



## Easter brunch

€130 per person, flute of Veuve Clicquot Saint-Pétersbourg champagne

€55 for children 4 – 11 years old, complimentary for children under three

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### *Starters*

#### *Appetisers*

Sea urchins, smooth clams, razor clams, scampi, oysters, salmon 'Bellavista', marinated Mediterranean-style ombrine, cuttlefish tagliatelle, smoked swordfish carpaccio, octopus with Datterini tomatoes, oregano and olives, creamed codfish, marinated anchovies with parsley, smoked tuna with fennel and oranges, Catalan-style squid salad, tuna marinated with soy, black rice with prawns, aubergine balls, liver pâté, Fassona tartare, Cantabrian anchovies, Parma ham aged for 24 months, charcuterie selection, buffalo stracciatella, smoked mozzarella and Italian cheeses

#### *Baker's corner*

Mixed pizzas, focaccia with rosemary, milk buns with mortadella and rocket, assorted breads, Italian Easter pie, Neapolitan casatiello, Barese focaccia, taralli, breadsticks, parmigiana in a puff pastry crust, rustic ham and Fontina cheese

#### *Salads*

Greek salad, Niçoise salad, caesar salad, couscous with vegetables, grilled vegetable, Italian pappalardo, houmous, guacamole

#### *First courses*

Tagliolini with lobster ragout  
Lasagne with lamb ragout

### *Second courses*

Sesame-crusted tuna ventresca with oregano courgettes

Roasted goat with potatoes

Stewed cuttlefish with peas

Courgette and aubergine gratin with pecorino cheese

On the cart: freshly cut Irish roast beef with roast potatoes and mustard sauce

### *Desserts*

Custard tartlet and wild berries, fondant cream puffs with sour cherries, hazelnut rochers, yuzu and matcha, St Honoré, mango and white chocolate egg, strawberry and mint, coconut and raspberry

### *From our pastry chef*

Traditional Easter dove and chocolate Easter dove

Pain suisse orange and chocolate

Sliced pastry

A discretionary employee contribution of 5% will be added to your bill