



# Brunch by Les Bateaux Lyonnais

69€ with 3 hours navigation

## BUFFET

White cheese- White cheese 0% - Plain or fruits yogurt- Seasonal fruits basket  
Selection of cut fruits – Selection of muesli and cereals  
Assortment of jam– honey – chestnut cream- chocolate spread- maple sirup- soft or salted butter

## ASSORTMENT OF SMALL PASTRIES

Croissant - pain au chocolat – pain au raisin– madeleines  
Brioche & cakes

Assortment of cold meats – gravlax salmon bites  
Mixed raw vegetables plater

## HOT MEALS

Scrambled eggs – Smoked pork belly– Breakfast sausage– Chicken wings  
Roasted tomatoes and potatoes- Pan-fried seasonal vegetables  
**Selection of the moment cooked in Parmesan cheese**  
**Our chef's seasonal dish**

## EGGS TO ORDER

Fried eggs (2p/p) – Poached eggs on toast (2p/p) – Omelette at your convenience (3p/p)

SELECTION OF CHEESES from our region and beyond

## BAKER'S BASKET

Little square bread – Sliced bread , plain or grains- bagels & crêpes

## SWEET WAFFLE TO CHOOSE

Red fruit & light mascarpone cream  
Profiterole style: ice cream, whipped cream and chocolate sauce

## UNLIMITED DRINKS

Coffee – Tea – Hot chocolate  
Whole, skimmed or plant-based milk  
Fresh orange or grapefruit juice  
Still or sparkling water

Boarding at 11 am – Departure at 11:30am  
Back to initial dock at 2:30pm

## ABOARD THE HERMES II

13bis quai Rambaud – 69002 LYON  
Reservation on [www.lesbateauxlyonnais.com](http://www.lesbateauxlyonnais.com)

