



BRUNCH FIX MENU

STARTERS & SHARING

LOBSTER & PRAWNS CROQUETAS

Avocado puree, TNT sauce

PEAR & GOAT CHEESE

Watercress, rocket, garlic, balsamic, honey, almonds, onion marmelade

CURED SALMON

Beetroot salmon, pickled cucumber, wasabi creme fraiche

CHILLED TOMATO SOUP

Vegan salmorejo, cucumber, croutons, olive oil

EGGS BENEDICT

with spinach, ham or lobster

TNT PRAWNS - Supplement of €7.00

Tiger prawns in tempura batter with TNT sauce

MAIN COURSE

JUICY LUCY BURGER

Stuffed cheddar cheese patty, bacon tomato & pickles

CORNFED CHICKEN BREAST

Truffled potato, spring onions, morels

GRILLED SALMON

Miso, honey, lemon, watercress, spinach, salmon roe

VEGAN CAULIFLOWER STEAK

Beetroot hummus, baby carrots, herb oil, almonds

STEAK & LOBSTER

(Supplement charges apply on brunch menu)

SIRLOIN 300g - €10.00

RIBEYE 340g - €15.00

FILLET 300g - €19.00

1/2 LOBSTER o WHOLE LOBSTER

Canadian lobster served with fries, garlic butter & lemon

(Supplement of €15.00 / 25.00)

REEF & BEEF

340g Ribeye steak, half Canadian lobster, fries, salad & Garlic

(Supplement of €40.00)

SIDES & SAUCES

CHAMP MASH POTATOES - €7.00

GARDEN SALAD - €7.00

FRIES WITH TRUFFLE AND PARMESAN - €7.00

SAUCES FOR €3.50 - *Peppeccorn, Chimichurri, Bernaise, Diane, Blue cheese*

DESSERTS

PINEAPPLE CARPACCIO

S'MORES

PASSION FRUIT TART

SELECTION OF ICE CREAMS & SORBETS

2 Courses €39 / 3 courses €45

Add free flowing of house wine or cava for €17.50 per person

To be enjoyed with a minimum of two courses per person beginning from when your food order is taken. It is available for the allotted time of your reservation.

We are happy to provide information pertaining to allergens and intolerances on request. V - vegetarian, VG - vegan