

BUFFET

BREAD 1. A kind of food made with flour or meal that has been mixed with milk or water, made into a dough or batter, with or without yeast or other leavening agent, and baked 2. Food or sustenance; livelihood: to earn one's bread. 3. Slang: money. 4. Ecclesiastical, the water or bread used in a Eucharistic service. **BRIOCHE** A light, sweet bun or roll made with eggs, yeast and butter.

TOAST 1. Sliced bread that has been browned by dry heat. **FOUGASSE** Kind of bread made in the South of France; can be stuffed with olives or bacon.

COTTAGE CHEESE An extremely soft, or loose, white, mild flavored cheese made from skim-milk curds, usually without rennet. **FARM YOGHURT**

A prepared food having the consistency of custard, made from milk curdled by the action of cultures, sometimes sweetened or flavored. **CHEESE** 1. The curd of milk separated from the whey and prepared in many ways as a food. 2. A definite mass of this substance, often in the shape of a wheel or cylinder. **JAM** A preserve of whole fruit, slightly crushed, boiled with sugar: *strawberry jam*. **COMPOTE** Fruit stewed or cooked in a syrup, usually served as a dessert. **HONEY** 1. A sweet, viscid fluid produced by bees from the nectar collected from flowers, and stored in nests or hives as food. 2. This substance is used in cooking or as a spread or sweetener. 3. The nectar of flowers. 4. Something sweet, delicious, or delightful: the honey of flattery. **PRESERVED FRUIT** fruit preserved in sugar, alcohol or vinegar.

BUTTER 1. The fatty portion of milk, separating as a soft whitish or yellowish solid when milk or cream is agitated or churned. 2. The substance, processed for cooking and table use. 3. Any of various other soft spreads for bread: *apple butter*; *peanut butter*. **PASTRIES** 1. A sweet baked food made of dough, especially the shortened paste used for pie crust and the like. 2. Any item of food of which such dough forms an essential part, as a pie, tart or napoleon.

DERRIÈRE every **SUNDAYS** and **BANK HOLIDAYS**

from **NOON** till **4 PM BRUNCH**

BUFFET + STARTER + MC + 1 FRESH JUICE + 1 HOT DRINK 38 €

Champagne Brunch 56€ (Including 2 glasses of Champagne / pers.)

STARTERS

YOUNG LEAVES 1. One of the expanded, usually green organs borne by the stem of a plant. 2. Any similar or corresponding lateral outgrowth of a stem.

SALAD, PARMESAN SHAVING

CARROTS 1. A long pointed orange root vegetable: *grated carrot, a pound of carrots*. 2. A reward promised to sb in order to persuade them to do sth: *They are holding out a carrot of \$120 million in economic aid*.

BLACK AND MULTICOLORED GRATED & MAPLE SIRUP

FOIE GRAS The liver of specially fattened geese or ducks, used as a table delicacy, esp. in the form of a paste.

HOMEMADE AND CHUTNEY (ADD. +5€)

CURED HAM 1. the top of the back leg of a pig, salted and dried. 2. adj *ham-fisted*: clumsy — He can't tie a knot in that rope — he's too ham-fisted.

BEEF 1. a. A full-grown steer, bull, ox, or cow, especially one intended for use as meat. b. The flesh of a slaughtered full-grown steer, bull, ox, or cow. 2. Informal Human muscle; brawn. 3. pl. *beefs*: Slang: A complaint. intr.v. *beefed, beefing, beefs* Slang: To complain.

TATAKI

HOMEMADE TERRINE 1. A casserole dish made of pottery. 2. A paté or similar dish of chopped meat, game, fish, or vegetables baked in such a dish and served cold. 3. A tureen.

SALMON 1. Any of various large food and game fishes of the genera *Salmo* and *Oncorhynchus*, of northern waters, having delicate pinkish flesh and characteristically swimming from salt to fresh water to spawn. 2. A moderate, light, or strong yellowish pink to a moderate reddish orange or light orange.

SMOKED

MAIN COURSES

PORK 1. The flesh of a pig or hog used as food.

MILKED FED, COOKED LOW TEMPERATURE

COOKING-POT 1. Any of various large food and game fishes of the genera *Salmo* and *Oncorhynchus*, of northern waters, having delicate pinkish flesh and characteristically swimming from salt to fresh water to spawn. 2. A moderate, light, or strong yellowish pink to a moderate reddish orange or light orange. **FISH STEW AND SEASONAL VEGETABLES**

FARM CHICKEN 1. a. The common domestic fowl (*Gallus domesticus*) or its young.

b. Any of various similar or related birds. c. The flesh of the common domestic fowl. 2. Slang: A coward. 3. intr.v. *chickened, chickening, chickens* Slang: To act in a cowardly manner; lose one's nerve: *chickened out at the last moment*.

ROASTED, SERVED WITH HOMEMADE MASH POTATOES

BAGEL 1. Two or more slices of bread or the like with a layer of meat, fish, cheese, etc, between each pair. 2. Open sandwich. 3. Something suggesting a sandwich, as something horizontal layers: a plywood sandwich.

PASTRAMI

VEAL meat from a calf (= a young cow).

RIBS GRILLED, GREEN SALAD

ROAST 1. to cook food, especially meat, without liquid in an oven or over a fire; to be cooked in this way 2. to cook nuts, beans, etc. in order to dry them and turn them brown; to be cooked in this way. 3. to be very angry with somebody; to criticize somebody strongly. 4. to be very angry with somebody; to criticize somebody strongly.

OF THE DAY

VEGETABLES 1. Any plant whose fruit, seeds, roots, tubers, bulbs, stems, leaves, or flower parts are used as food, as the tomato, bean, beet, potato, onion, asparagus, spinach, or cauliflower. 2. The edible part of such a plant, as the tuber of the potato.

BRAISED SEASONAL VEGETABLES

ORG EGGS The oval, thin-shelled reproductive body of a bird, especially that of a hen, used as food.

CHOOSE YOUR STYLE:

BÉNÉDICTE WITH SMOKED SALMON *or* **GARNISHED SOFT-BOILED** *or* **SCRAMBLED WITH CREAM** *or* **EGG MUFFIN**

or **NATURAL WITH BLACK TRUFFLES** (ADD. +6€)

Prices are all inclusive

This menu has been designed by Ich&Kar.