

BRUNCH BRISTOL PARIS

€190 per adult (for a minimum of 20 adults)

Selection of teas, coffee, chocolate, infusions
Freshly squeezed fruit and vegetable juices
Mineral waters and fresh milk

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Our baker's basket:

100% natural, living bread to share, Croissant, chocolate croissant, brioche and selection of french pastries of the day

Jams, acacia honey, Echiré butter

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Thinslices of Culatello
Traditionnal poultry « pâté en croute »
with medallion of duck foie gras
Special oysters nn°3
Beechwood-smoked salmon
Avocado crushed in a pestle with a hint of spice
Sea urchin tarama, warm blinis

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Fusilli from the Ateliers du Bristol with basil pistou and pine nuts Scrambled eggs with black truffle

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Our Maitre Fromager 's cheese selection

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Fresh fruits salad
Chef's choice selection of two pastries
Caramel French toast
Crepes and pancakes live cooking

A glass of Moët & Chandon Champagne Wines from our carte (price per bottle, charged on comsumption)



C H I L D R E N ' S B R U N C H B R I S T O L P A R I S

€85 per child 5-12 years old - 3 courses per child

STARTERS

Smoked salmon with blinis Mozzarella tomatoes Cream of pumpkin soup

DISHES

Croque Monsieur and salad
Mini burger with French fries
Fusilli from the Ateliers du Bristol, tomato sauce

DESSERTS

Ice cream and sorbets
Chocolate éclair, bourbon vanilla ice cream
Fresh fruits salad

