



SUNDAY BRUNCH

COCKTAILS

PERLE BLOODY MARY	12
GREY GOOSE VODKA, PEPPER, CANDIED BACON	
GRAND PASSION	12
GRAND MARNIER, PASSIONFRUIT, CHAMPAGNE	
PEACH BELLINI	12
SUMMER PEACH, CHAMPAGNE	
HINE FRENCH 75	14
HINE GOGNAC, JUNIPERO GIN, LEMON, CHAMPAGNE	

COFFEE & TEA

ILLY COFFEE	5
ESPRESSO, LATTE, CAPPUCCINO	
DAMANN FRERES TEA	5
BLACK, GREEN, HERBAL	

ALCOHOL FREE

LEMONADE	5
ORANGE SODA	5
FRESH JUICE	5

FIRSTS

FOURNÉE BREAD	3
HOUSE MADE BUTTER, PINK PEPPERCORNS	
FRIED OYSTER DEVILED EGG	12
SMOKED TROUT ROE, CALABRIAN CHILI RELISH	
MUSHROOM "CAPPUCCINO" SOUP	12
BLACK TRUFFLE CRÈME, PORCINI POWDER, CHIVES	
AVOCADO TOAST	12
CHÈVRE, PICKLED SHALLOTS, WATERCRESS, BALSAMICO	
SMOKED SALMON TOAST	12
CRÈME FRAICHE, PICKLED SHALLOTS, WATERCRESS, BALSAMICO	
CHARCUTERIE	18
JAMBON, SAUCISSON SEC, DUCK RILLETES, PICKLES, BREAD	
FROMAGE	18
BRILLAT-SAVARIN, MIMOLETTE, CHÈVRE, HONEY, BREAD	
HALF DOZEN BEAU SOLEIL OYSTERS	22
CHAMPAGNE AND THAI MIGNONETTE, COCKTAIL SAUCE	

MAINS

EGGS BENEDICT.....	16
JAMBON, HOLLANDAISE, ENGLISH MUFFIN, POMMES DARPHIN	
EGG WHITE AND AVOCADO FRITTATA	16
CHÈVRE, PICKLED SHALLOTS, WILD ARUGULA, POMMES DARPHIN	
POULET ET GAUFRES	19
FRIED CHICKEN & LIEGE WAFFLE, WARM MAPLE SYRUP, POULTRY JUS	
FOIE GRAS FRENCH TOAST	19
FOURNÉE PAN AU LAIT, SEASONAL FRUIT, HAZELNUTS, MAPLE SYRUP	
CROQUE MADAME	16
JAMBON, POACHED EGGS, FIELD GREENS, POMMES DARPHIN	
WAGYU ONGLET STEAK SALAD	16
GRILLED BISTRO STEAK, FIELD GREENS, JAMBON, BLUE CHEESE, TOMATOES, POACHED EGG	
FRENCH ONION DIP ANGUS BURGER.....	16
CARAMELIZED ONION SOUP, PAIN AU LAIT, FIELD GREENS	
ROSSINI STYLE	34
FOIE GRAS, SHAVED BLACK TRUFFLE	

HAPPY HOUR 5PM – 6PM, TUESDAY - FRIDAY