

INTERNATIONAL BRUNCH BUFFET MENU

OPEN FROM 11.00^{hrs} TILL 15.00^{hrs} EVERY SUNDAY



THE ARTISAN BAKERY

Freshly Baked Breads and
Classic French Viennoiserie
Multigrain Sourdough Loaf
French Baguette
Mini Ciabatta
Sesame Seed Kaiser Rolls
Pumpkin seed Rolls
Butter Croissants
Seasonal Fruit Danishes
Cultured Butter · House Preserves ·
Fine Marmalades.

FINE FLAVORS OF GARDE-MANGER GARDEN & GRAIN

MISTICANZA V

crisp seasonal leaves, garden herbs and delicate
vinaigrette.

MARINATED CUCUMBER V

pine nuts, natural yoghurt, dill and lemon.

ROASTED HEIRLOOM CHERRY TOMATOES V

wild rocket, Parmigiano Reggiano and basil oil.

MEDITERRANEAN MARINATED CHICKPEAS V

Pickled radish, cucumber, Kalamata olives, roasted
peppers and garden herb oil.

INDIVIDUALLY CRAFTED

INDIVIDUALLY CRAFTED BEETROOT PARFAIT & PROVENÇAL RATATOUILLE V

whipped goat cheese, pickled beetroot, toasted hazelnut
and basil oil.

CURED DUCK BREAST

heritage carrot, green apple relish, blackcurrant gel,
pickled cress and hazelnut.

PRAWN CARPACCIO

herb mayonnaise, golden beetroot, breakfast radish, citrus
gel and baby leaves.

ARTISAN BAKERY BITES

MINI SESAME BAGEL

smoked salmon, lemon-dill crème fraîche, cucumber,
pickled shallot and chives.

PISTACHIO BUN

pistachio mortadella, stracciatella, heirloom tomato,
basil pesto and pickled pepper.

POPPY SEED PRETZEL V

smoked scamorza, tomato confit, basil oil and baby
rocket.

TRUFFLE CROISSANT

truffle cheese mousse, bresaola, mushroom duxelles,
sun-dried tomato and pickled cucumber.

CURED & SMOKED

HOUSE-CURED FISH & SEAFOOD

A SELECTION OF HOUSE-CURED FISH AND PRAWNS

toasted garlic ciabatta · lime crème fraîche
pickled fennel · dill · capers · wakame salad
dill & wholegrain mustard dressing
miso, honey & soy dressing

THE JOSELITO EXPERIENCE

JOSELITO GRAN RESERVA IBERIAN HAM

36-month, acorn-fed Iberian ham,
hand-carved to order delicate marbling
silken texture · long savoury finish

WARM ARTISAN CHEESE

BRIE EN CROÛTE V

Brie encased in golden puff pastry,
apple and aromatic spice compote,
caramelised onion chutney
artisanal crackers · rosemary grissini · toasted nuts ·
seasonal grapes

HOUSE PICKLES (V)

Baby cornichons · Pickled shallots · Red radish · Fennel ·
Carrot · Cucumber

FINE INTERNATIONAL CURED MEATS

**COPPA · PISTACHIO MORTADELLA
SALAMI VENTRICINA**

THE ACCOMPANIMENTS (V)

House Fruit Chutneys · Dried Fruits · Roasted Nuts
Savoury Biscuits · Sourdough · Olive Oil & Rosemary Grissini

THE HOT KITCHEN

SOUP V

Broccoli & Stilton Velouté, toasted brioche croutons

THE LIVE EGG ATELIER

EGGS BENEDICT

Smoked Salmon, English muffin · creamed spinach
poached egg · chive hollandaise.

EGGS BENEDICT WILD MUSHROOM & PORCINI V

English muffin · creamed spinach · poached egg · porcini cream

EGGS & QUICHE SWEET CORN & SPINACH SCRAMBLED EGGS V

creamy scrambled eggs · sweet corn · baby spinach
Parmigiano Reggiano

GOAT CHEESE & HEIRLOOM TOMATO QUICHE V

buttery pastry · goat cheese · heirloom tomato · garden herbs

THE LIVE CARVERY

HERB-ROASTED GRASS-FED PRIME BEEF

mushroom cream sauce · classic horseradish relish

MAPLE-GLAZED SMOKED PORK BELLY

slow-roasted smoked pork belly with maple glaze

ITALIAN SAUSAGE

cider and shallot gravy · wholegrain mustard

FROM THE CHEF'S KITCHEN

CAJUN-GRILLED FREE-RANGE CHICKEN BREAST

Cajun and tarragon cream sauces

BUTTER-ROASTED SCOTTISH SALMON

fresh chives, caviar cream

PRAWN & CHABLIS POT PIE

succulent prawns, Chablis cream

VEGETABLE & CHICKPEA CURRY V VG

seasonal vegetables, chickpeas and aromatic spices

SEASONAL GARNISHES

PILAF RICE V VG

sultanas and aromatic herbs

GARDEN VEGETABLES V VG

carrots, broccoli, asparagus

BUTTERED NEW POTATOES V

confit garlic, shallots and fresh chives.

THE PÂTISSERIE

**A Collection of Individually Crafted Desserts
from Our Pastry Kitchen.**

LEMON MERINGUE CROISSANT

HICKORY BITTER CHOCOLATE BROWNIE

BLUEBERRY & GINGER MOUSSE CAKE

MADAGASCAR VANILLA CRÈME BRÛLÉE

COFFEE & AMARETTO PANNA COTTA

CHOCOLATE & RUM SHOT

THE EXCELSIOR GRAND CHOCOLATE FOUNTAIN

A FLOWING FOUNTAIN OF RICH ORIGIN CHOCOLATE

fresh seasonal fruits · mini waffles · mini doughnuts
marshmallows

THE FINEST SEASONAL FRUITS VG

freshly prepared and delicately dressed in a light citrus syrup

BEVERAGE STATION

**A DEDICATED STATION WILL SERVE A SELECTION
OF JUICES & INFUSED WATER**

FREE FLOWING

**PROSECCO, MIMOSA, BELLINI, CIDER, BLOODY
MARY, VIRGIN MOJITOS**

FOREIGN STILL & SPARKLING WATER

RED & WHITE WINE

HOT BEVERAGES

Free flowing instant coffee and tea will be available, along
with a selection of speciality coffees including cappuccino,
espresso, etc

€64.50 PER PERSON (INCL. VAT)
€32.50 PER CHILD 6-12 YEARS (INCL. VAT)
UNDER 6 FREE

A children's menu is also available.

Please note that this is a sample menu.

Since we use the freshest ingredients, menus may change accordingly.

Dietary Information V VEGETARIAN · VG VEGAN

*Please inform our culinary team of any food allergies or dietary requirements. Our dishes are prepared in an environment where allergens are present.
All menu items are prepared in an environment where gluten and nuts are present.*