

BRUNCH AFFAIR

SHARED EXPERIENCE FOR THE TABLE \$85 PER PERSON

SELECTION OF FRESH BREADS AND PASTRIES Croissant, Pain Au Chocolat, Kouign-Aman, Baguette, and Assortment of Jams and French Butter

AVOCADO TOAST Sourdough Bread, Grilled Vegetable and Pesto Sauce

SALMON CARPACCIO

Tapenade Crust, Guacamole, and Shiimeji Mushrooms

SCRAMBLED EGGS Chives and Incanto Olive Oil

LOBSTER EGGS BENEDICT

Toasted English Muffin, Lobster Hollandaise Sauce

ROASTED PEE-WEE POTATOES Parmesan Cheese and Fresh Herbs

PROVENÇAL RATATOUILLE TART

Tomato Sauce, Feta Cheese and Basil

CHARCOAL GRILLED RIB EYE STEAK Tarragon Mustard and Pickled Shallots

MUSHROOM RISOTTO Seasonal Mushrooms, Crème Fraîche and Parmesan

FRENCH TOAST

Spiced Chantilly, Apple Tatin



BEVERAGE PACKAGES

PER PERSON

ENDLESS ROSÉ & CHAMPAGNE

2021 FIGUIERE MEDITERRANEE BLANC, ROSE, ROUGE	75
2022 CHATEAU D'ESCLANS, WHISPERING ANGEL, ROSÉ	85
LEGRAS & HAAS, 'INTUITION' BRUT	85
LEGRAS & HAAS, 'INTUITION' BRUT, ROSÉ	95
ENDLESS MOCKTAILS	20

VITAMIN SEA

Pink Grapefruit, Salted Agave Infused with Rosemary and Hibiscus, topped with Sparkling Water

POMME POMME Clarified Pink Lady Apple, Gently Carbonated

À LA CARTE DISHES DESIGNED TO SHARE

STARTERS

SELECTION OF FRESH BREADS AND PASTRIES Croissant, Chocolate Croissant, Raisin Bread, Baguette, Walnut Bread and Assortment of Jams and French Butter

SEASONAL FRUIT PLATTER Market Fruit, Crème Fraîche and Vanilla Bean

AVOCADO TOAST Focaccia Toast, Grilled Vegetable

BURRATA

Cherry Tomatoes and Basil SALMON CARPACCIO

Tapenade Crust, Guacamole, and Shimeji Mushrooms

UNDRESSED CRAB

Cucumber Gazpacho

ESCARGOTS

Garlic Butter and Parsley

WARM PRAWNS Olive Oil and Lemon Juice

STEAK TARTARE

Cornichons, Egg Yolk Purée, Pickled Red Onions, and Toasted Baguette

BRUNCH

BELGIAN WAFFLES Fresh Berries, Mascarpone Chantilly and Maple Syrup

FRENCH TOAST

Spiced Chantilly

 $\verb|SCRAMBLED| EGGS| \textit{(addition of Black Truffles)}$

Chives and Incanto Olive Oil

PROVENÇAL STYLE SHIRRED EGGS

Fritada Sauce and Roasted Red Peppers

LOBSTER EGGS BENEDICT

Toasted English Muffin and Lobster Hollandaise Sauce

SMOKED SALMON OMELET Organic Cage Free Eggs, Comté Cheese and Sautéed Leeks

MUSHROOM FRITTATA Organic Cage Free Egg Whites, Bell Peppers and Wild Mushrooms

PROVENÇAL RATATOUILLE TART

Tomato Sauce, Feta Cheese and Basil

GRILLED CHICKEN

Marinated with Lemon and Green Chili

MUSHROOM RISOTTO

Morels, Crème Fraiche and Parmesan

HOMEMADE PAPPARDELLE PASTA

Beef Ragout and Mushrooms

CHARCOAL GRILLED RIB EYE STEAK* (16oz)

Tarragon Mustard and Pickled Shallots

SIDE DISHES

ROASTED PEE-WEE POTATOES Parmesan Cheese and Fresh Herbs

FRENCH FRIES Garlic Rosemary

GLAZED SLAB BACON

Double Cut Grilled Applewood Bacon with Banyuls Maple Glaze

SEAFOOD

SEAFOOD TOWER

King Crab Salad, Sea Bass Ceviche, 4 Prawns, 4 Oysters, 8 Mussels, Cocktail Sauce and Shallot Dressing

Homemade Smoked Tabasco and Crispy Quinoa

DRINKS À LA CARTE

NON-ALCOHOLIC COCKTAILS

VIRGIN MARY Organic Tomato, LPM Spiced Mix and Pickles

CLARIFIED MOJITO Lime and Mint Cordial with Soda

COCKTAILS

TOMATINI
The Essence of LPM in a Martini Glass

MELBA BELLINI Rinquinquin, Champagne, Strawberry and Peach

GRAND MIMOSA Grand Marnier, Champagne and Orange

FLUFFY GARIBALDI Campari, Pineapple

BLOODY MARY Ketel One, Tomato, LPM Spice Mix & Pickles

RIVIERA BLANC Ketel One, Côtes de Provence Blanc, Pink Peppercorn, Saint Germain, gently carbonated

RIVIERA ROSÉ Tanqueray, Côtes de Provence Rosé, Orange Blossom, gently carbonated

TIRAMISU MARTINI Bacardi 8, Espresso, Mascarpone, Cacao & Vanilla



BEERS

PERONI

ESTRELLA

WINES & CHAMPAGNE

2021 FIGUIÈRE MÉDITERRANÉE ROSÉ 2021 FIGUIÈRE MÉDITERRANÉE BLANC 2021 FIGUIÈRE MÉDITERRANÉE ROUGE

NV LEGRAS & HAAS BRUT

NV LEGRAS & HAAS ROSÉ BRUT