



CHÂTEAU SAINT-JEAN

— HOTEL & SPA —
MONTLUÇON - AUVERGNE

SUNDAY BRUNCH AT THE BISTROT SAINT-JEAN (€55 PER PERSON)

Cold cuts:

- White ham
- Dried ham from Auvergne
- Rosette sausage
- Mini pork/chicken sausage

Cheese, dairy products and eggs:

- 2 whole milk cheeses
- Unsalted Bordier butter
- Fromage blanc
- Rice pudding

- 3 flavours of Bordier yogurt

- Plain skim milk yogurt
- Plain whole milk yogurt
- Strawberry
- Mango/passion fruit

Pastries:

- Mini pastries (croissants, pain au chocolat and raisin buns)
- Brioche
- Passion fruit/chestnut cake
- Gluten-free madeleine
- Fresh madeleine

Cereals:

- Gluten-free muesli
- Crunchy fruit muesli
- Cornflakes
- Choco Crisp

Fruit:

- Fruit salad
- Dried fruit: Dates, Prunes, Figs, Apricots and Raisins

Bread:

- Traditional baguette
- Cereal bread
- Ficelle bread
- Gluten-free bread

Beverages:

- Fruit juice (apple, squeezed orange)
- Vegetable juice (carrot/apple, lactic-acid fermented)
- Drip coffee
- Hot chocolate
- Cappuccino
- Café crème
- Teas

Cold

- Platter of oysters
- Smoked salmon and /or trout gravlax
- Terrine of foie gras with chutney
- Potato puff pastry
- Mixed salad
- Coleslaw
- Lardon bread
- Provençal herb fougasse

Hot

- Beef jowl
- Pebble potatoes
- Vegetable tagliatelle (carrot, long turnip, courgette)
- Scrambled eggs

THIS TYPICAL BRUNCH MENU MAY BE SUBJECT TO CHANGE ACCORDING TO AVAILABILITY OF CERTAIN ITEMS