

SEL & MIEL

"You need to taste the SALT
to appreciate the HONEY"

THE PARISIAN SATURDAY BRUNCH

QAR 250 PER PERSON | SOFT DRINKS
QAR 375 PER PERSON | ENHANCED PACKAGE

APPETIZERS

Gravelax de saumon aux herbes et agrumes
homemade salmon gravelax with herbs and citrus

Assortiment de charcuterie et ses condiments
assorted cold cuts with condiments

Cocktail avocat-crevettes bouquet
poached shrimps, avocado, cocktail sauce

Crabe d'Alaska mariné
marinated alaskan king crab legs

Bagna cauda
vegetables with yoghurt dip

Parfait de poulet avec gelée de mangue
chicken liver parfait with mango jelly

Terrine de campagne
veal, chicken and duck country pâté

Steak tartare
french raw minced beef

Vichyssoise
potato leek cold soup



HOT APPETIZERS

Croque madame
turkey ham, gruyère cheese melt & fried egg

Tarte salée aux tomates hierloom et fromage de chèvre
hierloom tomato tart with goat cheese

Cromesquis épinards et saumon
cromesquis spinach & salmon

Moules marinière
Mussels in pot



MAIN COURSES

1 choice / person

Ballotin de volaille aux champignons et pomme de terre
chicken ballotine with mushroom, bacon and potato

Saumon en croûte de basilic et pomme fondantes
salmon with basil mayonnaise, baby vegetables & potato fondant

Cuisse de canard confit, lentilles du Puy
crispy duck leg confit, Puy lentils

Souris d'agneau confite, pommes "boulangères"
slow cooked lamb, potato dauphinoise

CHARIOT DE DESSERTS
desserts trolley

ARTISANAL BREAD TROLLEY



REMEDIES

Sel & Miel signature cocktail

Punch

Alain - French red wine punch
Anais - French white wine punch

Wines

Vin rouge / Red wine by glass – selection of the day
Vin blanc / White wine by glass – selection of the day

Beers

Biere du jour / Beer of the day

INNOCENTS

Les recettes de ma maman
recipes of my mom
Pink or Citrus lemonade