

## BRUNCH

Eggs Benedict, Roasted Potatoes and Tomatoes	25
Gruyère and Wild Mushroom Omelette, Pickled Green Chili French Fries	22
Avocado on Toast, Chili Flakes, Olive Oil, Curly Cress <i>Add Poached Eggs 8, House Cured Sea Trout 12</i>	16
Buttermilk Pancakes, Banana and Maple Syrup	20
Crunchy Spiced French Toast, Crispy Bacon, Fresh Berries	20
Greek Yoghurt, Mixed Berries, Maple Glazed Granola	12
Asparagus with Blue Cheese Dressing Crumbled Bacon, Herbs	20
Guacamole with Peas, Warm Crunchy Tortillas	20
Quiche Lorraine with Pancetta and Leeks, Mesclun Salad	18
Potato Latkes, House Cured Sea Trout, Sour Cream and Chives	25
"Croque M", Honey Cured Ham, Comté, Gruyère Cheese	22
Burrata with Strawberry Compote, Black Pepper, Basil	26
Crispy Fish Sandwich, Spicy Slaw, Watercress	26

## SALAD

<i>Add Chicken 8, Sea Trout 10 or Shrimp 12</i>	
Kale and Broccoli, Soft Boiled Egg, Parmesan, Croutons	20
Heart of Romaine Caesar Salad, Lemon, Chili	20
Warm Shrimp, Avocado, Tomato Champagne Vinegar Dressing	26

## CAVIAR CREATION

Egg Caviar	38
Toasted Egg Yolk and Caviar with Herbs	38
Kaviari Kristal Caviar 30 gr Blinis and Traditional Accompaniments	120

## APPETIZER

Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze	20
Yellowfin Tuna Tartare, Avocado, Ginger Marinade	32
Fritto Misto of Calamari, Shrimps and Whitebait Iceberg Lettuce, Remoulade Dressing	24
Seared Foie Gras, Lychee Purée, Olive, Rose	30

## PASTA AND PIZZA

Fresh Tagliatelle, Artichokes, Green Chili, Parmesan	27
Rigatoni with Meatballs, Smoked Chili Tomato Sauce	28
Fresh Tagliatelle with Clams, Chili, Parsley	28
Black Truffle and Fontina Cheese Pizza	36
Tomato, Fresh Mozzarella, Chili and Basil Pizza	22
Three Cheese and Asparagus, Ramps and Pepperoni	26

## FISH AND MEAT

Mushroom Crusted Sea Trout, Lemon Emulsion, Herbs	36
Crackling Organic Chicken, Spinach, Habanero Hot Sauce	33
Veal Milanese with Arugula and Heirloom Tomatoes	28
Cheeseburger with Brie, Black Truffle Mayonnaise, French Fries	32

Chef Jean-Georges Vongerichten  
Executive Chef Lisa Revilla

COCKTAILS AND CARAFES	GLS/CRF
Lychee Raspberry Bellini Adami Prosecco, Lychee, Raspberry	22/59
Peach Bellini Adami Prosecco, Fresh Peach Purée	15/45
Passion Fruit Sangria Gewürztraminer, Grand Marnier, Passion Fruit, Mixed Fresh Fruits	24/60
PIMM'S Cup PIMM'S, Lemonade, Orange, Cucumber	16/39

## JUICES AND MOCKTAILS

Turmeric Tonic Turmeric, Honey, Lime and Lemon	12
Red Juice Carrot, Beet, Orange, Lemon, Ginger	12
Green Juice Green Apple, Cucumber, Ginger, Lemon, Spinach, Kale	12
Coconut Smoothie Coconut, Coconut Water, Vanilla	12
Berries Martini Seedlip Spice 94, Raspberry, Basil and Lemon Juice	18
Mint Mandarin Mandarin, Orange, Mint, Lime and Soda	16
Lime and Rosemary Cooler	16
Ginger-Lime Soda	12