

alizée

THE BANYAN BRUNCH CLUB

STARTERS

Plateau de Fruits de Mer ^{S, SF, R}

Selection of oysters, served with shallot, red wine vinegar
Canadian lobster, crevettes bouquets, mussels,
seabass crudo, tuna tartare, served with aioli, cocktail sauce

Carpaccio de Boeuf à la Truffe ^{D, R}

Angus beef, black truffle, rocket, shallot

Salade de Chou Frisé et d'Avocat ^V

Kale, avocado, cucumber, orange, pomegranate dressing

Tarte Croustillante aux Champignons et Truffe ^{D, G}

Crispy flatbread with Alsatian cream cheese,
forest mushrooms, French black truffle

MAIN COURSES

Filet de Boeuf Angus "Café de Paris" ^{D, G}

Black angus beef tenderloin, French fries, three peppercorns sauce

Loup de Mer Grillé ^{D, SF}

Butterflied seabass, caviar, white butter sauce

Risotto aux Asperges ^{D, N, V}

Asparagus, basil pesto, winter black truffle

Pommes de Terre Sautées ^D

Potatoes, shallot, herbs

Broccolini ^{D, V}

Grilled broccolini, sundried tomatoes, feta cheese

We invite you to enjoy a wide selection of desserts at the buffet station of the restaurant.

alizée

SOFT PACKAGE

Desert Rose Mocktail

Cranberry & hibiscus, carbonated coconut

Italian Spritz

Non-alcoholic bitter orange, rhubarb cordial,
0% ABV sparkling wine, soda water

Soft Drinks

Fanta, Sprite, Coca-Cola, Coca-Cola Zero

Peroni beer 0% ABV

HOUSE PACKAGE

Wine

Kim Crawford Sauvignon Blanc
Catena Malbec
Chateau de Berne

Cocktails

Passion Fruit Martini
Espresso Martini
Bloody Mary
Gin & Tonic

Draught Beer

Peroni, Corona

Spirits

El Jimador Blanco Tequila
Havana 3 Rum
Johnnie Walker Red Label
Ketel One Vodka
Tanqueray Gin

CHAMPAGNE PACKAGE

Taittinger Brut Champagne

St. Tropez Spritz

Taittinger Brut, peach-infused vodka, rosemary, thyme

Valensole Negroni

Tanqueray gin, Campari, lavender infused red vermouth,
cacao nibs, shaved parmesan