



Celebrate Saturday!

BRUNCH MENU

- Saturdays from 12h00 to 15h00 -

3-COURSE MENU

CHF 59.- / person

Celebration Starters

Brunch Temptations OR
World on Small Plates

Last Hurrah

4-COURSE MENU

CHF 75.- / person

Celebration Starters

Brunch Temptations

World on Small Plates

Last Hurrah

Menus include specialty
coffees, teas, and
still & sparkling water

GO BOTTOMLESS

CHF 49.- / person

Add a glass of
Perrier-Jouët Champagne
with free refills until 14:30

CELEBRATION STARTERS

Our world brunch spread
... for the whole table to enjoy

Chia pudding of yogurt, banana, mango, caramel, and almond milk

Artisanal bread selection with our miso butter and pear/vanilla jam

Chipotle marinated feta

Creamy Middle Eastern labneh with mixed berries

Roasted carrots with harissa, pesto, pomegranate, and pistachios

Salmon gravlax with horseradish cream and Granny Smith apples

BRUNCH TEMPTATIONS

Two tasty treats from the breakfast side of brunch
... for your personal indulgence *

The Exhalted Egg Eat Me's "œuf parfait" with goat cheese hollandaise, squash pancakes, avocado butter, and roasted pecan nuts

French Toast Royale Savory french toast with pan-seared foie gras, confiture of black garlic, roasted hazelnuts, and smoked fleur de sel

THE WORLD ON SMALL PLATES

Choose one of our signature "small plates" per person
... to put a little more lunch in your brunch **

Eat Me's Baby "Wow" Burgers Mini veal burgers with white truffle oil, parmesan, caramelized onions, brie, bacon, and honey mustard

Barbacoa Marquitos Soft-shell corn tacos of braised beef, chipotle salsa, sour cream, and queso fresco

New Age Gyozas Gyozas of Asian marinated veal brisket, cream of roasted cashews, pineapple chutney, and teriyaki demi-glace

Asian Excursion Smoked tofu with kimchi, mango compote, wasabi peanuts, cream of miso, and toasted sesame seeds

From Sahara to You Deboned chicken thigh cooked to a crispy finish with Berbere spices, chickpea salad, and a fresh mint yogurt

Boom Chakalaka Fillet of cod, slow-cooked in a herb-infused olive oil, spicy chakalaka sauce, parsnip crisps, and white haricot beans

LAST HURRAH

A pair of desserts
... for a sweet note to complete the festivities

Petit Remontant Our Chef's deconstructed tiramisu

Mrs. Maple's Pecan Pie Decadent pie of pecans caramelized in maple syrup, served with our carrot, ginger, and chamomile sorbet

* Vegan options available ** Add any small plate for CHF 16.-