

BOULANGERIE BASKET

Selection of Assorted Pastries and
Bread Baked This Morning
Served with Confiture & Vermont Butter

SMALL DISHES

Kale Salad with Serrano and Black Mint
Sicilian Blood Oranges with Saffron
Wild Berries cooked in Sangria
Quinoa with Victorian Pineapple and Poppy Seeds
Country Ham with Asian Pear Kimchi
Otti Tomato Bagel

LARGE DISHES

Organic Scrambled Eggs with Scottish Smoked Salmon
Crème fraîche and Horseradish
Moroccan Pancake with Tandoori Apples
Swedish Sandwich, Roast Pork, Fennel, Harissa, Parmesan
Petit Pois, Brie and Dungeness Crab Omelet
Fresh Ricotta, Jambon and Date Tarte Flambé
45 Day, Dry Aged NY Strip with Creamed
Spinach & Yuzu Kosho

JUICE & HOUSE MADE SODAS

FRESH JUICE

Tomato, Watermelon, Basil
Blood Orange, Prune & Passionfruit
Pink Grapefruit, Carrot & Pear

SODA

Bing cherry and yuzu
Passionfruit and Tahitian lime
Wild ginger and meyer lemon

FRENCH PRESS COFFEE

A collection of single estate whole bean coffees
roasted weekly; ground & brewed to order.

Organic Certified

GUATEMALAN

SUMATRA

ETHIOPIAN

CHAMPAGNE

by the glass

Krug Grand Cuvée 65
Ruinart Brut Rosé 35
Argyle Brut Champenoise 20

COCKTAILS 10

The Rose, *timeless beauty*
Mojito, *cuban fusion*
Bloody Mary, *the classic*

PETITE TASTING 55 choose any 2 dishes

GRAND TASTING 75 choose any 3 dishes

Chef de Latour - JP Lourdes