



SHARE YOUR MEAL WITH US!

#OnzeQuinze  

#### BLACK PUDDING

celeriac remoulade, puff pastry,  
Granny Smith apple **15**

#### FRIED CHICKEN BASKET

chicken breast marinated in buttermilk  
for a day, Ranch sauce, coleslaw, honey **15**

#### OYSTERS PLATE... 6 AT A TIME! **15**

#### POKE BOWL

rice, daikon radishes, cucumber,  
mango, wakame seaweed, carrots,  
edamame beans, coriander

SAKU TUNA **20**

CEVICHE WHITE FISH **18**

BASIL TOFU **15**

#### AAA BEEF CARPACCIO

Hibiscus flower, Parmesan shavings **16**

#### SALMON TARTARE

crispy fries **16**

#### SHRIMP BUCKET (16/20)

cocktail sauce **19**

#### AAA ANGUS BEEF BURGER

Noyan cheese, BBQ onions, bacon  
and fried pickles **23**

#### BURRATA (150 G.)

peach tartare, black cherry,  
pancetta bacon bits, mint,  
Modena's balsamic **24**

#### GRILLED AND SLICED FLANK STEAK

3 sauces (mustard, Blue cheese, pepper),  
homemade Parmesan fries, truffle mayo **25**

#### NORTHERN PRAWN AND LOBSTER CLUB

crispy fries **27**

#### COLD CUTS PLATTER

terrines, rillettes and cheeses **27**

#### LOBSTER SALAD

greens, crisp vegetables,  
lemon vinaigrette **28**

#### SEAFOOD PLATTER

oysters, 16-20 shrimp, grilled octopus,  
smoked sturgeon, hard shell clam,  
salmon tartar, saku tuna cubes,  
cocktail sauce & wakame seaweed  
petit **39** | grand **75**

## SNOOZER

#### CLASSIC BENEDICT EGG

Poached egg, ham, tomato tapenade,  
baguette, potatoes **14**

#### VEGETARIAN SOUFFLÉ OMELETTE

sautéed spinach, mixed vegetables,  
Emmental cheese **14**

#### TRADITIONAL 2-EGG PLATE

crispy bacon, fingerling potatoes,  
country bread toasts, meat spread,  
maple French toast cubes **15**

#### SIGNATURE GRILLED CHEESE

Rosemary ham, Italian tomato confit,  
Noyan cheese **16**

## “Bottomless,,

### *Festive brunch*

Enjoy two hours  
of red & white wine  
and prosecco!

**25**/pers.

*\* with the purchase of a dish*

## LIVE CREPE BAR

\* ALL YOU CAN EAT \*

SWEET **15**/pers.

SWEET AND SAVOURY **25**/pers.