

BOTTOMLESS BRUNCH

SATURDAY & SUNDAY

11AM – 5PM

2 HOUR TIME LIMIT PER TABLE

ALPINE BRUNCH £49 PER PERSON

LUXURY ALPINE BRUNCH £79 PER PERSON

WHOLE TABLE MUST PARTICIPATE

BOTTOMLESS DRINKS

MIMOSA | BLOODY MARY | PROSECCO | APEROL SPRITZ

LUXURY UPGRADE: MOET & CHANDON IMPERIAL BRUT CHAMPAGNE

FIRST COURSE

CHOOSE ONE:

RÖSTI

OPTION 1: SAUSAGE, RACLETTE & POACHED EGG

OPTION 2: CURED TROUT, AVOCADO & POACHED EGG

OPTION 3: AVOCADO, MUSHROOM & POACHED EGG (V)

SECOND COURSE

BOTTOMLESS CHEESE FONDUE

TRADITIONAL MOITIÉ-MOITIÉ (V)

A mix of Vacherin Fribourgeois & Gruyère cheese, served with bread & potatoes

LUXURY UPGRADE: TRUFFLE MOITIÉ-MOITIÉ (V)

The Classic Fondue with black truffle, served with bread & potatoes

THIRD COURSE

CHOOSE ONE:

DESSERT

BANANA CHOCOLATE & CARAMEL FONDANT (V)

Banana cake with a melted chocolate & caramel centre

APPLE PECAN STRUDEL (V)

Classic strudel dough rolled with apple compote, served with vanilla ice cream

CHOCOLATE FONDUE (MINIMUM FOR 2 PEOPLE)

Mix of dark & milk chocolate, served with a selection of seasonal fruits, homemade marshmallows & donuts

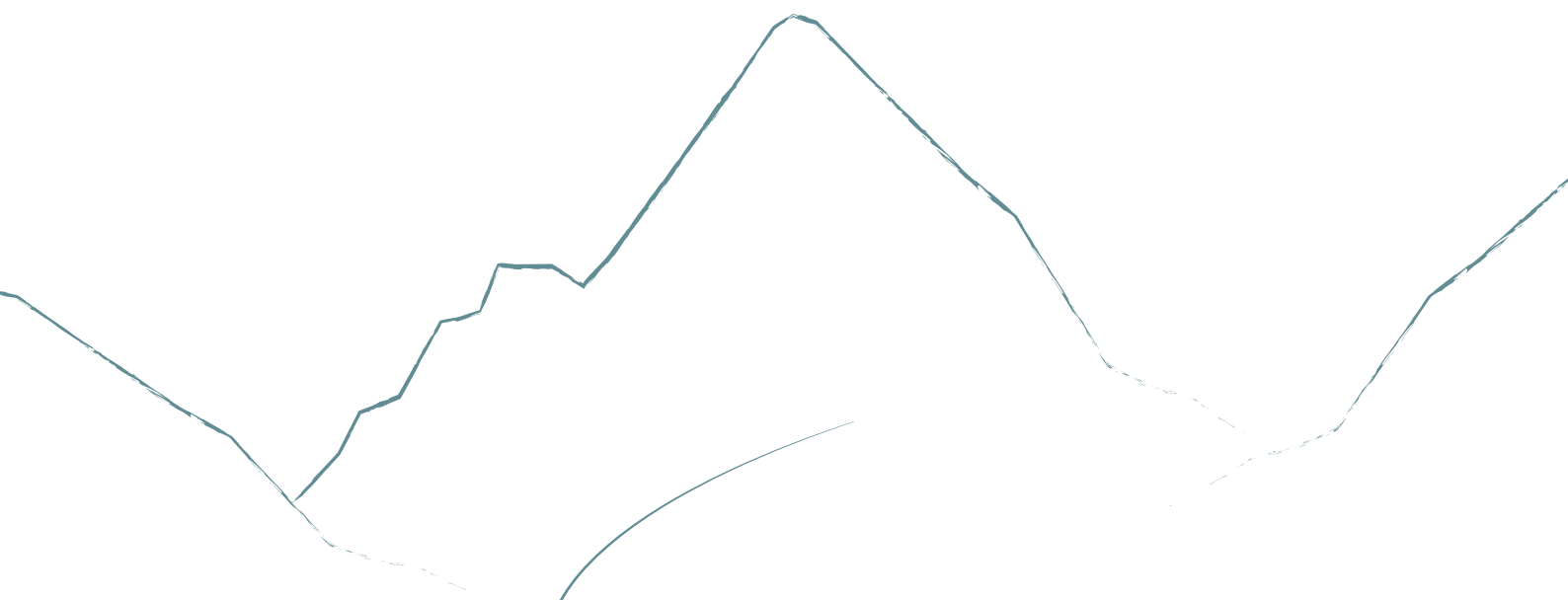
APRICOT TARTE TATIN (V)

served with vanilla ice cream

v - vegetarian vg - vegan

Please inform a member of our knowledgeable team if you have any food allergies or special dietary requirements before placing your order.

Prices include 5% or 20% VAT where applicable. A 12.5% discretionary service charge will be added to your bill



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SATURDAY BRUNCH

