

COMFORT FOOD

SATURDAY & SUNDAY

10.00 - 15.45

We recommend 3-4 dishes per person

Scrambled eggs with gruyère & chives
45

Grilled croissant with ham & cheese
55

Scrambled eggs with gruyère, truffle & chives
65

Broccoli sautéed with parsley, garlic & chili
50

Fried egg & pancetta
40

Sourdough bread, rye bread & butter
40

Pommes dauphine with gruyère
50

Pancake, berries & syrup
65

Comté & pear compot
45

Chia pudding, almonds & rhubarb compot
35

Deepfried chicken & chipotle mayo
55

Salmon rilette with smoked cheese & dehydrated tomatoes
60

Salsiccia sausage with fennel & summer coleslaw
55

Avocado, kimchi, sesame & fried rice paper
60

Teriyaki chicken meatballs
50

Carrots, almonds & salted ricotta
65

Porc gyoza & vinegar-ginger dressing
50

Potatoes, fresh goat cheese & fried onions
50

Serrano with parsley pesto
50

Tuna tartare, ponzu dressing & cucumber relish
70

Croissant
35

Grilled Argentinian prawn & aioli
60

LUNCH DISHES

CRAB BENEDICT - 190

Brioche, crab, avocado, sautéed spinach, poached egg & sauce choron

GOURMET BURGER - 165

Beef patty, tomato relish, truffle mayo, pancetta, pickles, gruyère, fries & aioli

VEGETARIAN BURGER - 145

Chickpea patty, little gem lettuce, pickled red onions, tomato relish, fries & aioli

CHEVRE CHAUD - 135

Gratinated goat cheese, pointed cabbage, apple, blackberry & walnut vinaigrette

KIDS MENU - 80

Beef burger, salad, tomato, fries & ketchup

Butter roasted fish fillet, fries & green remoulade

8 TALLET