

**Bloody Mary** 6.-

**Mimosa**

bubbles with fresh squeezed juice 6.-

**Fresh fruit juices** 5.-

orange, grapefruit, watermelon, cantaloupe, mango,  
acai & blueberry, pineapple with mint

**House coffee "Jean-Pierre"** regular/decaf 2.-

**Cappuccino, latte, mocha** reg/decaf 3.-

**espresso , americano** reg/decaf 2.-

**Hot chocolate** with whipped cream 3.-

**Four mini gruyere cheese croissants** 3.-

**Four mini almond croissants** 4.-

**Four mini cinnamon hazelnut & walnut rolls with orange glaze** 4.-

**Beignets served with warm chocolate and berry sauces** 6.-

**Mixed berries with cream** 5.-

**Fresh fruit cup** 5.-

**Soft boiled egg with toast** 3.-

**Birchemuesli**

traditional Swiss breakfast of oats, fruit, yogurt and nuts  
mixed together 3.- / 6.-

**Hot oatmeal**

served with cranberries, walnuts, raisins, brown sugar and  
cream 5.-

**Grand Marnier French toast**

with orange zest glaze & toasted almonds 8.-

**Cinnamon French toast**

with berries and whipped cream (choice of maple syrup or  
warm chocolate sauce) 7.-

**House made Gravad Lox**

with toast & herbed cream cheese served with toast 9.-

### **Eggs benedict**

(all served with roasted potatoes and petit salad)

**Traditional** with ham & poached egg 8.-

**Florentine** with roasted garlic puree, sautéed spinach, baked roma tomato, goat cheese & poached egg 8.-

**Proscuitto**, asparagus with parmesan & poached egg 9.-

**Gravad Lox** & poached egg 10.-

**Crab'n'Lobster** cakes & poached egg 11.-

Choice of hollandaise: traditional, sun dried tomato, curry, béarnaise

### **Potato skillet**

**Roasted vegetables**, goat cheese with a pesto drizzle 8.-

**Ham**, bacon, tomato, onion, avocado and gruyere cheese 8.-

**Seared flank**, caramelized onions, cherry tomatoes and blue stilton cheese 10.-

**Gravad Lox**, red onion and herbed cream cheese 10.-

### **Roesti (Swiss golden potato cakes)**

**Italian** sausage & bacon gravy with egg 8.-

**Ham**, gruyere cheese, roma tomato and fried egg 8.-

**Beef tenderloin** with creamy white wine & mushroom sauce 12.-

**Asparagus**, cherry tomato, artichoke and olives with goat cheese 8.-

### **Omelets**

(all served with roasted potato and petit salad)

#### *Le Fromage*

Gruyere, goat and caramelized onion 7.-

#### *Le Champignon*

Sautéed shiitake & button mushroom, gruyere cheese and arugula greens 8.-

#### *Le Jardin*

Roasted vegetables, arugula and goat cheese 8.-

#### *Le Flank*

Seared flank, caramelized onion, cherry tomato and arugula 9.-

*Le Parisienne*

Proscuitto, mushroom, asparagus with gruyere 9.-

*Le Salmon*

Gravad Lox, sautéed spinach, fresh herb & red onion 11.-

*Le Jalapeño*

Tomato, avocado, tortilla, white cheddar, cilantro & jalapeno 8.-

**GRILLED SANDWICHES**

**Croque Monsieur**

ham & gruyere baked with sauce mornay and fried egg served with french fries 10.-

**Croque Madame**

roma, cherry & sun dried tomatoes with pesto and gruyere cheese baked with sauce mornay and fried egg served with french fries 10.-

**Luna club**

grilled chicken, ham, bacon, lettuce, avocado, roma tomato with fried egg with french fries 10.-

**Quiche Lorraine**

ham, bacon and gruyere cheese served with petit salad 10.-

**Seared Salmon**

over a marinated vegetable quinoa vegetable salad and greens with a cucumber yogurt sauce 14.-

**Tuna Nicoise salad**

seared yellow fin tuna, asparagus, cherry tomato, golden potato, olives, red onion over spinach with fried egg and an olive drizzle 13.-

**Roasted chicken breast**

served with french fries, roasted vegetables and a truffled stone mustard sauce 12.-

**Filet Mignon with Hollandaise sauce**

served with roasted potatoes, baked tomato, asparagus and a fried egg 16.-