

## WAKE ME UP

ESPRESSO / DOUBLE ESPRESSO / AMERICAN COFFEE / LATTE / MATCHA LATTE KUSMI TEA / FLAT WHITE / CAPPUCCINO / MATCHA SHOT / KUSMI TEA / HOT CHOCOLATE

## COCKTAILS

### FESTIVE, 15CL

Champagne Perrier-Jouët Grand Brut, pear juice, vanilla syrup

### BLOODY MARY, 15CL

Ketel one vodka, tomato juice, Worcestershire sauce, tabasco, celery salt, lemon

### BASILICO, 15CL

Hendrick's Gin, honey syrup, basil, lemon, lime

### BREATH TEST, 18CL

Alcohol-free Atopia, pineapple, raspberry purée, fresh sage, hibiscus syrup, lemon

## TO START

### SEEDS SALAD **VEGAN & GLUTEN FREE**

Red quinoa, roasted butternut, red lentil dahl, cauliflower pickles, autumn vegetables chips, cashew sauce, zataar

### TOSTADAS LANGOUSTINE

Crispy corn tortilla, avocado cream, chestnut and red onion pickles, lime cream, coriander

### BEEF TATAKI

Thin slices of rump steak, purple shiso, daikon, puffed rice, cebettes, peanut-ginger vinaigrette

### GREEN CURRY SOUP **VEGAN**

Coconut milk, green veggies, lemongrass, galanga, kaffir leaves

### GUACAMOLE ET SALSA FRESCA

### AVEC CHIPS DE MAÏS **VEGAN**

Avocado, lemon, smoked paprika, turmeric

## LET'S BRUNCH!

HOT DRINK,  
FRUIT JUICE,  
BAKERY BASKET,  
STARTER, MAIN, DESSERT,  
& COCKTAIL OF YOUR  
CHOICE

80

## MAIN COURSES

### MAC & CHEESE

Cavatappi, Comté cheese, aged cheddar, herb breadcrumbs

### EGGS BENEDICT

Smoked trout or bacon, poached eggs, toasted country bread, Hollandaise sauce, chives

### HUEVOS RANCHEROS

Fried eggs on flour tortilla, ranchero sauce, guacamole, pico de gallo, sour cream, red onion pickles, coriander, chilli sauce

### FRIED CHICKEN

Crispy chicken supreme, grilled bok choy, kimchi, gochujang mayo

### BREAKFAST SANDWICH

Potato bun, scrambled eggs, bacon, onions confits, cheddar, sucrine, homemade HP sauce

### GRILLED FISH TACOS

Flour tortillas, grilled fish as available, pico de gallo, red cabbage pickles, avocado cream, fresh chilli, coriander

### BAJA AVOCADO TOAST **VEGAN**

Toasted country bread, avocado, grilled mushrooms, pico de gallo, roasted pine nuts and seeds

### MONTECITO BURGER

Beef from Aubrac, bacon, pickles, aged French cheddar, relish sauce

## GUILTY

### ACAÏ **VEGAN**

Seasonal fruits, coconut-macadamia-ginger condiment

### FRENCH TOAST

Brioche bread, caramelized apples, pecans, cinnamon

### PANCAKE NOCCIOLATA

Wheat flour, nocciolata, toasted hazelnut slivers

### GLUTEN FREE PANCAKE

Chestnut flour, vanilla whipped cream, seasonal fruits, maple syrup

### YOGURT GRANOLA BOWL

Granola, Greek yogurt, honey, fresh fruits

### PORRIDGE GOLDEN LATTE **VEGAN**

Oat milk, turmeric, ginger, hemp, banana, maple syrup, almonds

### RICOTTA TOAST

Toasted brioche, whipped ricotta, autumn fruits, pistachio dukkah

### CHEESECAKE

Cream cheese, lime, pecan shortbread

### KEY LIME PIE

Lime cream, Italian meringue, chipotle pepper jelly

### SUNDAE

Vanilla ice cream, peanut praline, caramel sauce, brownie



THE "HOME-MADE" DISHES ARE PREPARED ON THE SPOT FROM RAW PRODUCTS. ALL OUR MEATS ARE OF FRENCH AND EUROPEAN ORIGIN.

GLUTEN FREE BREADS ARE AVAILABLE ON REQUEST. PLEASE INFORM US OF ANY FOOD ALLERGIES.

ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH, PLEASE DRINK RESPONSIBLY.

NET PRICE IN EURO, VAT INCLUDED.