

### BRUNCH 105

TAKE YOUR PICK UP FROM OUR ALL-INCLUSIVE SELECTION OF PASTRIES, EGGS, SIGNATURES AND SWEETS

ON SATURDAYS & SUNDAYS FROM 12:00PM
PACKAGES AVAILABLE FOR 3 HOURS

Including Mocktails, Fresh juices, Soft Drinks, Hot Beverages \_360

Add-on House Red, White and Rose Wines, Sangrias, Selected Cocktails, Pimm's & Beers \_485

Add-on Mimosa, Bubbly Sangrias, Moët & Chandon Champagne, Gin Mare \_725

### BREAKFAST

Home-made vanilla yogurt, granola, banana, mixed berries or chocolate sauce (GF)(N)Pancakes, whipped cream, maple syrup

French toast, fresh berries, honey

## EGGS

Truffled scrambled eggs on toast

Eggs Mimosa, crispy bacon & avocado (GF)

Eggs benedict, veal bacon, salmon or crab, hollandaise sauce (S)

Poached eggs, avocado, brown bread, tomato salsa

Parmesan toasted bread, pan-fried egg & truffle

### STARTERS

Yellowfin tuna ceviche, sesame, avocado, sweet onion vinaigrette

Salmon tartare, smashed avocado, crème fraiche (GF)

Classic beef tartare, toasted rustic bread

Octopus, mussels, tomato, olive, lemon dressing (S)

Tomato, cucumber & feta cheese salad (V) (GF)

Panzanella salad with goat cheese (V)

Wagyu beef carpaccio, parmesan, rocket (GF)

Green lentil salad, apple, walnut & thyme (GF) (N) (V)

Fried calamari, scallions & spicy mayonnaise (S)

#### MAINS

Les coquillettes de mon enfance (V)

Grilled octopus with ratte potatoes & yuzu dressing (S)

Aubergine Parmigiana (V)

Rigatoni pasta, sautéed shrimps & tomato sauce, parmesan cheese (S)

Catch of the day, grilled zucchini, saffron sauce (GF)

Roasted Scottish salmon, capers, lemon, chervil (GF)

Grilled baby chicken & salsa verde (GF)

Roast beef, green peppercorn (GF)

#### SWEETS

Raspberry panna cotta (GF)

Chocolate caramel crumble (N)

Pavlova, berries & vanilla cream (GF)

Fruit salad (GF)

Profiteroles & chocolate sauce (N)

# A LA CARTE

Beef short ribs, honey glaze, pomelos, coriander \_245

Truffle pizza, provolone, burrata, truffle (V) \_160

Osciètre caviar 30gr \_540 \*

Beluga caviar 30gr \_1790 \*

\* Served with blinis, crème fraiche & a selection of condiments

