



Sunday 31 January 2009 – Billecart-Salmon Champagne Brunch – Grand Hotel Lobby



AMUSE BOUCHE

Kuruma Ebi from Japan with Bisque and Foie Gras Emulsion
Seared Maguro Akami from Japan



EGG & DIM-SUM STATION

Marc Haerberlin

L'Oeuf en Meurette Façon Haerberlin

Alvin Leung

Black Truffle and X.O. Har Gau
Foie Gras Pot Sticker
Crispy Yam, Black Truffle Dumpling
Porcini Fun Gor
“Sous-vide” Egg in Chinese Vinegar, Crispy Sichuan bacon

Denis Groison

Oeuf Mollet with White Asparagus and Alba White Truffle



FROM THE GARDEN

Iced Salad
Mesclun from Nice
Yellow Frisée
Lettuce Red Coral
Lettuce Green Coral
Oak Leaves Green
Oak Leaves Red
Romaine Lettuce Baby
Varie Gato
Mizuma Leaves
Red Char Leaves
Baby Spinach Leaves
Mustard Leaves
Butter Lettuce

Endives
Red Endives
Mache
Wild Rucola
Indivia Scarola
Frisée Salad
Micro Vegetables

Cherry Tomato
Dattes Cherry Tomato
Tomato Picadilly
Buffalo Heart
Tomato on Vine

San Marzano Tomato
Yellow Cherry Tomato
Roma Tomato

Pink Radish
Red Radish

Purple Carrot
White Carrots
Yellow Carrots
Mini Carrots



OYSTER STATION

Fine de Claire N°1
Fine de Claire N°2
Marenne N°1
Marenne N°2
Belon, two kinds



SMOKED SALMON STATION

Balik Heart Salmon
Loch Fyne Kinglas Fillet
With Rosti Potato, Blinis & Aquitaine Caviar



CHARCUTERIE STATION

Italian
Culatello
Parma Ham Aged 20 Months
San Daniele
Sopressata
Coppa
Mortadella

Spanish
Iberico Ham
Serrano Ham
Soria Chorizo
Lomo Embuchado

French
Rosette de Lyon
Saucisson Sec
Jambon Blanc



FOIE GRAS TERRINE STATION

Foie Gras with Lightly Smoked Duck
Foie Gras with Black Truffle
Foie Gras with Maine Lobster
Foie Gras au Naturel



MAIN COURSE

Australian Wagyu "Tajima MS9" & Live Maine Lobster Civet
with Wild Mushroom Fricassée



CHEESE & BREAD STATION

Thirty Types of Cheeses featuring Mons



DESSERTS STATION

Live Station

Tainori 64% Chocolate “Cromesquis”, Mandarin Espuma

Chocolate Cream with Mango Jasmine Stew
Milk chocolate Passion Fruit Caramel Bar
Berry Cointreau Composition
Lychee, Rose and Raspberry Shot
Peach, Raisins and Milk Chocolate Cup
Apple Cinnamon Variation
Popping Candy Sphere with Pineapple Basil Salad
Mini Rum Baba
Crème Brulée
Passoa and Almond Lollypop
Chocolate Tartlet with Cocoa Nib Nougatine
Earl Grey Tea Macarons

Praline, Raspberry and Matcha Cake
Hibiscus, Berries and White Chocolate Dome
Pear Saint-Honore
Yuzu and Xocoline Cake

Ice Cream & Sorbet

Vanilla Ice Cream
Banana Passion Fruit Sorbet

Assortment of Homemade Pralines