



## BRUNCH MENU

## FROM THE RAW BAR

## OYSTERS

per 3 — 95, per 6 — 180, per 9 — 270, per 12 — 350

please refer to blackboard for premium selections

## SEAFOOD &amp; CRUSTACEA

|  |     |  |     |
|--|-----|--|-----|
| LOBSTER MAYONNAISE<br><i>half fresh Boston lobster</i> | 195 | DRESSED CRAB<br><i>with gazpacho dressing</i>                              | 92  |
| TIGER PRAWN COCKTAIL                                   | 115 | SMOKED SALMON<br><i>homemade gravlax, pickled herring, potato salad</i>    | 106 |
| CEVICHE SALMON<br><i>lime, chilli, coriander</i>       | 98  | MARINATED OCTOPUS<br><i>provençal vegetables &amp; saffron vinaigrette</i> | 88  |
| SWORDFISH CARPACCIO<br><i>chilli, lime, herb salad</i> | 106 | WHOLE BROWN CRAB   | 298 |
| SIX SEA WHELKS   | 88  |  |     |

## OSCIETRE CAVIAR

served with crème fraîche &amp; Melba toast 30g/50g 980/1500

PLATEAUX  
de FRUITS de MERFOR TWO 195 per person  
WITH LOBSTER 390 per person

## DESSERTS

|   |     |
|---|-----|
| LEMON TART <i>basil sorbet</i>  | 68  |
| COUPE CARAMEL<br><i>spiced autumn fruits, butterscotch ice cream, caramel sauce</i> | 78  |
| BAKED CHOCOLATE<br><i>raspberries, chocolate tuile</i>                              | 78  |
| CRÈME BRÛLÉE <i>pistachio biscuit</i>   | 65  |
| CRÊPES SUZETTE <i>vanilla ice cream</i>   | 75  |
| PEAR TARTE TATIN <i>(for two)</i>   | 138 |
| APRICOT STREUSEL <i>vanilla anglaise</i>  | 68  |
| BLACK FOREST<br><i>chocolate mousse, cherries, mascarpone cream</i>                 | 75  |

## HANGOVER CURE

|                                     |        |
|-------------------------------------|--------|
| BLOODY MARY <i>glass / jug 75cl</i> | 65/250 |
| BELLINI                             | 118    |
| CITRON PRESSÉ                       | 45     |
| PARISIAN COOL                       | 45     |
| VIRGIN MARY                         | 45     |

## COFFEE/TEA

COFFEE BY GRAFFEO

|                                      |       |
|--------------------------------------|-------|
| FRESHLY SQUEEZED JUICE               | 38    |
| ESPRESSO / DOUBLE ESPRESSO           | 30/40 |
| LATTE / CAPPUCCINO <i>cup / bowl</i> | 35/45 |
| ICED TEA / COFFEE                    | 35    |
| STEEPED WHOLE LEAF TEA               | 30    |
| ICED / HOT CHOCOLATE                 | 45    |

\* WEEKDAY \*  
SET LUNCH MENU  
AT 132PASTA  
& VEGETARIAN

|   |         |
|---|---------|
| LOBSTER RISOTTO                           | 140/195 |
| TRUFFLE<br>& WILD MUSHROOM<br>TAGLIATELLE | 115/165 |
| SPAGHETTI CARBONARA                       | 95/145  |



## SANDWICHES

served with pommes frites

|  |     |
|--|-----|
| PRESS ROOM BURGER <i>choose one: fried onions, bacon, cheddar, fried egg</i> | 89  |
| ROQUEFORT & BACON BURGER   | 95  |
| LOBSTER & AVOCADO  | 115 |
| CROQUE MONSIEUR/MADAME   | 75  |
| STEAK ENTRECÔTE  | 95  |

## SIDES

|                        |    |
|------------------------|----|
| POMMES FRITES          | 37 |
| POMME PURÉE            | 37 |
| SAUTÉED WILD MUSHROOMS | 45 |
| SAUTÉED SPINACH        | 45 |
| GARLIC CHEESE BREAD    | 45 |
| PREMIUM OLIVES         | 55 |
| MIXED GREEN SALAD      | 35 |

## KIDS' SPECIALS

(all at 65) includes soft drink &amp; ice cream

|   |
|---|
| SAUSAGE & BEANS                               |
| MINI BURGER                                   |
| STEAK & CHIPS                                 |
| HOMEMADE CHICKEN NUGGETS                      |
| PASTA <i>with tomato sauce &amp; parmesan</i> |

## BRUNCH FAVOURITES

|  |     |
|--|-----|
| GREEK YOGHURT <i>with roasted hazelnuts &amp; honey</i>                        | 45  |
| FRESH FRUIT BOWL   | 55  |
| ORGANIC MUESLI   | 48  |
| PANCAKES <i>with blueberries, bacon &amp; maple syrup</i>                      | 72  |
| WAFFLE <i>with blueberries &amp; strawberries</i>                              | 75  |
| FRENCH TOAST <i>with bananas</i>   | 77  |
| H&H BAGEL <i>with smoked salmon &amp; caviar</i>                               | 88  |
| GRILLED TOMATOES & BACON ON TOAST  | 85  |
| EGGS BENEDICT/FLORENTINE   | 84  |
| EGGS ROYALE  | 98  |
| LOBSTER BENEDICT   | 190 |
| SCRAMBLED EGGS <i>with smoked salmon &amp; caviar</i>                          | 88  |
| OMELETTE<br><i>choice of bacon, ham, cheese, spring onions, herbs, peppers</i> | 87  |
| FULL ENGLISH BREAKFAST   | 120 |
| STEAK & EGGS <i>with hash browns</i>   | 105 |
| CORNED BEEF HASH <i>with poached eggs</i>                                      | 98  |
| MACARONI AU GRATIN   | 95  |
| BEEF STROGANOFF <i>with buttered noodles</i>                                   | 145 |
| GRILLED KIPPERS  | 98  |
| FRESHLY BAKED SCONES<br><i>with homemade jam and clotted cream</i>             | 63  |

## SOUPS &amp; STARTERS

|   |        |
|---|--------|
| WILD MUSHROOM SOUP <i>black truffle cream</i>               | 66     |
| ONION SOUP GRATINÉE   | 70     |
| ASPARAGUS <i>with poached egg hollandaise</i>               | 92     |
| SALT COD & SALMON FISHCAKES<br><i>with caper mayonnaise</i> | 88     |
| AIR DRIED BEEF <i>rocket, parmesan, truffle oil</i>         | 95     |
| STEAK TARTARE <i>traditional garnishes</i>                  | 98/155 |
| CARAMELISED RED ONION & GOAT CHEESE TART                    | 85     |
| SEARED RED MULLET NIÇOISE                                   | 92     |
| ESCARGOTS <i>with garlic, parsley, parmesan, butter</i>     | 89     |

## SALADS

|  |     |
|--|-----|
| CAESAR SALAD <i>shaved parmesan with chargrilled organic chicken</i>           | 72  |
| FRISÉE AUX LARDONS<br><i>with smoked bacon, croutons, poached egg</i>          | 69  |
| BABY SPINACH & STILTON<br><i>with vine tomatoes &amp; red wine vinaigrette</i> | 72  |
| PAN SEARED FOIE GRAS<br><i>truffle salad, apples &amp; prunes</i>              | 159 |
| WHOLE GLOBE ARTICHOKE <i>truffle vinaigrette</i>                               | 128 |

MAINS *after 12pm*

|  |     |
|--|-----|
| RED WINE BRAISED OX TAIL<br><i>pomme purée &amp; glazed carrots</i>                    | 198 |
| GRILLED SEA BASS <i>ratatouille provençal</i>  | 205 |
| TIGER PRAWNS <i>garlic, butter, citrus fruit salad</i>                                 | 248 |
| SALMON FILLET<br><i>poached new potatoes, asparagus, cucumbers, soft herb dressing</i> | 216 |
| PRIME STEAK FRITES<br><i>grilled, dry-aged, U.S. prime sirloin, béarnaise sauce</i>    | 299 |