

# Brunch

## COLD

SOURDOUGH BREAD WITH WHIPPED BUTTER 55

FRESHLY BAKED PETIT CROISSANT 65

COMTÉ CHEESE WITH TOASTED RYE BREAD & WHIPPED BUTTER 120

JOSEPHINE OYSTER NATURAL WITH CONDIMENTS PR. PIECE 75

JOSEPHINE OYSTER "BLOODY MARY"  
WITH RED PIMENT JUICE, BLACK PEPPER & HORSERADISH PR. PIECE 75

SMOKED SALMON WITH CAPERS, DILL & CREAM CHEESE 125

SELECTION OF CHARCUTERI 155

LUMPFISH ROE SERVED WITH BLINIS, CRÈME FRAÎCHE & RED ONION  
50 GR. 185

ESMÉE BLACK LABEL CAVIAR BY ROSSINI SERVED WITH BLINIS, CRÈME FRAÎCHE & RED ONION  
10 GR. 375  
50 GR. 1500

## GREEN & LIGHT DISHES

AVOCADO WITH OLIVE OIL, LIME, CHILI & HOLY BASIL 65

CHIA PORRIDGE WITH MANGO, PASSION FRUIT, MANUKA HONEY & VERBENA 85

ESMÉE GREEN SALAD WITH CUCUMBER & GRILLED ZUCCHINI 95

FRUITS & BERRIES OF THE SEASON 120

## WARMS DISHES & EGG

ORGANIC DANISH BACON & FRIED QUAIL EGGS 3 PCS 85

BRUNCH SAUSAGES WITH RAMSON, BAKED TOMATO & TOMATO COMPOTE 85

EGGS EN COCOTTE WITH BAKED BEANS, SMOKED CHILI, CILANTRO & CHORIZO 135

SCRAMBLED EGGS WITH CHIVES & TRUFFLE 155

EGGS FLORENTINE WITH STEAMED GREEN ASPARAGUS, SMOKED SALMON & POACHED EGG 185

CROQUE MADAME WITH TRUFFLE & QUAIL EGGS 185

SOFT BOILED EGG WITH BLACK LABEL ROSSINI CAVIAR 10 GR. & SOLDIERS 255

LOBSTER EGG FLORENTINE WITH SPINACH & SPICY HOLLANDAISE 375

## SWEETS & CHEESE

RHUBARB TART WITH CHANTILLY CREAM 95

CHEESECAKE WITH BLACK CURRANT COMPOTE 95

PAIN PERDU WITH BLUEBERRIES & VANILLA SOFT SERVE 120

STILL OR SPARKLING WATER PER PERSON 50

WITH PAYMENT BY CREDIT CARD THE CARD ISSUER'S FEE IS CHARGED