

## BRUNCH

\$34 per person, (+bar, +tax, +gratuity).

Includes pastries, first course and main course options.

table

### SWEET PASTRIES FOR THE TABLE

honey baked danish

fruit tea bread

nutella brioche

### FIRST

GARDEN CHOPPED SALAD

romaine, boston lettuce, onion, salami, egg, cucumber, house vinaigrette

SMOKED SALMON

crème fraîche, capers, brioche

YOGURT PARFAIT

house made granola with fruit

WARM DUCK SALAD

frisee, endive, lardon, pomegranate dressing

POACHED LAUGHING BIRD SHRIMP

shaved fennel, avocado, carrot sauce

### SIDES

soft scrambled eggs – 2.50

local sausage – chorizo or bratwurst – 4.50

toasted brioche – 2.50

applewood smoked bacon – 3.50

### SPRING GELATO (\$2 / SCOOP)

cassis – honey – mandarin yogurt

### MAIN

GRILLED CATFISH

watercress salad, blood orange vinaigrette

BAKED EGG EN COCOTTE

mustard cream sauce, mushrooms, chard, fine herbs

BUCKWHEAT CREPES

caramelized pears walnuts, goat cheese, truffle honey

TWO EGGS ANY STYLE

bacon, toast, potato cake

STUFFED FRENCH TOAST

peanut butter, banana, seasonal fruit

GLAZED SHORT RIBS

AND EGGS UP

hotel butter, succotash, watercress

CROQUE MONSIEUR OMELET

sharp cheddar, béchamel, ham, hearts of palm