

ALL-DAY MENU



THURSDAY, JUNE 11

BEVERAGE STATION

COFFEE

DAVID'S TEA ASSORTMENT

CONDIMENTS

Regular milk | Plant-based milk

INFUSED WATERS

Cucumber mint | Lemon orange | Strawberry

LEMONADES & ICE TEA

House lemonade | Hibiscus lemonade

House iced tea

MORNING JUICES

Orange | Goyave | Pamplemousse

INDIVIDUAL BEVERAGES

San Pellegrino | Perrier | Sodas

Kombucha | Mate Libre

BREAKFAST



FRUIT MOUNTAIN

Berries, tropical fruits, whole fruits

PARFAIT YOGURT 2.0

Greek yogurt, house granola, peach or kiwi,
honey, fruit oil, sea salt

DEVEILED EGGS

PASTRY ASSORTMENT

Croissant | Gianduja croissant | Almond croissant
Pistachio and morello cherry roll | Pain suisse | Chocolatine

TOAST BAR

Avocado toast, tajin, cucumber, radish, soft-boiled egg, cheese
Smoked salmon toast, herb cream, soft-boiled egg, radish, cucumber

BREAKFAST SANDWICHES

Ham and cheese croissant
Turkey club bagel
Breakfast sandwich - bacon or sausage
Breakfast burrito - chorizo, potato, cheese, egg
Maple syrup-glazed bacon strips

MORNING BREAK



SWEET BREADS

Lemon poppy with powdered sugar | Lavender
Banana chocolate | Zucchini and squash

ICED DRINKS

Iced coffee
Iced latte
Iced matcha
Iced chai latte

LUNCH



MAIN DISHES

Assorted pizza on house focaccia

Crispy chickpeas, squash, cucumber, couscous, tahini dressing

Roasted carrots, herb yogurt, harissa butter and pine nuts

Grilled vegetable platter:

Green and yellow squash, red onion, asparagus, bell pepper, broccolini,
green onion, three-color nantaise carrots

Miso and ginger braised beef

Salmon, white butter and herbs

Squash and sage gnocchi

DESSERT

Mini cannoli

AFTERNOON SNACK

LECHE DONUTS

White chocolate and passion fruit mousse
Raspberry (vegan) | Vanilla, caramel and butter
Peanut butter and jam | Earl Grey | S'mores
Rhubarb and strawberry bavarois
Lemon meringue | Sugar and spices (vegan)
Maple (vegan) | Boston cream

ICED DRINKS

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Iced latte
Iced matcha
Iced chai latte