

La Vie en Rose

Brunch Buffet Menu Options July 2019

Our Brunch Buffet menus are only catered for a minimum of 15 guests

Antibes Brunch Buffet

Antibes is a resort town between Cannes and Nice on the French Riviera (Côte d'Azur). It's known for its old town enclosed by 16th-century ramparts with the star-shaped Fort Carré.

- 🌹 Cocktail cheese & olive bourekas
- 🌹 Caprese Shot Glasses
A trio of bocconcini mozzarella, rosa tomatoes and basil pesto in a shot glass
- 🌹 Cocktail French croissants filled with creamy peanut butter & caramelized banana
- 🌹 Butternut & roasted pumpkin seed fritter with crème fraîche, smoked salmon & cracked black pepper
- 🌹 Caramelized onion & camembert quiche
- 🌹 Spinach & Feta quiche
- 🌹 Homemade muesli in a champagne flute with double thick Greek yoghurt, chopped fruit & drizzled with honey
- 🌹 Nutella stuffed pancakes
- 🌹 Homemade cocktail blueberry scones with hand-whipped cream & apricot jam
- 🌹 Custard Danish
- 🌹 Unlimited assorted jugs of juice
- 🌹 Unlimited tea & coffee station: filter coffee, Five Rose's & Rooibos teabags and assortment of loose leaf tea

This menu is charged at R235 per person

Toulouse Brunch Buffet

Toulouse, capital of France's southern Occitanie region, is bisected by the Garonne River and sits near the Spanish border. It's known as La Ville Rose ('The Pink City') due to the terra-cotta bricks used in many of its buildings.

- 🌹 2 x Large Shakshuka
Twelve eggs cooked in our traditional Moroccan piping hot tomato crush, coupled with bell peppers, red onions & chilli; served in a large pan
- 🌹 1 x Large Spanish Rhapsody
A delicious combination of baby spinach & crushed rosa tomatoes, topped with 12 eggs, mozzarella cheese & baked in the oven
- 🌹 Assortment of breads - Italian style olive loaf, sour dough loaf
- 🌹 Cocktail French croissant filled with berry-infused cream cheese & toasted almonds
- 🌹 Cocktail phyllo cups filled with cream cheese; smoke salmon & cracked black pepper
- 🌹 Caramelized banana flapjacks
- 🌹 Black Forest Danish
- 🌹 Muesli Bar
Bowls of homemade Muesli, double thick Greek Yoghurt, fruit salad & berry compote
- 🌹 Unlimited assorted jugs of juice
- 🌹 Unlimited tea & coffee station: filter coffee, Five Rose's & Rooibos teabags and assortment of loose leaf tea

This menu is charged at R 250.00 per person

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Bordeaux Brunch Buffet

Bordeaux, hub of the famed wine-growing region, is a port city on the Garonne River in southwestern France. It's known for its Gothic Cathédrale Saint-André, 18th- to 19th-century mansions and notable art museums such as the Musée des Beaux-Arts de Bordeaux.

- 🌹 Smoked Salmon & Cheese Board
Chilean smoked salmon, assorted cheeses - Camembert, chevin goat's cheese & labaneh served with spicy Mexican avo salsa, zucchini fritters, rosa tomatoes, fresh rocket, red onion, lemons & preserved fruit
- 🌹 Sour dough loaf
- 🌹 Large spinach & feta quiche
- 🌹 Large asparagus & camembert quiche
- 🌹 Raspberry compote stuffed almond croissants
- 🌹 Caramelized banana & pecan nut stuffed French toast pudding
- 🌹 Unlimited assorted jugs of juice
- 🌹 Unlimited tea & coffee station: *filter coffee, Five Rose's & Rooibos teabags and assortment of loose leaf tea*

This menu is charged at R 260.00 per person

Dijon Brunch Buffet

Dijon is the capital city of the historical Burgundy region in eastern France, one of the country's principal wine-making areas. It's known for its traditional mustard, vineyard tours, autumn gastronomic fair and building styles ranging from Gothic to art deco.

- 🌹 Scrambled Eggs
- 🌹 Bacon / Macon (add R 14 per person)
- 🌹 Beef sausage
- 🌹 Balsamic roasted rosa tomatoes
- 🌹 Button mushrooms
- 🌹 Fried halloumi
- 🌹 Smudged Italian potatoes
- 🌹 Italian Style Olive loaf
- 🌹 Large chicken & mushroom quiche
- 🌹 Large spinach & feta quiche
- 🌹 Homemade Muesli in a champagne flutes with double thick Greek yoghurt & berry compote
- 🌹 Fruit skewers
- 🌹 Strawberry cheesecake sugar cones
- 🌹 Sugar cones filled with a homemade strawberry cheesecake filling & topped with macerated strawberries
- 🌹 Unlimited assorted jugs of juice
- 🌹 Unlimited tea & coffee station: *filter coffee, Five Rose's & Rooibos teabags and assortment of loose leaf tea*

This menu is charged at R 270.00 per person