

WAKE ME UP

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

COCKTAILS

PINK BUBBLY, 15CL

Hibiscus and orange blossom liqueur, raspberry purée, prosecco, Burlesque Bitters

BLOODY MARY, 15CL

Vodka, tomato juice, Worcestershire sauce, tabasco, celery salt, lemon

BASILICO, 9CL

Bombay Sapphire Gin, homemade honey syrup, basil, lemon, lime

BREATH TEST, 20CL

Pineapple juice, cranberry juice, cranberry-riot purée, hibiscus syrup, ginger ale

TO START

BURRATA

Burrata from Rambouillet, purple artichokes, new beets, fresh herbs, mint

TOSTADAS LANGOUSTINE

Crispy corn tortilla, avocado cream, sour cream, onion pickles, citron, coriander

BEEF TATAKI

Thin slices of rump steak, puffed rice biscuit, soy-ginger vinaigrette, coriander

GUACAMOLE & SALSA FRESCA

WITH CORN CHIPS **VEGAN**
Avocado, lemon, smoked paprika, turmeric

LET'S BRUNCH!

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

78

MAIN COURSES

MAC & CHEESE

Mezzi rigatoni, caramelised onions, Comté cheese, old cheddar, herb breadcrumbs

EGGS BENEDICT

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

HUEVOS RANCHEROS

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

FRIED CHICKEN

Crispy chicken supreme, kimchi, gochujang mayo

BREAKFAST SANDWICH

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

GRILLED FISH TACOS

Corn tortillas, catch of the day, 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

French beef, bacon, pickles, aged French cheddar, relish sauce

GUILTY

ACAI **VEGAN**

Seasonal fruits, coconut-macadamia-ginger condiment

FRENCH TOAST

Brioche bread, caramelized apples, pecans, cinnamon

PANCAKE NOCCIOLATA

Wheat flour, nocciolata, toasted hazelnut slivers

PANCAKE **GLUTEN FREE**

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, seasonal fruits, pistachio dukkah

CHEESECAKE

Cream cheese, lime, pecan shortbread

KEY LIME PIE

Lime cream, Italian meringue, chipotle pepper jelly

SUNDAE

Vanilla ice cream, brownie, chocolate sauce, coconut praline



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 ALLERGY.

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

NET PRICE IN EURO, VAT INCLUDED.