

# BRUNCH

## menu

caesar salad 195:-  
grilled chicken | parmesan | crutons

white asparagus 225:-  
scrambled egg | lumpfish roe | chive

salmon sashimi 275:-  
soy beans | avocado | coriander  
mango | cashew | ponzu

blackened cured salmon 195:-  
rye bread | scrambled egg | trout roe

grilled cheese toast 195:-  
green salad

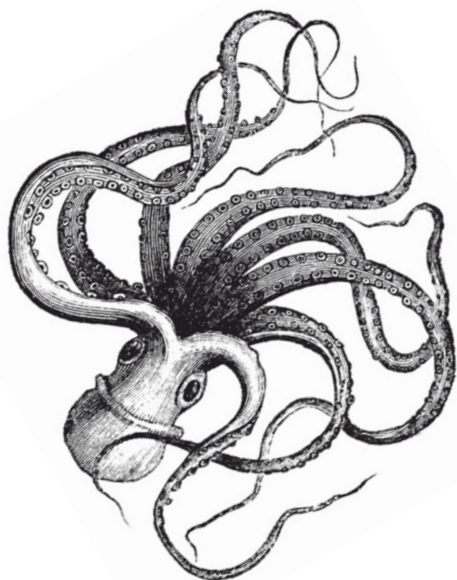
rôtisserie chicken 265:-  
dijonnaise | green salad | french fries

eggs benedict 195:-  
brisket | poached egg | spinach | hollandaise

steak tartare parisienne 255:-  
dijonnaise | green salad | french fries

meatballs 225:-  
cream sauce | lingonberries | cucumber

philly cheese steak sandwich 215:-  
provelone cheese | green chili | cucumber relish



## drinks

champagne les trois terroirs 165:-  
pol cochet, france

espresso martini 165:-  
vodka | espresso | coffee liquor

bellini 138:-  
peach | prosecco

mimosa 138:-  
orange | prosecco

peach rhum punch 165:-  
dark rhum | peach | lemon | soda

broms bloody mary 165:-  
tomato | vodka | celery | tabasco

## non alcoholic

milkshake 85:-  
oreo / raspberry  
vanilla ice cream | whipped cream

peach lemonade 68:-  
peach | lemon | soda

blanc de blancs sparkling wine 75:-  
odd bird

törst lemonade 65:-  
lemon / elderflower / ginger

## sweet

crème brûlée 95:-

american pancakes 135:-  
blueberries | maple syrup | vanilla ice cream

chocolate truffle 30:-

coconut brownie 48:-

snickers cookie 48:-

if you have any food allergies, please inform us