

Seared scallops with braised endive jus and a touch of black truffle
free-range chicken supreme with Albuféra sauce and winter root vegetable gratin

Aged cheeses

Brie with dried fruits - Laguiole - Goat cheese with honey and thyme - Roquefort - Livarot
Selection of specialty breads

Gourmet desserts

honey-spiced gingerbread – exotic fruit salad with lime zest
grapefruit confit cheesecake – salted caramel panna cotta
chocolate mousse with caramelized hazelnuts – traditional Christmas Yule log
chocolate truffles – crunchy dried fruits

Included beverages

One glass of Henriot Cuvée Brut Souverain Champagne
Mineral waters
Selection of hot beverages
Freshly pressed fruit juices