

Brunch Menu

UNLIMITED A LA CARTE | SERVED FROM 11AM - 3PM

EGGS BENEDICT

Eggs benedict with smoked salmon and hollandaise sauce

FRENCH TOAST

French toast with red fruit compote

FRESH FRUIT SALAD

With whipped cream

BELGIAN WAFFLE

Belgian waffle with caramelized pineapple and caramel sauce

THE BEST ON TOAST

Avocado, prosciutto ham and an egg (sunny side up) on toast

BANANA BREAD

Home-baked banana bread

COUSCOUS SALAD

Salad consisting of couscous, grilled vegetables and feta

LOBSTER BISQUE

Lobster bouillon with pieces of shrimp, topped with truffle cream

BRUSCHETTA

Topped with Prosciutto di Parma, arugula and salsa

CARPACCIO BOMBE

Thinly sliced marinated raw tenderloin with arugula, truffle mayonnaise, pine nuts, capers, tomato, aceto reduction and parmesan cheese

ESCARGOTS AND MUSHROOMS

Prepared in the oven with a garlic sauce, parmesan cheese and homemade bread

SMOKED CHICKEN

Freshly made egg salad topped with homemade smoked chicken and drizzled with an herb dressing

RED BEET CARPACCIO

Marinated red beet carpaccio with a goat cheese crumble, arugula and a vegetable-herb dressing

SPICY TUNA TARTARE

Tartare of raw fresh tuna in a spicy dressing

PUMPKIN RISOTTO

Delicious veggie risotto, with savory pumpkin and freshly shredded parmesan cheese

GROUPEL CAPRESE

Panfried grouper gratinated with tomato and mozzarella, served with a basil pesto sauce

PORK TENDERLOIN

Pork tenderloin wrapped in German bacon with a portobello truffle sauce, accompanied by a potato rosti and chicory with gruyere cheese

DRAGON ROLL (FRIED)

Shrimp tempura, crab tempura and cream cheese

ALASKA ROLL

Salmon, avocado and cream cheese

NIGIRI TRIO

Consisting of salmon, avocado and tuna

EDAMAME

GRAND DESSERT

Save room because we're treating you to a shareable grand dessert!

Just inform your waiter when you're ready for the sweets

\$29 PER PERSON

UNLIMITED MIMOSA
ADD \$12 P.P.