



WEEKEND BRUNCH 388HKD

Free-flow tea and coffee included

TO SHARE

Bouillon et sa brunoise de légumes

Duck broth flavoured with a vegetable brunoise

 Croquette de champignons sauvages
Wild mushrooms croqueta

Pot de rillettes, salade verte, vinaigrette au verjus
Potted meat and green salad with French verjus dressing

Gésiers confits sautés à l'ail et au persil
Gizzards confit pan fried with garlic and parsley

Enhance your brunch with foie gras terrine +98HKD

CHOOSE ONE

Cuisse confite servie avec son jus
Slow cooked caramelized leg with duck jus

Demi magret à la peau croustillante et sa sauce aux Morilles +48HKD
Pan fried crispy half breast with Morel sauce

 Omelette d'oeufs de canne aux cèpes +38HKD
Duck eggs omelette with porcini mushrooms

Burger du Pays-Basque
Duck patty, Ossau-Iraty goat cheese & piquillo pepper

Macaronade au foie gras, magret confit, cèpes et truffes +78HKD
Penne pasta with foie gras, porcini, breast confit and truffles

Served with

Frites à la graisse de canard et haricots verts aillés
Duck fat French fries and green beans with garlic butter

DESSERT

Vanilla ice cream scoop with chocolate topping and almond financier

Upgrade to *A La Carte* dessert (+68HKD)

2 Hours Free-flow Champagne, Cocktails & Mocktails +348HKD per person

2 Hours Free-flow of house white & red Wines, Draft Beers +268HKD per person

