

PRIVATE DINING MENU BRUNCH

BRUNCH

(Comes with Gâteau Breton, fresh fruit, coffee & tea)

Build Your Own Crepes! (savory & sweet)

Includes a variety of meats, cheeses, sauces, fruit, sweets & spreads

Duck Confit Crepe Suzette

sunny side up egg, crispy duck skin, candied kumquat, zest

Mini Omelette Arnold Bennett

smoked Haddock, gruyère, Dijon, crated pepato, lemon thyme

Cilbir (Turkish eggs)

poached egg, garlic and dill yogurt, spiced butter

Shrimp toast

soft scramble, furkakie butter, scallion, pickled daikon

Carrot Cake Pancakes

cream cheese glaze, whipped butter, maple syrup, lava salt

Croissant

fresh fig, goat cheese, honey, crispy prosciutto, black pepper

Croque Madame/Monsieur

country ham, lemon thyme béchamel, pecorino, pink pepper

Crepe brûlée waffles

fruit jam, mascarpone sweet ricotta

Whipped Cod Roe Toast

sourdough, lemon, fresh herbs, caper berries

Welsh Rarebit

toasted brioche, pale ale/cheddar mornay, poached egg

Beet Cured Gravlox

beet cured wild salmon, cream cheese, red onion, caper berries, dill,
bagel