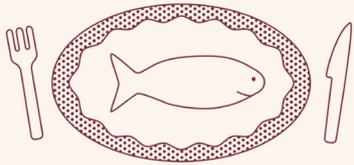


## APÉRITIF

<p>OLIVES . . . . . 6.5 Luque Verde</p>	<p>FINE DE CLAIRE OYSTERS..4.5 P.O Mignonette Sauce Half Dozen . . . . . 25 Dozen . . . . . 50</p>	<p>RILETTE D'CANARD . . . . . 12 Duck Rilette, Brioche</p>
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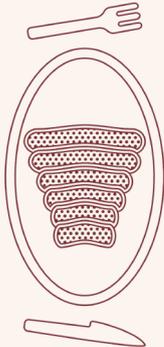
## DU PAIN

<p>AVOCADO TOAST . . . . . 14 Poached Egg, Chilli Avocado</p> <p>STEAK SANDWICH . . . . . 18 Sirloin Steak, Caramelized Onions, Jalapeño Mayo, Aged Cheddar</p> <p>WILD MUSHROOM . . . . . 14 Scrambled Egg, Parmesan</p>		<p>CROQUE MADAME . . . . . 16 Pastrami, Reuben Sauce, Fried Egg</p> <p>SMOKED SALMON . . . . . 16 Ricotta, Chives</p> <p>BRIOCHE CROQUETTE. . . . . 12 Oma Bobs, Parmesan, Mustard-Mayo</p>
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## STARTERS

<p>STEAK TARTARE . . . . . 16.5 Cured Egg Yolk, Jerusalem Artichoke Crisps, Mizuna</p>
<p>POIREAUX CONFITS (V) . . . . . 14 Leek, Hazelnut Vinaigrette, Sourdough Croutons, Roasted Hazelnuts</p>
<p>PARFAIT DU POULET . . . . . 15 Brioche Toast, Chicken Liver Parfait, Port &amp; Madeira Gel</p>

## MAINS

	<p>TROUT . . . . . 26 Chardonnay Beurre Blanc, Trout Roe, Cured Fennel</p> <p>CAULIFLOWER STEAK (V) . . . . . 23.5 Caramelized Cauliflower Purée, Cavolo Nero, Pomegranate</p> <p>SHORT RIB BOURGUIGNON . . . . . 28.5 Slow-Braised In Red Wine, Oyster Mushrooms, Charred Onions, Honey-Roasted Parsnips</p> <p>BREMAN BURGER . . . . . 20 Dry-Aged Beef Patty, Onion Soubise Sauce, Gruyère, House Mac Sauce</p> <p>CATCH OF THE DAY (Fresh From The Market) . . . . . MP</p> <p>STEAK AU POIVRE . . . . . 29 Dr-Aged Rib-Eye Steak (250g), Green Peppercorn Add Foie Gras . . . . . 12</p>
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