

SEL & MIEL

A MODERN BRASSERIE

THE PARISIAN SATURDAY BRUNCH

APPETIZER (SHARING)

SALMON RILLETTES

Smoked Salmon, Poached Salmon, Mayonnaise, Sour Cream

ASSORTED CHARCUTERIE

Cold Cuts, Condiments

MARINATED ALASKAN KING CRAB LEGS

PRAWN COCKTAIL

Poached Prawns, Baby Gem, Grapefruit & Cocktail Sauce

BURRATA

Tomato, Basil Balsamic Glaze

CHICKEN LIVER PARFAIT

Orange Jelly

VICHY SSOISE

Potato Leek Cold Soup

HOT APPETIZER (SHARING)

CROQUE-MONSIEUR

Turkey Ham, Gruyere Cheese, Country Bread

MUSHROOMS VOL AU VENT

Mix Mushrooms, Truffle Cream

MOULES MARINIÈRES

Mussels, Fresh Herbs Butter

MAIN COURSE (SHARING)

SOUS VIDE CHICKEN BREAST

Mushroom, Bacon, Potato, Mustard Sauce

DUCK LEG CONFIT

Lentil, Pommes Paille

SEARED SALMON

Baby Vegetables, Celeriac Cream

RIGATONI, BEEF RAGOUT

DESSERT PLATTER (SHARING)

MINI PARIS BREAD, HAZELNUTS

PROFITE ROLLS, CHOCOLATE SAUCE

TART AU CITRON

PISTACHIO CRÈME BRULÉ

BERRY CLAFOUTIS

BEVERAGE SELECTION

COCKTAIL OF THE DAY

LOU MAGRET, COLOMBARD SAUVIGNON BLANC,
FRANCE

LOU MAGRET, GRENACHE MERLOT, FRANCE

SANGRIA

SELECTION OF SOFT DRINKS

AND WATER

PRICE PER PERSON QAR 375