LA VIE EN ROSÉ

BRUNCH AFFAIR

SHARED EXPERIENCE FOR THE TABLE
$85 PER PERSON

SÉLECTION DE PAINS ET VIENOISERIES
Freshly Baked Baguette, Croissant, Pain Au Chocolat, Brioche au Sucre, Raisin Danish and Assortment of Jams and French Butter

TARTINE D'AVOCAT
Avocado on Focaccia Toast with Eggplant Spread and Grilled Vegetables

CARPACCIO DE SÉRIOLE DU JAPON
Yellowtail Carpaccio with Guacamole and Citrus Dressing

ŒUFS BÉNÉDICTES AU CRABE
Jonah Crab Cakes, Crispy Potato Hash, Poached Eggs and Lemon Hollandaise

STEAK &ŒUF
Grilled Skirt Steak with Sweet Harissa, Chimichurri and Provençal Eggs

BACON FUMÉ GLACÉ AU SIROP D'ERABLE
Double Cut Grilled Applewood Bacon with Banyuls Maple Glaze

POMME DE TERRES PEE-WEE
Roasted Breakfast Pee-Wee Potatoes with Fresh Herbs

PAIN PERDU FAÇON 'CYRUS'
French Toast with Spiced Chantilly

GÂTEAU AU FROMAGE FRAIS
Vanilla Cheesecake with Berry Compote

LES COCKTAILS

TOMATINI 18
The Essence of LPM in a Martini Glass

LA PALOMA 19
Ocho Blanco shaken with Pink Grapefruit, Salted Agave Infused with Rosemary & Hibiscus, topped up with Fever Tree Soda Water

ESPRESSO MARTINI 19
Kettel One, Lucano Coffee, Elderflower, Vanilla, Espresso

Please inform us of any food allergies at the time of order. Our dishes may contain traces of nuts. The consumption of raw or undercooked foods such as meat, poultry, shellfish and eggs which may contain harmful bacteria, may be hazardous to your health

À LA CARTE

Each dish is served when ready

BRUNCH

SÉLECTION DE PAINS ET VIENNOISERIES 22
Freshly Baked Baguette, Croissant, Pain Au Chocolat & Brioche
With Assortment of Jams and French Butter

PANCAKES À LA CRÈME DE BOSTON 26
Boston "Cream Pie" Soufflé Pancakes

PAIN PERDU FAÇON 'CYRUS' 22
French Toast with Spiced Chantilly

TARTINE D'AVOCAT 31
Avocado on Focaccia Toast with Eggplant Spread and Grilled Vegetables
Add Smoked Salmon ($12) / Add Organic Poached Egg ($3)

TARTINE DE RICOTTA AUX CANNEBERGES 28
Whipped Ricotta, Honey-Poached Cranberries, Pistachios,
Orange Zest and Espelette Pepper

BAGEL AU SAUMON FUMÉ 35
Smoked Salmon on Everything Bagel, Whipped Cream Cheese,
Traditional Condiments
Add The Only Oscietra Caviar 30gr ($95)

FRITTATA A L'ESPAGNOL 29
Spanish Frittata with Chorizo, Fire Roasted Red Pepper

ŒUFS BÉNÉDICTES AU CRABE 39
Jonah Crab Cakes, Crispy Potato Hash, Poached Eggs and Lemon
Hollandaise

OMELETTE AU HOMARD CONFIT 69
Omelet with Sautéed Leeks and Confit Maine Lobster, Oscietra Caviar and
Crème Fraiche

HORS D'OEUVRES

POIVRONS MARINÉS À L'HUILE D'OLIVE 12
Marinated Sweet Peppers

BURRATA ET TOMATES 25
Burrata with Cherry Tomatoes and Basil

SALADE D'AVOCATS ET SUCRINE AU PARMESAN 23
Avocado and Baby Gem Salad with Parmesan

CARPACCIO DE SÉRIOLE DU JAPON* 29
Yellowtail Carpaccio with Guacamole and Citrus Dressing

CREVETTES TIÈDES À L'HUILE D'OLIVE 28
Warm Prawns with Olive Oil and Lemon Juice

ESCARGOTS DE BOURGOGNE 28
Snails with Garlic Butter and Parsley

LES PLATS

ARRABBIATA 29
Homemade Rigatoni Pasta with Tomato and Chili

PACCHERI AUX FRUITS DE MER 64
Homemade Paccheri Pasta with Clams, Squid and Prawns

BAR DU CHILI GRILLÉ 59
Grilled Chilean Bass with Chili and Lemon Confit

GROSSES CREVETTES GRILLÉES 59
Grilled Tiger Prawns Marinated with Green Chili and Coriander

COQUELET AU CITRON CONFIT 45
Marinated Baby Chicken

CÔTELETTES D'AGNEAU VIVIENNE 74
Marinated Lamb Cutlets with Olive, Aubergine Caviar and Pine Nuts

STEAK &ŒUF 49
Grilled Skirt Steak with Sweet Harissa, Chimichurri and Provençal Eggs

LES ACCOMPAGNEMENTS

BROCCOLINI 14
Broccolini with Chili and Ginger

GRATIN DAUPHINOIS 16
Potato Gratin

BACON FUMÉ GLACÉ AU SIROP D'ERABLE 12
Double Cut Grilled Applewood Bacon with Banyuls Maple Glaze

POMME DE TERRES PEE-WEE 12
Roasted Breakfast Pee-Wee Potatoes with Fresh Herbs

LES DESSERTS

GÂTEAU AU FROMAGE FRAIS 18
Vanilla Cheesecake with Berry Compote

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