

# BRUNCH

## MENU

AVAILABLE ON THE WEEK-ENDS BETWEEN 11:00AM & 3:30PM



### WHILE YOU WAIT...

**ROCKEFELLER OYSTERS • 2 / 4 / 6** **SG** 6 - 10 - 14  
Mornay sauce, louis d'or cheese

**OLIVES** **VL** **SG**  
Mix of olives



**HOMEMADE FOCACCIA** **VG**  
Whipped butter of the moment

**GREEN SALAD** **VG** **SG**  
Watermelon radish, cucumber, chef's dressing

**POTATO WEDGES** **VG** **SG**  
Black garlic and miso mayo

**SNAILS BRIOCHE**  
Black garlic butter

**CHEESE & CHARCUTERIE BOARD**  
Pickles, olives, croutons

### RAW BAR

**OYSTERS ON THE SHELL • 6 / 12 / 24** **SG** 14 - 24 - 45  
House mignonnettes

**TUNA TARTARE**  
Raspberry yogurt, roasted red bell peppers, feta, herbs, buckwheat

**VENISON TARTARE**  
Heirloom tomatoes, chimichurri, greek yogurt, capers, almonds

**LAND AND SEA PLATTER**  
Fresh oysters, tuna tartare, venison tartare, catch of the day

### SPECIALTY

**BENEDICT**  
Yorkshire pudding, salmon gravlax or bacon, poached eggs, hollandaise mousse, potato wedges

**TIRAMISU FRENCH TOAST** **VG**  
Brioche bread, mascarpone and marsala cream, coffee crèmeux, powdered milk crumble

**MATCHA FRENCH TOAST** **VG**  
Brioche bread, matcha cream, coconut chips, white chocolate

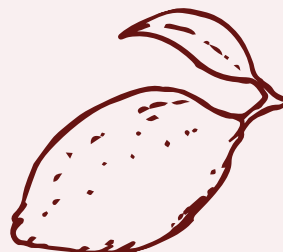
**SWEET & SAVOURY FRENCH TOAST**  
Brioche bread, apple & bacon chutney, foie gras sauce, poached egg

**BREAKFAST CROISSANT**  
Gaspou sausage or salmon gravlax, whipped ricotta, poached egg, green salad

**EGGS IN PURGATORY** **VG**  
Puttanesca, runny eggs, feta, naan bread, fresh herbs

**BURRATINA**  
Onion purée, prosciutto, roasted pearl onions, multigrain bread

**SHRIMP ROLL**  
Brioche bun, strawberry, rhubarb, sea asparagus, shrimp chips



**VG** VEGETARIAN **VL** VEGAN **SG** GLUTEN FREE

Please advise us about any allergies or food restrictions so we can better serve you.