

# Brunch

## COLD

SOURDOUGH BREAD WITH WHIPPED BUTTER 55

FRESHLY BAKED PETIT CROISSANTS 2 PCS. 45

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 BERRIES, DILL & CREAM CHEESE 125

SELECTION OF CHARCUTERI 155

ESMÉE BLACK LABEL CAVIAR BY ROSSINI SERVED WITH BLINIS, CRÈME FRAÎCHE & SHALLOTS  
10 GR. 390  
50 GR. 1850

## 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 95

## WARM 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 115

SCRAMBLED EGGS WITH CHIVES & TRUFFLE 95

EGGS FLORENTINE WITH SMOKED SALMON & POACHED EGG 185

CROQUE MADAME WITH TRUFFLE & QUAIL EGGS 185

SOFT BOILED EGG WITH BLACK LABEL ROSSINI CAVIAR 5 GR. & SOLDIERS 130

LOBSTER EGG FLORENTINE WITH SPINACH & SPICY HOLLANDAISE 375

## SWEETS & CHEESE

WARM APPLE PIE WITH CARDEMOMME, FRANGIPANE SERVED WITH VANILA ICECREAM & CHANTILY 175

CHEESECAKE WITH PRESERVED SWEDISH WILD BLUEBERRY 145

PAIN PERDU WITH BLUEBERRIES & VANILLA ICE CREAM 120

PISTACHIO SOFT ICE WITH DARK CHOCOLATE MOUSSE, ARBEQUINA OLIVE OIL & CACAO NIBS 175

STILL OR SPARKLING WATER PER PERSON 50

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