

WINTER 2019

served sat- sun 11am-3.30pm

BRUNCH

# Marlow BISTRO

## salads

- local arugula** 15.5  
*cherry tomatoes, grana padano, lemon dressing*
- Niçoise** 18.5  
*tuna, fingerling potatoes, Kalamata olives, french beans, farm egg, cherry tomatoes*
- radicchio salad** 16  
*walnut, feta, piquillo, apple, oregano dressing*
- burrata** 16.5  
*roasted tomato, house za'atar, kalamata olives*

**Marlow burger** 20  
*chefs special blend of onion, cheese & bacon coleslaw, roasted pepper spread*

## brunch

- homemade blueberry pancakes** 16  
*lemon-ricotta, blueberry jam*
- French toast** 15  
*squash mousse, pecans, bourbon apple*
- mushroom croque Madame** 16.5  
*truffle fonduta, wild mushrooms, fried farm egg*
- organic poached eggs** 16  
*brussels sprouts, creamy polenta, bacon sauce*
- Marlow eggs florentine** 17  
*truffle pomme puree, braised lamb shank, mushroom ragout*
- farmers omelete** 15  
*choice of 3: goat cheese, fontina, mushrooms, roasted peppers, onion, rosemary ham, bacon*
- \* egg whites available 1.5

## pizzas

- margherita** 16  
*fresh mozzarella, basil, tomato*
- diavola** 17  
*fresh mozzarella, spicy hot salami, tomato*
- emiliana** 20  
*fresh mozzarella, Parma prosciutto, arugula, shaved parmesan, tomato*
- capriciosa** 17  
*fresh mozzarella, olives, artichoke, ham, mushrooms, tomato*
- buratta** 21  
*Maine buratta, cherry tomatoes, za'atar*
- funghi misti** 17  
*black truffle, wild mushrooms, fontina truffle bechamel*
- amatriciana** 18  
*bacon, tomato sauce, mozzarella, onion*

## sides

- polenta 8*
- bacon 5*
- fingerling potatoes 7*
- seasonal farm vegetables 8*
- boiled farm egg 3*

## homemade pasta

- gemelli** 22  
*prosciutto, dry figs, gorgonzola dolce, walnuts*
- risotto** 22  
*porcini-truffle butter, mixed mushrooms, parmigiano foam*
- short rigatoni** 25  
*chorizo, shrimp, cod, chilli, sundried tomato sauce*

## tea, in pursuit of tea 5

- camomile** *herbal, Croatia*
- peppermint** *herbal, Greece*
- jasmine pearls** *green, China*
- assam** *black, India*

## coffee

- espresso** 3.5
- café latte** 4.5
- cappuccino** 4.5
- cortado** 4
- americano** 4

Executive Chef Zivko Radojic