

BRUNCH MENU

Saturday & Sunday
Open – 3PM

— SOUP AND SALADS —

Soup of the Day – 12
served with bread

Chicken Caesar Salad – 21
romaine lettuce, anchovies,
parmesan, croutons, chicken

Stable Spring Salad – 18 
farro, asparagus, snap peas,
parsley, walnut
add haloumi cheese – 4

Arugula & Pear – 17
feta, pumpkin seeds,
vinaigrette

— PASTA —

Stable Mac & Cheese – 21 
rigatini, truffle paste, ham, gruyère

Authentic Carbonara – 23 
rigatoni, guanciale, pecorino romano

— MAINS —

Quiche Lorraine – 17
egg, lardons, gruyère, salad

Smoked Salmon & Egg – 20
sourdough, poached eggs, avocado

Black Forest Ham & Egg – 18
sourdough, poached eggs, cheese, sundried
tomatoes

Omelette – 17 
free range eggs, black truffle, arugula
add ham – 3
add cheese – 3

Mushroom Tart – 20 
puff pastry, mixed local mushrooms
add poached egg – 3

Croque Monsieur – 19
gruyère, black forest ham, mornay sauce
add an egg to make it a madame – 3

Shakshuka – 23
lamb, free range egg, baguette

make a combo with a cup of soup – 4