

# ARISTIDE'S BRUNCH.

SUNDAY FROM 12.00PM TO 3.30PM

*For a gluten-free option, please specify when making your reservation.*

## BRUNCH DEALS.

ON THE TABLE + STARTER + MAIN COURSE + DESSERT **65€**

ON THE TABLE + (STARTER + MAIN COURSE) OR (MAIN COURSE + DESSERT) **55€**

ON THE TABLE + STARTER + DESSERT **45€**

*Feel free to ask for our specially crafted menu for children under 13.*

## ON THE TABLE.

BREAD AND PASTRY BASKET WITH SELECTION OF JAM, DRIED FRUITS, AND BUTTER

+

1 FRESH JUICE OF YOUR CHOICE PINEAPPLE, ORANGE OR GRAPEFRUIT

+

1 HOT DRINK OF YOUR CHOICE

FROM OUR SELECTION OF TEAS, (CAPPUCCINO, LATTE, EXPRESSO, FILTER COFFEE)

*Non dairy milk available. Any additional cold or hot drink will be charged.*

## STARTER.

SCRAMBLED EGGS

WITH SMOKED SALMON AND CHIVES

AVOCADO TOAST

FRESH GOAT CHEESE, SESAME SEEDS,

SUN-DRIED TOMATOES

RED BEETROOT AND CHIOGGIA CARPACCIO

ARAGULA, ORANGE AND PINE NUTS

## MAIN COURSE.

PULLED-PORK BURGER

CHEDDAR, COLESLAW, BARBECUE SAUCE,

BABY POTATOES

REVISITED CAESAR SALAD

GRILLED TANDOORI STYLE CHICKEN, GREEK

OLIVES, GOLDEN CROUTONS, AGED PARMESAN,

TOMATOES, COLESLAW, BEETROOT,

ROMAINE LETTUCE, HARD-BOILED EGG,

HOMEMADE CREAMY DRESSING, SPRING ONION.

FALAFEL WRAP

EGGPLANTS, FRESH VEGETABLES, PICKLES, TA-

HINI SAUCE AND LAMB'S LETTUCE SALAD

## DESSERTS.

CITRUS SALAD

HONEY, CINNAMON AND ORANGE BLOSSOM

DAILY FINE TART

FROM « LES PETITS MITRONS »

PANCAKES

CARAMELIZED PEAR

HOMEMADE WHIPPED CREAM

## DRINKS.

*ask your server to see our wine or cocktail list*

MIMOSA COCKTAIL ... 17

BLOODY MARY ... 12

GLASS OF CHAMPAGNE LAURENT PERRIER BRUT

LA OUVÉE ... 17