

—FilRouge—

BREAKFAST MENU

—FiL Rouge—

Plant Based  Vegetarian  Organic 
Gluten Conscious  Omega 3 Oily Fish 

In case of any food allergy, allergens queries, or dietary requirements, please inform our Hosts before ordering.

BREAKFAST MENU

HOT BEVERAGES

illy freshly brewed coffee

Regular or decaffeinated

illy coffee
Regular or decaffeinated

illy espresso / cappuccino / latte

Teas by Palais des Thés, France
Selection of teas and herbal teas

Weiss hot chocolate

MILK

Whole or skimmed milk, warm / cold

Oat mylk / Soy mylk  

Homemade almond mylk  

Homemade cashew mylk  

JUICES

Rise & Shine

 

Orange, carrot, apple, beet, ginger, turmeric

Freshly squeezed orange
(subject to availability)

Organic apple / pineapple /
grapefruit / cranberry / tomato / prune

SMOOTHIES

Sun Salutation  
Cashew mylk, banana, dates, vanilla

Vitamin Sea  
*Almond mylk, redberries, pineapple,
orange juice, banana*

PLANT-BASED ENERGY

Chia pudding
Mango or raspberry coulis

Homemade chia
and cashew yoghurt  
*Your choice of topping: Coconut / Blueberry
/ Sesame / Granola / Pumpkin seeds*

Swiss Bircher muesli  
*Freshly made toasted oats, almond mylk,
apples, bananas, raisins, pistachios,
pecan nuts, maple syrup*

YOGHURT

Plain yoghurt

Premium selection of fruit yoghurts

Premium selection of Greek yoghurts

Low-fat yoghurt

FRUIT CORNER

Seasonal fruit plate /
Grapefruit, half / Stewed prunes

Fresh fruit salad  

Plain or with sweet cashew cream
Steamed apple compote  
Granola, berries, almond mylk

CEREAL

Bran flakes

Special K / Frosted flakes / Rice Krispies

WARM CEREAL

Oatmeal 
*Your choice of: Honey / Maple syrup / Cinnamon
/ Brown sugar / Walnuts / Pecan nuts*

BREAKFAST MENU

EGGS & OMELETS

Eggs* 

*Scrambled / Sunny side up / Over easy /
Soft boiled / Hard boiled / Poached*

Compose your own omelet 

Plain / Smoked salmon / Swiss cheese / Herbs /
Ham / Ham & cheese / Fine herbs*

FIL ROUGE **Signature**

*Toasted French brioche, creamy spinach,
poached egg*, yuzu Hollandaise, Baeri caviar**

Today's egg special
Please ask your Host

TOFU

Scrambled tofu  

Tomatoes, red onions, turmeric

CULINARY DELIGHTS

Avocado toast 

*French farmer bread, avocado, sundried
tomatoes, Espelette pepper*

Smoked salmon*  

Cream cheese, capers, red onions

Prosciutto, sliced

Premium York ham, sliced

Salami, sliced

European cheese plate

FROM THE GRILL

Grilled minute steak*

Grilled lamb chops*

SIDE DISHES

Swiss rösti potatoes / Grilled tomato

Sautéed mushrooms / Bacon

Link pork or chicken sausages

FRENCH BOULANGERIE

Baguette de tradition / French farmer loaf

English muffin / Homemade bagel

French toast, *maple syrup*

Croissant / Chocolatine

Brioche / Blueberry muffin

Toast

White / whole wheat / rye

SWEETS

All served with maple syrup on the side

Signature banana pancakes  

*Banana, oat mylk, oats,
maple syrup, pecan nuts*

Pancakes

*Plain / buckwheat / blueberry /
banana / pecan nuts*

Belgian waffles

French toast

PRESERVES

Selection of jams by Francis Miot M.O.F
Confiturier, France

Strawberry / Orange / Blackberry / Apricot

SPREADS AND NUTS
Honey / Cream cheese

Weiss hazelnut chocolate paste
Pecan nuts / Walnuts

—FiL Rouge—

DINNER MENU



Plant Based  PB Vegetarian  VG Organic 
Gluten Conscious  GC Omega 3 Oily Fish 

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DINNER MENU

APPETIZERS

Terrine de foie gras de canard, chutney de mangue
Duck foie gras terrine, mango chutney

Betterave en croûte de sel, vinaigrette aux truffes, pickles de concombre ^{PB GC}
Roasted beets in salt crust, cucumber pickles, winter truffle vinaigrette

Carpaccio de noix de Saint-Jacques, caviar Oscietre, tartare de pommes vertes * ^{CC} ^{O3}
Jumbo scallop carpaccio, Calvisius Oscietra caviar, Granny Smith apple tartare

Escargot à la Bourguignonne
Traditional Burgundy escargots in herb-garlic butter

Gâteau de crabe aux épices cajun, aioli de tomates cerises
French Cajun-spiced jumbo lump crab cake, roasted cherry tomato aioli

Tartare de bœuf à la Niçoise, socca *
Beef tartare French Riviera style, crispy socca

Melon cantaloup, pamplemousse, framboises, vieux porto ^{PB GC}
Rose of cantaloupe melon, grapefruits, raspberries, aged port

Tataki de thon rouge, sauce vierge * ^{O3}
Bluefin tuna tataki over crispy tomato-tapenade tart, sauce vierge

SALADS

Salade César
Crisp romaine lettuce, Caesar dressing, paprika croutons, shaved Parmesan, Don Bocarte anchovies

Assiette de crudités ^{PB GC}
Freshly shredded French raw vegetable salad, Dijon vinaigrette

Cœur de laitue au Roquefort ^{VG GC}
Boston lettuce heart, shallots, A.O.C. Roquefort cheese

SOUPS

Gratiné à l'oignon
Sweet onion soup, Emmental cheese crust

Consommé de bœuf Grimaldi
Escoffier-style beef consommé, parmesan royale, julienned celery

Soupe de poisson Marseillaise
Marseille-style fish soup, rouille sauce, toasted garlic croutons

DINNER MENU

LITTLE ITALY

Available as appetizer or main course

Pietro Massi calamari pasta
Carbonara or D.O.P San Marzano tomato sauce

Risotto à la ricotta fumée, tartare de crevette des côtes siciliennes *
Grand Reserva Acquerello risotto, smoked ricotta, Sicilian sweet red prawn tartare

MAIN COURSES

Bar en croûte, sauce Dugléré
Baked Mediterranean seabass in puff pastry, creamy tomato & white wine sauce

Langouste Thermidor, riz pilaf
Rock lobster tail Thermidor, sautéed mushrooms, parmesan, mustarded cream, pilaf rice

Sole meunière, pommes à l'Anglaise
Dover sole meunière, lemon-parsley butter sauce, chive potatoes

Plat de côte de bœuf braisé à basse température, façon Rossini
72-hour slow-braised Black Angus beef short rib, sautéed foie gras, black truffle sauce

Tarte de patates douces aux champignons, crème de cheddar végétale, roquette ^{PB} ^{GC} ^{CS} Sweet
potato tart of sautéed mushrooms, plant-based cheddar cream, arugula

Filet mignon de veau, sauce aux oranges sanguines, gratin dauphinois au butternut ^{GC}
Veal medallions, blood orange sauce, butternut & potato gratin "Dauphinois"

Volaille fermière rôtie, Mr. Daudet, Mayenne, France ^{GC}
Free-range chicken rotisserie from Mr. Daudet Farm, Franck's mashed potatoes, French
beans

FROM THE GRILL

Garniture et sauce au choix / Your choice of garnish and sauce

Tournedos de saumon ^{*} ^O ^{GC} ^{CS}
Organic salmon tournedos

Onglet de bœuf ^{*} ^{GC}
Hanger steak

Côtes d'agneau de Nouvelle-Zélande ^{*} ^{GC}
New Zealand lamb chops

SAUCES

Bearnaise / Hollandaise / Beurre blanc / Truffle sauce

SIDE DISHES ^{VG} ^{GC}

Franck's mashed potatoes / Roasted potatoes / French fries / Chives boiled potatoes
/ Steamed vegetables / Ratatouille / French beans / Pilaf rice

*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions