

WAKE ME UP

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

COCKTAILS

SPRITZ, 15CL

Aperol, Prosecco, sparkling water

BLOODY MARY, 15CL

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

BELLINI, 15CL

Prosecco, peach purée

BREATH TEST, 20CL

Pineapple juice, red fruit purée, hibiscus syrup, ginger ale, lemon

TO START

BURRATA GLUTEN FREE

Burrata, mushroom pickles, sautéed mushrooms, parsley, black garlic

TOSTADAS LANGOUSTINE

Crispy corn cake, langoustine, guacamole, sour cream, red onion pickles, chilli, fresh herbs, lime

BEEF TATAKI

Thin slices of rump steak, crispy puffed rice, soy-sesame dressing, peanuts, coriander

GUACAMOLE & TORTILLA CHIPS VEGAN & GLUTEN FREE

Avocado, lime, pico de gallo, coriander, roasted pepitas

LET'S BRUNCH!

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

78

MAIN COURSES

MAC & CHEESE

Mezze Penne Rigate, caramelized onions, cheddar, gruyere, 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 breast, mini corn, sriracha mayo

BREAKFAST SANDWICH

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

GRILLED FISH OR

TURKEY TACOS GLUTEN FREE

Corn tortilla, catch of the day or shredded turkey, pico de gallo, 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, pickles, salad, vintage cheddar, yellow mustard, BBQ sauce, served with french fries
With or without bacon

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, caramel

KEY LIME PIE

Lime cream, Italian meringue, chipotle pepper jelly

BROWNIE

Served with vanilla ice cream and caramel



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

GLUTEN FREE BREAD IS 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.