

au comptoir

LE PETIT DÉJEUNER

TARTINE BEURRÉES

French baguette, butter, house-made jam

7

VIENNOISERIES

croissant / pain au chocolat

6-7

ASSIETTE AU COMPTOIR

*eggs cocotte, house-made sausage, bacon, country bread, duck fat and thyme potato rösti
add truffle 7*

22

OMELETTE AUX FINES HERBES

*gruyère, fines herbes, pommes sarladaises, salad
add truffle 7 / mushrooms 5*

19

GRAVLAX DE SAUMON

king salmon gravlax, chive crème fraîche, buckwheat toast

20

CROQUE-MONSIEUR

Parisian ham, Gruyère on country bread, pommes sarladaises, salad

20

CROQUE-MADAME

Parisian ham, Gruyère, fried egg on country bread, pommes sarladaises, salad

21

BOL DE MUESLI AU YAOURT

yoghurt, seasonal fruit compote, house-made hazelnut granola

13

SIDES / ACCOMPAGNEMENTS

BACON

bacon

5.5

SAUCISSE

*house-made
sausage*

7

RÖSTI

*duck fat thyme
potato rösti*

6

OEUF COCOTTE

*ramequin baked
eggs*

7

**The consumption of raw oysters poses an increased risk of foodborne illness.
A cooking step is needed to eliminate potential bacterial or viral contamination.*