

SUNDAY BRUNCH

4 COURSES – 145

WITH A GLASS OF CHAMPAGNE MOËT & CHANDON GRAND VINTAGE 2016

OUR FRESH JUICES AND COCKTAILS

FRESHLY SQUEEZED JUICES – *Orange, grapefruit*
GO GREEN DETOX – *Cucumber, green apple and lemon*
ICE TEA – *Earl Grey, peach, lemon*

SPRITZ IMPÉRIAL (13 cl) – 29
Gin, Peach liquor, Moët & Chandon Ice Imperial, Tonic

OUR HOT BEVERAGES

COFFEE “YANNICK ALLÉNO SIGNATURE” – 1895 LAVAZZA
Espresso | Slow filtration | Cappuccino | Latte | Macchiato | Iced Coffee
Oat milk, almond milk, cow milk or soya milk

GREEN TEAS – JASMIN | SENCHA
BLACK TEAS – DARJEELING | EARL GREY | ENGLISH BREAKFAST | LAPSANG
WHITE TEAS OR OOLONG – HIMALAYA SHANGRI-LA | OOLONG BEAUTY

BAKERY

SUNDAY PASTRIES
PAIN DE GÊNES APRICOT AND ALMONDS
HOMEMADE VIENNOISERIES
Butter, sugar-free jams and chocolate spread Yannick Alléno

TO START

YELLOWTAIL TARTARE, PRESERVED LEMONS AND FRESH VERBENA
GAMBERO ROSSO CARPACCIO WITH CITRUS FRUITS
PIZZETA TO SHARE, PASSATA SAUCE

CHOICE OF MAIN COURSES

EGG PARFAIT, CRISPY PARMESAN POTATO
TUTTO VERDE OMELETTE, SEASONAL FLOWER SALAD
SUNDAY ROAST CHICKEN WITH OLIVES, MASHED POTATOES
POLLOCK FILLETS WITH VIERGE SAUCE, COURGETTE RIBBONS

OUR DESSERTS

STRAWBERRIES SALAD
ALMOND ICE CREAM WITH AMARENA CHERRIES