

# BOUVIER

BRUNCH

RUDOLF-SALLINGER-PLATZ 1

11AM-4PM

## EGGS

**AVOCADO TOAST (VE)** \_\_\_\_ 10  
Avocado smashed with basil & espelette on sourdough  
add poached egg (V) +2

**FRENCH OMELETTE (V)** \_\_\_\_ 11  
3 eggs, chive butter sauce, lettuce

**NY EGG ROLL** \_\_\_\_ 10  
Bacon, omelette, Cheddar cheese

**GIANT HASHBROWN (V)** \_\_\_\_ 17  
Scrambled eggs, Belper Knolle

**HAM, EGG & CHEESE** \_\_\_\_ 32  
Croissant bake  
Serves 4-6

### 2 POACHED EGGS

Served on a toasted English muffin with hollandaise sauce

**BENEDICT** \_\_\_\_ 12  
Thick-cut smoked ham

**ROYALE** \_\_\_\_ 16  
Smoked salmon

**FLORENTINE (V)** \_\_\_\_ 14  
Buttered spinach

## BRUNCH PLATES

**LA KAISER ROLL** \_\_\_\_ 10  
Chive cream cheese, trout roe, dill

**BOUVIER CHEESEBURGER** \_\_\_\_ 21  
Double smashed patty, American cheese, pickles

**CHICKEN SCHNITZEL** \_\_\_\_ 21  
Bitter leaf, Caesar dressing, Boquerones

**CAESAR SALAD** \_\_\_\_ 13/17  
Romain lettuce, pine nuts, Alpine cheese, croutons  
add chicken + 6

**STEAK AU POIVRE 180G (GF)** \_\_\_\_ 34  
Flank steak, peppercorn sauce, frites

**RICOTTA GNUDI (V)** \_\_\_\_ 14/20  
Swiss chard, Parmigiano Reggiano, lemon zest

**CAULIFLOWER & ALMONDS** \_\_\_\_ 14/19  
Pickled & roasted cauliflower, pink pepper dressing, bitter leaf

## BAKED & SWEET

**VIENNOISERIES (V)** \_\_\_\_ 4  
Croissant, Pain au chocolate

**AMERICAN PANCAKES** \_\_\_\_ 12  
Lemon & ricotta pancakes with either  
Blueberry & rose compote (V)  
or Crispy bacon & Canadian maple syrup

**PAIN PERDU (V)** \_\_\_\_ 10  
Fruit jam, crème anglaise

## FRUITS & GRAINS

**YOGHURT AND GRANOLA (V,GF)** \_\_\_\_ 8  
Greek yoghurt, hazelnuts, banana & blueberries

**CHIA SEED BOWL (VE,GF)** \_\_\_\_ 10  
Chia soaked in coconut milk, coconut yoghurt & mango

**FRESH FRUITS (VE,GF)** \_\_\_\_ 7  
Selection of the market's best

## SIDES

**HASHBROWNS (V)** \_\_\_\_ 4

**AVOCADO (VE)** \_\_\_\_ 5

**SMOKED SALMON (GF)** \_\_\_\_ 7

**CRISPY BACON (GF)** \_\_\_\_ 5

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(VE) Vegan (V) Vegetarian (GF) Gluten Free  
For any additional info on allergens please  
ask one of our friendly team

We do our best to serve up dishes using seasonal and  
locally sourced produce where possible

Our suppliers: Joseph Brot, Windich Wurst,  
Naschmarkt, Domane Wachter

