

# Nobilis Brunch a la Carte Menu

## ON THE TABLE

FRESHLY BAKED BUTTER AND CHOCOLATE CROISSANTS

BANANA PANCAKE

CHOCOLATE MOELLEUX

VARIETY OF BAKED GOODS

SEASONAL FRUIT JAM

FLOWER HONEY

CLOTTED CREAM

STRAINED YOGURT WITH HOMEMADE GRANOLA

## COFFEES - BEVERAGES

VARIETY OF:

TEAS

or COFFEES

or HOT CHOCOLATES

FRESHLY SQUEEZED ORANGE

or FRESHLY SQUEEZED GRAPEFRUIT JUICE

## APPETIZERS

QUINOA WITH SOUR CREAM, MARINATED SALMON WITH  
PERNOD RICARD AND BEET 'RAVIOLI' WITH CITRUS FRUITS

HANDMADE FOCACCIA WITH ROASTED CHÈVRE,  
FERRANO COPPA, COLD SALAD WITH FENNEL, GREEN  
APPLE, CRISPY KALE AND POMEGRANATE

QUICHE WITH WILD MUSHROOMS AND LEEKS,  
GORGONZOLA DULCE AND  
FRUITS OF THE FOREST CHUTNEY

BLACK ANGUS BEEF FILLET CARPACCIO  
WITH PARMESAN FOAM AND ORGANIC EGG YOLK

SOUP OF THE DAY

## MAIN COURSES

EGGS BENEDICT ON HANDMADE MUFFINS,  
SOUS VIDE CRAYFISH, RED CAVIAR AND WASABI  
HOLLANDAISE

SCRAMBLED EGGS WITH BEURRE NOISETTE  
AND BLACK TRUFFLE ON BLINIS NOIR,  
POTATOES PAVÉ AND JAMON IBÉRICO DE BELLOTA

OMELETTE WITH FOUANTRE SMOKED TURKEY, ASPARAGUS,  
BRIE AND SHIMEJI MUSHROOMS WITH CHILI CRUNCH

EGGS SUR LE PLAT WITH BLACK ANGUS SIRLOIN STEAK,  
CAMELIZED ONION AND TARRAGON-INFUSED BUTTER

PASTA OF THE DAY

## DESSERT

FLAN PÂTISSIER WITH HAZELNUT PRALINE, CRÈME DE CASSIS AND SEASONAL FRUIT COMPOTE

# Nobilis Brunch Menu

ENJOY OUR FULL MENU,  
SELECTING THE STARTER AND THE MAIN COURSE  
OF YOUR CHOICE