

Gourmet
boxes

Grave Bon



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Breakfast boxes



Breakfast box options

Balanced and elegant boxes, ideal for starting the day right. Each box includes a main item, a side (potatoes or fresh fruit), and a house-made yogurt with granola.

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Options

Bistro package 23\$ / person (MIN 15)

– Choice of one signature *Bistro* main dish, served with a side and yogurt.

Signature package 26\$ / person (MIN 15) **POPULAR**

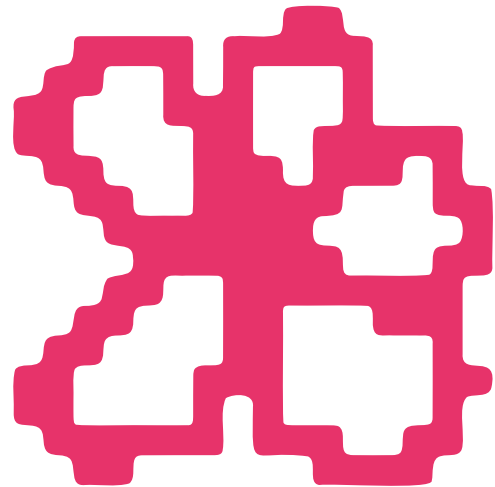
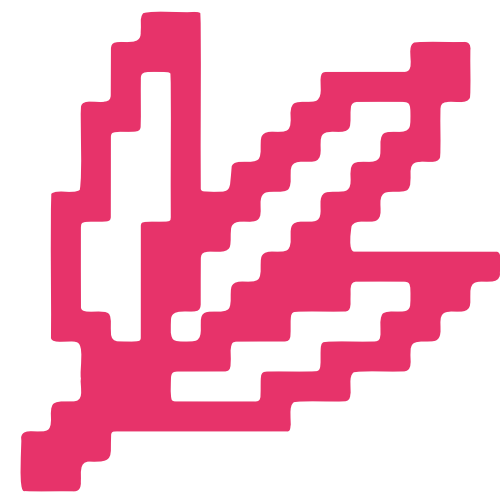
– Upgraded selection of *Bistro* and *Signature* main dishes, served with a side, yogurt, and a mini pastry.

Premium package 30\$ / person (MIN 20)

– Full access to the menu, including all sides, yogurt, a mini pastry, and a fruit platter.

Breakfast Menu – Dishes

- *Bistro* package
- *Signature* package
- *Exécutif* package



■ **Salmon bagel** – Smoked salmon, cream cheese, capers, dill, red onion on sesame bagel

■ **Mexican huevos rancheros bowl** – Fried eggs, black beans, green salsa, cilantro, avocado, cotija cheese, corn tortillas

■ **Classic breakfast** – Fluffy scrambled eggs, cheddar, choice of pork or turkey bacon, spinach, tomatoes, mayonnaise, brioche bread

■ **Breakfast sandwich** – Fluffy scrambled eggs, choice of bacon or sausage (pork or turkey), hash browns

■ **Avocado & halloumi toast** – Sliced avocado, grilled halloumi, spicy honey, pumpkin seeds on sourdough bread

■ **Shakshuka bowl** – Three eggs baked in a tomato, pepper and harissa sauce, feta, cilantro, served with sourdough bread

■ **Turkish egg bowl** – Poached eggs, garlic yogurt, Aleppo chili infused butter, dill, zaatar pita

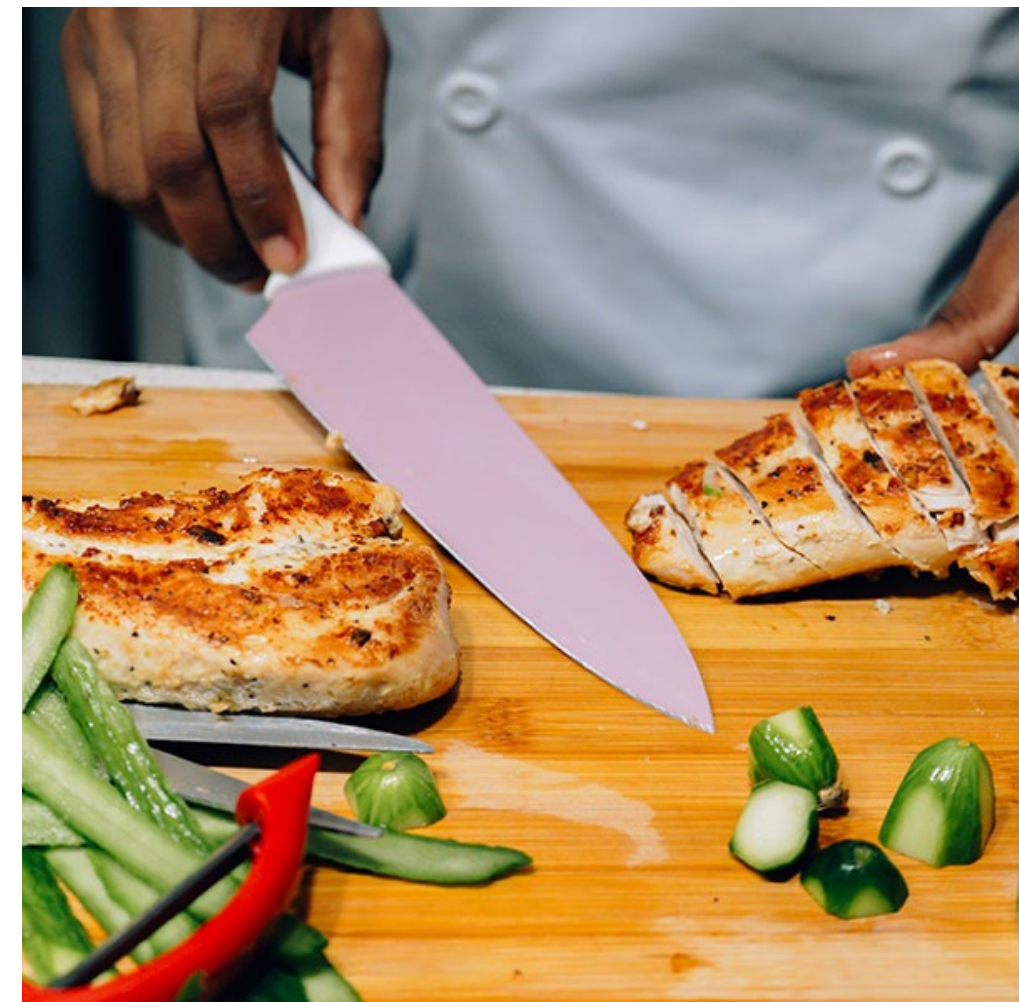
Lunch boxes



Lunch box options

Complete gourmet boxes designed for corporate and private events. Each box includes a main dish, a side, and a dessert.

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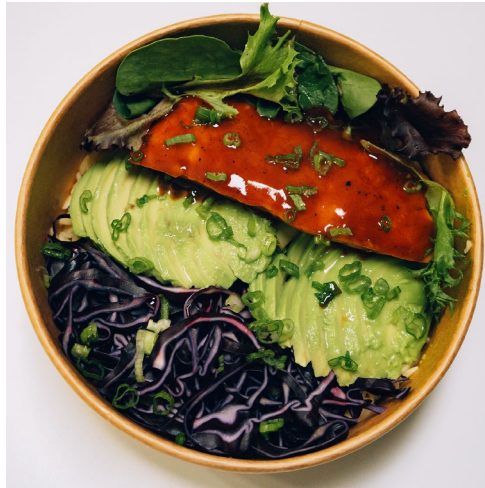


Options

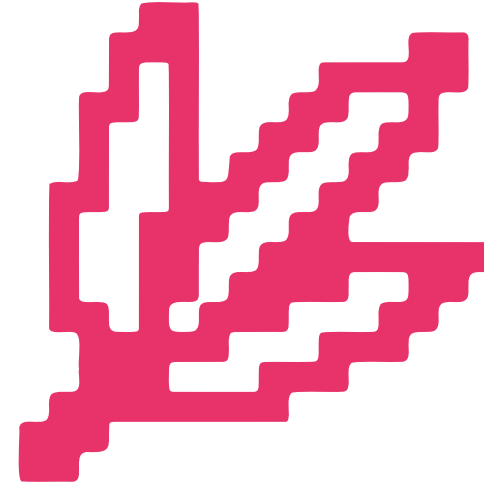
- **Bistro package** 26\$ / person
 - Choice of one main dish, served with a side and a dessert from the *Bistro* menu.
- **Signature package** 32\$ / person **POPULAR**
 - Expanded selection from both the *Bistro* and *Signature* menus, with upgraded sides and dessert options.
- **Executive package** 42\$ / person
 - Full access to the menu, including premium options and two desserts.

Lunch Menu – Dishes

- *Bistro* package
- *Signature* package
- *Exécutif* package



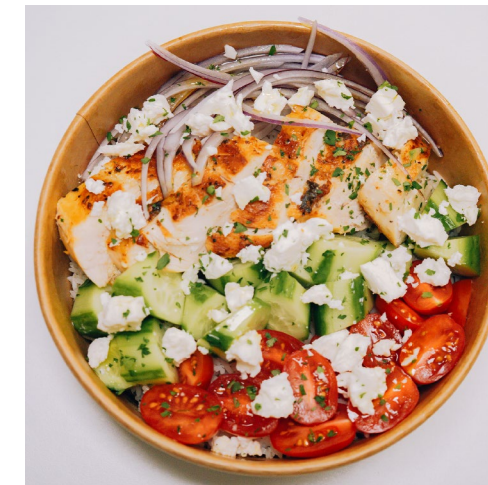
■ **Salmon bowl** – Glazed salmon, sliced avocado, edamame, sesame stick, red cabbage slaw, Asian dressing, choice of rice, quinoa or lettuce



■ **Signature roast bowl** – Grilled halloumi, crispy roasted chickpeas, cucumber, butternut squash, grilled kale, tahini dressing

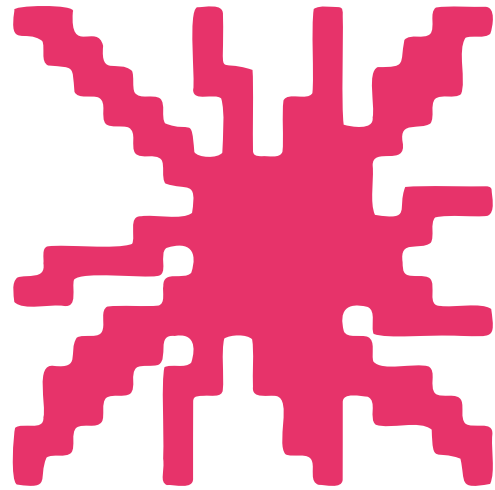
■ **Mediterranean bowl** – Marinated grilled chicken thigh, cucumber and cherry tomato salad, red onion, feta, Mediterranean dressing, choice of rice, quinoa or lettuce

■ **Thai satay bowl** – Crispy pork or beef satay, carrot and cucumber salad, fried egg, Thai basil dressing, peanuts, choice of rice, quinoa or lettuce



Lunch Menu – Dishes (cont.)

- *Bistro* package
- *Signature* package
- *Exécutif* package



■ **Pork/chicken sando** – Japanese milk bread, crispy pork or chicken cutlet, sweet tonkatsu sauce, red cabbage slaw, lettuce

■ **Tuna melt** – Sourdough bread, tuna and celery mix, dill, mustard, mayonnaise, cheddar cheese, avocado

■ **Eggplant pepper** – Focaccia, eggplant, marinated grilled peppers and zucchini, tomatoes and fresh basil, confit garlic, vegan ricotta

■ **Avocado egg salad** – Japanese milk bread, soft-boiled egg, celery, Kewpie mayo, lettuce

■ **Fresh mozza** – Focaccia, fresh mozzarella, house pesto, sun-dried tomatoes, toasted pine nuts, balsamic glaze

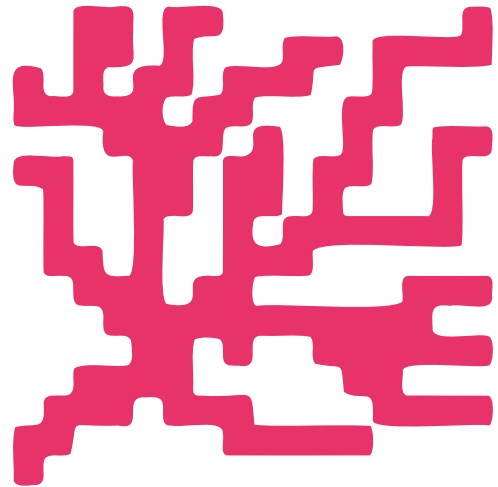
■ **Brie & pear** – Focaccia, melted brie, caramelized onions, pear

■ **Chicken caesar club** – Focaccia, grilled chicken, bacon, house Caesar dressing, lettuce, tomato, parmesan

■ **Spicy chicken** – Focaccia, grilled chicken, spicy mayonnaise, lettuce, Monterey Jack cheese

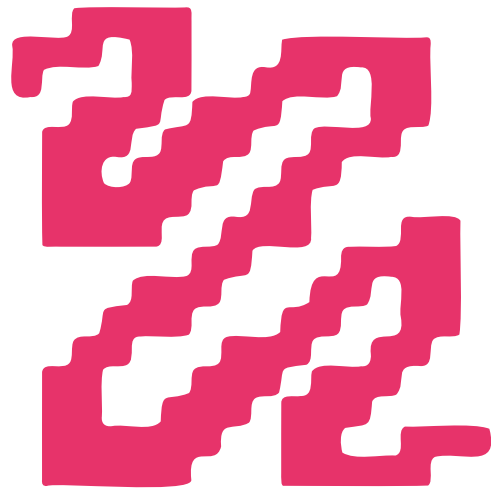
Lunch Menu – Sides

- *Bistro* package
- *Signature* package
- *Exécutif* package



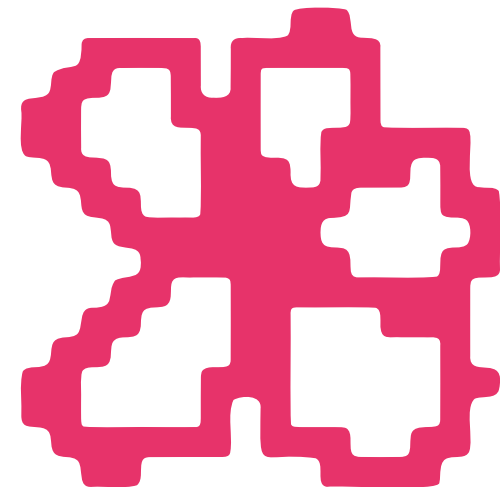
■ **Kale salad** – Toasted quinoa, dried cranberries, parmesan, toasted almonds, garlic lemon tahini dressing

■ **Garden salad** – Seasonal fresh vegetables, house dressing



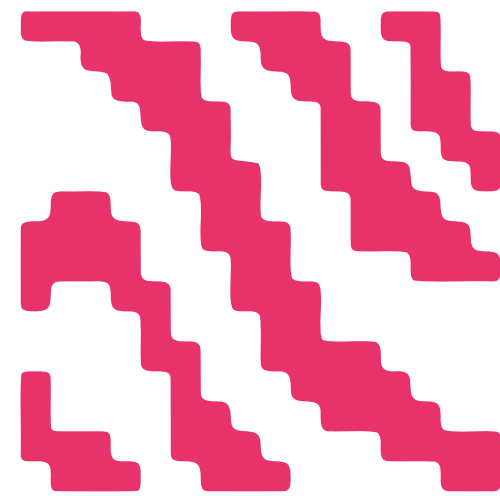
■ **Citrus burrata salad** – Orange, clementine, burrata, grapefruit, arugula, pistachios, mint, balsamic dressing

■ **Fattoush salad** – Crispy pita bread, romaine lettuce, cucumber, tomatoes, green onion, radish



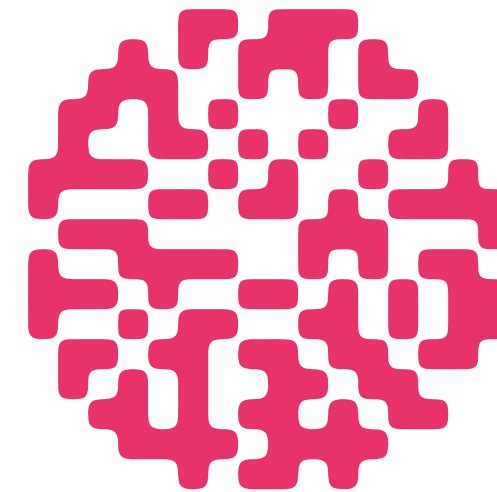
Lunch Menu – Desserts

- *Bistro* package
- *Signature* package
- *Exécutif* package



■ **Chocolate mousse** – 70%
chocolate, coconut milk

■ **Garden fruit tart** – Sweet
shortcrust pastry, pastry
cream, seasonal fruits



■ **Signature cookie** – Soft
cookie dough, milk chocolate
chunks, sea salt

■ **Fruit platter** – Assorted
sliced seasonal fruits

