



## **FRENCH NATIONAL DAY BRUNCH**

SUNDAY 14TH JULY  
FROM 1 PM - 6 PM

PACKAGES AVAILABLE FOR 3 HOURS

Including Mocktails, Fresh Juices, Soft Drinks, Hot Beverages \_425

Add-on House Red, White & Rose Wines, Sangrias, Selected Cocktails  
(Paloma, Bramble, Morning Mule, Caipirinia), Pimm's & Beers \_560

Add-on Mimosa, Bubbly Sangrias, Moët & Chandon Champagne, Gin Mare \_805

## E G G S

Truffled scrambled eggs on toast  
Eggs Mimosa, crispy bacon & avocado *(GF)*  
Eggs benedict, veal bacon, salmon or spinach, hollandaise sauce *(S)*  
Poached eggs, avocado, brown bread, tomato salsa

## S T A R T E R S

Yellowfin tuna ceviche, sesame, avocado, sweet onion vinaigrette  
Octopus and squid, pesto & tomato salsa *(GF)*  
Salmon tartare, avocado & spicy mayo  
Burratina, tomato, basil *(GF)*  
Flat bread, caramelized onion, zucchini & provolone  
Beef tartare, sundried tomato dressing, rustic bread  
Tomato Mediterranean salad & feta cheese *(GF)*  
Foie gras terrine, red apple compote, walnut bread *(A)(N)*  
Tsarkaya oysters #4, lemon, shallot vinegar *(GF)*  
Caviar, smoked salmon, blinis  
Cheese selection

## M A I N S

Les coquillettes de mon enfance *(V)*  
Grilled octopus with ratte potatoes & yuzo dressing *(GF)*  
Risotto leeks & truffle *(V)(GF)*  
Sea bream à la Provençale *(GF)*  
Roasted chicken breast, mash potato, thyme jus *(GF)*  
Roast beef striploin, sweet chilli sauce, sesame  
Roasted salmon, orange beurre blanc, crème fraîche

## S W E E T S

Eclair, vanilla & caramel *(N)*  
French toast, vanilla ice cream  
Eton mess  
Profiteroles, chocolate & vanilla ice cream  
Allumettes glacée royale  
Fresh fruit platter

## A L A C A R T E

---

Beef short ribs, honey glaze, pomelos, coriander \_257  
Truffle pizza, provolone, burrata, truffle *(V)* \_168  
Osciètre caviar 30gr \_567 \*  
Beluga caviar 30gr \_1880 \*

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

