

BRUNCH

*all items come with simple green salad
fresh fruit or crispy potatoes*

ONION TART
*apple salad, Rockhill gruyère
house made crust*
14 | GF | V

FRENCH ONION SOUP
olive oi crostini, Rockhill gruyère
11 | GF

EGGS BENEDICT
*choux pastry, hollandaise sauce
smoked salmon or canadian bacon*
18 | GF

CROQUE MADAME
*fried egg, béchamel
ham, gruyère cheese on croissant*
18

FRIED CHICKEN & WAFFLES
*buttermilk chicken, belgian waffle
lemon thyme chantilly cream*
20

ALPINE BURGER
*grass fed beef, roblochon cheese
bacon jam, apple cider mustard*
18

FARCEMENT SAVOYARD
*bacon-lined potato
sunny side up eggs*
20

WINTER GREENS
*apple, goat cheese croquette, aged-bal-
samic vinaigrette*
13 | VG | GF

ADD CHICKEN OR TROUT 6

AVOCADO TOAST
*smashed avocado, feta cheese,
walnut pepita crumble, poached egg*
16 | GF | VG

CAN BE MADE: VG | VEGAN, V | VEGETARIAN
GF | GLUTEN FREE

BEVERAGES

BLOODY MARY 10

MIMOSA 10

ELDERFLOWER SPRITZ 10
st.germaine, sparkling wine, fresh lemon

GENEPI & HOT CHOCOLATE 10

HECHT & BANNIER rose 14

GASPARD sauvignon blanc 14

DOMAINE DUGOIS chardonnay 16

SCHLUMBERGER pinot gris 16

CHILDREN

*come with simple green salad
fresh fruit or crispy potatoes*

**NUTELLA, STRAWBERRY &
BANANA CREPE**
10

GRILLED CHEESE
*gluten free bread
cheddar cheese*
10



TALISKER CLUB
A PRIVATE WONDERLAND