Easter Brunch Menu

SET MENU: $55 PER PERSON

MARCH 28- APRIL 2

STARTER

Smoked salmon & caviar tartine

Sourdough bread toast, cream cheese & dill cream, smoked salmon, crispy capers, salmon caviar, dill sprigs.

OR

Avocado tartine

Sourdough bread toast, soft tofu & dill cream, avocado slices, cripsy capers, crispy quinoa, dill springs.

MAIN COURSE

Spinach gnocchi with duck breast

Spinach gnocchi, Hollandaise sauce, sous vide duck breast, watercress aioli, watercress sponge, grana padano.

+$4 Egg add on

+$6 Avocado add on

OR

Spinach gnocchi with shimeji mushrooms

Spinach gnocchi, basil vegan pesto, sautéed shimeji, watercress aioli, watercress sponge, crispy quinoa.

+$4 Egg add on

+$6 Avocado add on

OR

Croque madame à la truffe

Whole wheat spelt sourdough, truffle mayonnaise, ham, Swiss cheese, bechamel sauce, fried egg.

DESSERT

Easter egg mousse cake

Dark chocolate, hazelnut and apricot egg-shaped mousse cake.

Vegan Easter delight

Vegan chocolate mousse, apricot gel, cacao nibs.

Carrot Garden Mimosa

Fresh carrot juice, Cointreau, Segura Viudas Reserva Cava