



# Grand Brunch: Italian Flavours

## STARTERS

Minestrone, Vitello Tonnato, sauce with tuna, anchovies and capers, Italian cold cuts (mortadella, pancetta, ...), octopus salad, beef carpaccio and Parmesan cheese, vegetable antipasti and green and black olive tapenade, Italian ham on a fork, tomatoes with mozzarella, fougasse, swordfish tagliata, porchetta, Roman squid, truffle tortellini, Provençal-style scampi, grissini, salmon à la marinière.

**Salads:** Italian salad, Sicilian salad (pasta, tomatoes, olives, fresh goat's cheese, anchovies), vegetable caponata (cooked vegetables, olives, tomato sauce), raw vegetables and sauces.

## MAIN DISHES

Lamb with thyme and rosemary and fried gnocchi, Osso Bucco, Saltimbocca, red mullet and sea bream with sauce vierge, cannelloni with salmon and spinach.

**To enjoy with:** tagliatelle with olive oil, polenta croquettes with tarragon, potato gratin, aubergine lasagne, courgette, tomato and red onion tian, lentil stew.

## DESSERTS

Large dessert buffet consisting of a platter of Italian cheeses and a selection of homemade sweet treats: crème brûlée, chocolate mousse, fruit salad, coffee cake, pancakes and waffles, tiramisu, panna cotta, cannoli with ricotta, amaretti.

*Prices, including drinks: €72/adult - €47/teenager - €37/child*

LE  
GRAND  
Brunch  
DU QUARTIER-LATIN