



“A LOVE AFFAIR, THROUGH FLAVOUR.”

BRUNCH MENU

49^{PP}

BOTTOMLESS PROSECCO OR COCKTAILS

79^{PP} - 90^{MIN}

BOTTOMLESS HOUSE CHAMPAGNE

99^{PP} - 90^{MIN}

BREAD & BUTTER

WINTER TOMATOES

PICO DE GALLO, GOATS CURD, LIME

SEABASS TARTARE

GINGER YUZU, PICKLE SHALLOT, JALAPEÑO

ROASTED COD

WILD GREENS, WHITE ASPARAGUS, SOY

CHICKEN SUPREME

CELERIAC PUREE, CONFIT LEEKS, JUS GRAS

TRUFFLE RIGATONI

MORELS, AGED MANCHEGO

CHARRED BROCCOLI

DILL, SPRING ONIONS, LEMON OIL

GUILTY PLEASURE

PARIS BREST

CHOCOLATE, BANANA, HAZELNUTS

