

THE IRIS BRUNCH

€65 per person

Selection of mini viennoiseries

Sweet and salty farm butter from Lionel Plaquette
Rice pie, chocolate cake and speculoos
Chocolate and coffee verrines
Fruit mousse and bavarois
Assortment of T-Land home-made jams
Liquid honey from Nectar & Co

4 types of granola, dried fruit, candied fruit and seeds 4 types of yogurt: plain, fruit, soy and Greek

Spreads from Buddy Buddy

Apple compote and coulis 3 kinds of whole fruit and 3 kinds of cut fruit Raw and cooked ham Smoked salmon with dill and lemon cream Turkey ham

A range of regional cheeses

Crudités, mixed salads, dressings and condiments

Cheese bruschettas, gressini and Sardinian bread

Mediterranean hummus, beet and muhammara

Hollow oysters, lemon and shallot vinaigrette

Verrine of prawns with coriander

Burrata and grilled vegetables

Beef carpaccio, arugula and parmesan

Vitello tonato

A variety of egg preparations

Bacon, sautéed mushrooms

French toast, chocolate and whipped cream

Eggplant, mozzarella and parmesan lasagne Vegetable gyoza with curry Grilled potatoes with rosemary

From the robata:

Beef ribeye with pepper sauce

Tandoori chicken skewers

Black Tiger scampi with lemongrass

A glass of Chandon Garden Spritz
Coffee & tea from Dilmah
Fresh fruit juice
Still, sparkling and flavored water
Smoothies & vegetable juices
Homemade iced tea

+32 (0)2 504 13 33
info@theiris.be
www.theiris.be