



BRUNCH MENU

Saturday & Sunday
Open – 3PM

— SOUP AND SALADS —

Soup of the Day – 12
served with baguette

Chicken Caesar Salad – 21
romaine, anchovy dressing,
parmesan, croutons

Summer – 18
shaved fennel, radish,
arugula, green apple,
pickled red onion, mint vinaigrette
add haloumi cheese – 4

Niçoise – 27
ahi tuna, green bean olive,
soft-boiled egg, fingerling
potato, vinaigrette

— PASTA —

gluten-free pasta available

Truffle “Mac & Cheese” – 21
rigatini, truffle paste, ham, gruyère

Carbonara – 23
rigatoni, guanciale, pecorino romano

— MAINS —

Brunch Board – 26
soft-boiled egg, avocado, pork sausage, goat cheese
mousse, fruit, honey mustard, seeds & dried fruit,
toasted bread

Smoked Salmon Toast – 20
sourdough, poached eggs, avocado

Black Forest Ham Toast – 18
sourdough, poached eggs, gruyère, sundried tomato

Omelette – 17
three eggs, black truffle, arugula
add black forest ham – 3
add gruyère cheese – 3

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

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

Quiche Lorraine – 17
egg, lardons, gruyère, salad

make a combo with a cup of soup – 4