

# Riviera Brunch

\$388 +10% service per person

+\$248 for wine pairing

or +\$298 free - flow

## ON ARRIVAL

Socca, chickpea pancake

*Bellini (Prosecco & Peach Liquor)*

## STARTERS to share

Poivrons Marinés

Marinated bell pepper w/ confit garlic

Salade César

Romaine lettuce w/ crouton, bacon, parmesan cheese & anchovies dressing

Gravlax de Saumon

Marinated salmon w/ blinis & tzatziki sauce

*Sauvignon Blanc IGP, Vignoble Astruc 2021*

## MAIN choose one

Tuna "à la plancha "

Seared tuna w/ quinoa tabouleh & wasabi mayonnaise

*Camille De Labrie, Chardonnay "Les Truffieres"*

or

Daube Niçoise

Beef stew, shiitake mushroom, parmesan & homemade gnocchi

*Malbec, Domaine d'Astruc, Paul Mas 2019*

or

Ravioles de Royan, sauce truffe

Royan's raviolis w/ truffle sauce

*Camille De Labrie, Chardonnay "Les Truffieres"*

or

Entrecôte sauce au poivre +\$128

Ribeye steak w/ French fries, salad & black pepper sauce

*Syrah "Les Vignes d'a Cote" Yves Cuilleron 2020*

## DESSERT

Tarte au Chocolat

Mini chocolate tart w/ chocolate ice cream

*Muscat Des Beaumes De Venise, Do:aine Des Berardins 2019*