



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

Hot & Steamy Bao buns of grilled tofu marinated in Korean BBQ sauce, homemade kimchi, sweet & salty peanuts, and fresh coriander

A To Z Deboned chicken thigh, za'atar spices, baba ghanoush, grilled baby aubergines, muhammara of bell peppers & walnuts

Shores of The Med Meagre fillet, artichoke confit and purée with black cardamom, served with a sauce of coconut milk and kaffir lime

LAST HURRAH

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

Caramel Lovers In NYC Vanilla cheesecake served with a side of salted butter caramel

Summer Passion Homemade passion fruit sorbet, creamy emulsion of vanilla dulce de leche, and an almond crumble

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