

BRUNCH BAUHINIA



Mild



Hot



Very hot



Vegan: contains no animal products

THE BOCAGE FARM EGGS

BENEDICT EGG

Smokes salmon or Cooked ham
Hollandaise sauce/black truffle

CODDLED EGG

Cecina de Leon/ onions/carbonara

CRISPY SOFT EGG

Young spinach leaves/mushrooms duxelle

EGGS PREPARED TO YOUR LIKING

Fried/ boiled/ poached/ scrambled or as an omelette

À LA CARTE

ASIAN DISHES



SHRIMP PAD THAI

Sauteed rice noodles/ scrambled egg/ soy bean sprouts



IKAN CURRY

Monkfish/ yellow curry/ curcuma/ «nasi lemak» rice



MATSAMAN

Lamb curry/ star anise/ cinnamon/ biryani rice

OUR CLASSICS

BEEF FILET

Potatoes millefeuille/ cooking juice

GOLDEN SCALLOPS

Cauliflower/ beurre blanc sauce



CARNAROLI RISOTTO

Tomato/ Black truffle

Exécutive Chef: Christophe Moret

BRUNCH BAUHINIA

Contemporary restaurant offering french and south-east asian cuisine

Your Chef, Christophe Moret,
suggests a selection of genuine Asian dishes.
In order to respect their authenticity,
please be informed that some dishes may be quite spicy.

CLASSIC BRUNCH 118

Coffee, tea or old-fashioned hot chocolate
Freshly squeezed juice
Appetizer buffet, cold cuts buffet and asian specialties
One egg selection and one dish from the menu «à la carte»
Cheese platter and dessert buffet

Served with a glass of Champagne 136



CHILDREN'S BRUNCH (*under 12 years old*) 68

BAMBOO'S BURGER

FISHERMAN'S CATCH

Green beans, mashed potatoes, rice or french fries

MISTER CHICKEN

Green beans, mashed potatoes, rice or french fries

OUR SOMMELIER'S SELECTION

CHAMPAGNE

VEUVE CLICQUOT PONSARDIN BRUT

BOLLINGER ROSÉ

Dishes «homemade» are prepared on site from raw materials.
Origin of our veal, pork and chicken : France - Origin of our beef: Ireland

Net prices in Euro, tax & service included
Please note that cheques are not accepted for payment