

the tavern

WEEKEND BRUNCH

include our crafted appetizers buffet, one brunch specialties dish,
our pastry sweets, coffee and tea
8,800

including one drink of selected sparkling wine,
white and red wine, selected cocktails & beer
9,650

including free flow of selected sparkling wine,
white and red wine, selected cocktails & beer
14,300

including free flow of selected champagne,
white and red wine, selected cocktails & beer
17,600

appetizers buffet

enjoy a wide selection of fresh salads, quiche,
savory cakes, chilled seafood and cold cuts,
artisanal cheeses, our home-made
market vegetable soup and our special roast

brunch specialties

hokkaido mozzarella waffle (V)
shiitake, bell pepper, endive, walnut,
basil, balsamic vinegar

poached egg, avocado & grilled sour dough toast (V)
baked tomato, grilled eringi mushroom, nuts & seeds
rocket, lime

smoked salmon egg benedict
poached egg, iceberg, cucumber, toasted bun,
mustard, hollandaise sauce

“linguine ai funghi e crema al tartufo” (V)
fresh linguine pasta, black truffle cream,
mushroom, parmesan

tavern brunch slider
beef patty, bacon, cheddar, lettuce, onion,
cucumber, egg, BBQ sauce, tartare sauce

pepper steak (120 gr.)
beef sirloin, black pepper, cognac sauce, mashed potato

catch of the day (100 gr.)
sauce vierge, lemon

dessert

pâtisserie buffet (V)
seasonal creation from our pastry team

ice cream & sorbet (V)
homemade seasonal flavors

coffee & tea



(V) vegetarian
please let us know if you have any food
allergies or special food requests we can cater
for. the price listed (tax included) are subject
to 15% service charge.