

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
Warm Asparagus, Toasted Hazelnuts and Chanterelle Vinaigrette	22
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 Heirloom Tomatoes and Basil	26
Crispy Fish Sandwich, Spicy Slaw, Watercress	26

SALAD

Add Chicken 8, Sea Trout 10 or Shrimp 12

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
Crispy Calamari, Yuzu Dipping Sauce, Sesame	22
Seared Foie Gras, Lychee Purée, Olive, Rose	30

PASTA AND PIZZA

Fresh Tagliatelle with Sungold Tomatoes, Eggplant and Fresh Ricotta	25
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

Roasted Sea Trout, Carrots and Leek Emulsion	36
Crackling Organic Chicken, Creamed Corn, Buttery Hot Sauce	32
Veal Milanese with Arugula and Heirloom Tomatoes	28
Cheddar Cheeseburger, Bacon, Russian Dressing Pickles, French Fries	33

Chef Jean-Georges Vongerichten
Executive Chef Lisa Revilla

BEVERAGE	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
Yuzu Drop Ketel One Vodka, Cointreau, Lemon, Yuzu and Lemongrass	24
Cucumber Martini Hendricks's Gin, Lemon, Cucumber and Mint	24
Peach Daiquiri Brugal Añejo Rum, Peach Schnapps, Campari, Basil, Peychaud bitters	24
Mandarin Mojito Diplomatico Planas Rum, Mandarin, Mint, Lime and Soda	24
Basil Jalapeño Margarita Don Julio Añejo Tequila, Cointreau, Basil, Lime Juice, Jalapeño	23
Cherry and Yuzu Old Fashion Maker's Mark, Maraschino, Angostura, Cherry and Yuzu	25
Apricot Collins Apricot Infused Vodka, Apricot Jam, Busnel Calvados, Tonic and Soda	24
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
Berries Martini Seedlip Spice 94, Raspberry, Basil and Lemon Juice	18
Mint Mandarin Mandarin, Orange, Mint, Lime and Soda	16
Ginger-Lime Soda	12