



SUNDAY BRUNCH AT BRASSERIE LUTETIA

Buffet served from 12 noon to 3 pm — €135 per person, €85 per child under 12

BEVERAGES

Selection of coffees, teas and herbal infusions
Fresh fruit juices

BAKERY

Selection of sourdough and multigrain breads
Croissants, pains au chocolat, brioches and viennoiseries of the day

EGGS BENEDICT

ON A PARISIAN BRIOCHE

Our Signature Eggs Benedict

Truffle ham, poached eggs, Hollandaise sauce

Crab and Avocado

Crab meat, crushed avocado with lime, poached eggs, yuzu Hollandaise sauce

Smoked Salmon

Artisan smoked salmon, salmon roe, dill, poached eggs, horseradish Hollandaise sauce

Portobello

Roasted portobello mushroom, poached eggs, Parmesan, Hollandaise sauce

COLD SAVOURY BUFFET

Charcuterie

Bresaola, poultry and foie gras pâté en croûte, selection of hams, mortadella

Seafood

Fines de Claire oysters, whelks, prawns, tarama, smoked salmon

Sandwiches

Croque-monsieur, cream cheese and yuzu sandwich

Selection of cheeses



SALADS

Caesar salad
Niçoise salad
Quinoa and pomegranate salad
Pasta alla Norma salad
Avocado and mango salad
Caprese salad

HOT DISHES

French free-range chicken, potato purée, confit garlic
Cod loin, sauce vierge
Seven-hour slow-cooked lamb shoulder
Eggplant Parmigiana

DESSERTS

Choux pastry bar and chouquettes
Parisian flan
Seasonal tart
Saint-Honoré
Mille-feuille
Floating island
Fresh fruit verrines
Chocolate mousse
Sweet popcorn



CHAMPAGNES

Taittinger - Cuvée Lutetia - Extra Brut 27
Billecart Salmon - Brut Rosé 32

WHITE WINES

Côte-du-Rhône - Domaine Santa Duc 2025 13
Bourgogne Aligoté - Domaine Dujardin 2023 16
Chablis - Domaine Grossot 2023 18
Sancerre - Domaine Thomas et Fils 2024 18
Alsace - Riesling - Engelgarten - Domaine Deiss 2023 23
Pouilly-Fuissé 1er Cru Maréchaude - Domaine Rijckaert 2022 29
Condrieu - Domaine J. Barge 2024 29

SWEET WINE

Hongrie - Tokaj Szamorodni - Holdvolgy 2013 24

ROSÉ WINES

Côtes de Provence - Château Minuty - Rose et Or 2025 19
Bandol - Château Pibarnon 2023 18

RED WINES

Bordeaux - Domaine Château Paradis Casseuil 2022 13
Saumur - Domaine Renière 2023 16
Bourgogne - Jean Guiton 2024 19
Saint Joseph - Domaine Goudard 2023 23
Bandol - Domaine Gros Noré 2021 24
Pomerol - Vieux Château Brun 2022 24
Aloxe-Corton - Domaine Comte Sénard 2022 29



SIGNATURES COCKTAILS - 20

GREEN NIGHT 9cl

Gin, lemon juice, cucumber syrup with basil

BASIL PEPPER BLISS 10cl

Tanqueray gin, Timut pepper, cucumber syrup, basil, lemon juice

SPICY SLINGSHOT 14cl

Spicy Tequila, lemon juice, mango juice and passion fruit syrup

OLD FASHIONED LUTETIA 10cl

Cinnamon infused Bourbon, vanilla syrup

COPABANANA 14cl

Banana infused Rum, lemon juice, jasmine pineapple soda

SAINT-GERMAIN 16cl

Champagne, vodka, St-Germain liqueur, rhubarb

NON-ALCOHOLIC COCKTAILS - 15

RED CARPET 16cl

Apple, raspberry, and cranberry juice

PURPLE DRINK LEMONADE 14cl

Peach-jasmine soda, lemon juice, violet syrup

RELAX ROAR 12cl

Orgeat syrup, lemon juice, basil leaves, lemonade

MANDARINO 12cl

Mandarin orange juice, fresh mint leaves, lemonade

ICED DRINKS - 15

PISTACHIO COFFEE - Espresso, coconut milk, pistachio syrup

ORANGE COFFEE - Espresso, almond milk, orange & cinnamon syrup

COOKIE COFFEE - Espresso, milk, vanilla & cookie syrup

PEACH GREEN TEA - Long Jing green tea, peach & verbena syrup

HIBISCUS BLACK TEA - Shangri La black tea, hibiscus & mint syrup



BUBBLE TEA - 16

Peach-strawberry or passion fruit-cherry 16cl

MINERAL WATERS

Evian, Badoit Rouge - 33 cl 9

Perrier - 33 cl 10

Evian, Badoit - 75 cl 12

Châteldon - 75 cl 14

SOFT DRINKS

Coca-Cola, Coca-Cola Zero - 33 cl 11

Orangina - 25 cl 11

Lemonade - 33 cl 11

Tonic water, Ginger Ale, Ginger Beer - 20 cl 11