



Amuse bouches

Corn chips, pea pesto, lovage gel

House smoked salmon mousse, cucumber

Duck croustis, mustard, blackcurrant

Seasonal soup

Creamed Asparagus soup, quail egg, bread crisp

Selections of Mains

Crispy free-range chicken, waffle, spicy rhubarb sauce, over-easy egg

Lamb grilled cheese, pepper cottage cheese, caramelized onion confit, mixed green salad

Thick cod steak, potato rostī, choron-style hollandaise, tomato salad

Florentine style duck egg, bread pudding, Louis d'Or cheese sauce

Desserts

Rhubarb and meringue tart

Caramel puff, buckwheat miso

Rice pudding, sweet clover, strawberry

Chocolate-hazelnut-vanilla finger



Brunch | \$47 per person