

BRUNCH

[30 PP]

TO START

COMMISSARY BREADS

butter, house-made spread

SEASONAL SOUP

MAIN COURSE

ROAST CARROT & SQUASH

marinated eggplant, haloumi, charred onion
sour cream, kale, dried apricot

OR

PRINZEN CHICKEN

marinated beans, sautéed kale

OR

OR

TROUT

roast broccoli salad, yoghurt dressing
dried fruit, almonds

DESSERT

PB & J

peanut butter ganache
chocolate mousse
Saskatoon berry jam
white Russian gelato

OR

BREAD PUDDING

buckwheat sourdough
Amarena cherries
egg nog zabaglione

[35 PP]

TO START

COMMISSARY BREADS

butter, house-made spread

SEASONAL SOUP

SECOND COURSE

MUSHROOM CAVATELLI

maitake + oyster mushrooms
pumpkin seed pesto, pecorino

MAIN COURSE

ROAST CARROT & SQUASH

marinated eggplant, haloumi
charred onion sour cream
kale, dried apricot

OR

PRINZEN CHICKEN

marinated beans, sautéed kale

OR

TROUT

roast broccoli salad, yoghurt dressing
dried fruit, almonds

OR

STEAK FRITES

flank, steak spice vinaigrette

DESSERT

PB & J

peanut butter ganache,
chocolate mousse
Saskatoon berry jam,
white Russian gelato

OR

BREAD PUDDING

buckwheat sourdough
Amarena cherries
egg nog zabaglione

[40 PP]

TO START

COMMISSARY BREADS

butter, house-made spread

SEASONAL SOUP

SECOND COURSE

MUSHROOM TORCHETTI

maitake + oyster mushrooms
pumpkin seed pesto, pecorino

MAIN COURSE

LAMB SCHNITZEL

roasted cipollini, sweet potatoes
watercress, red-eye gravy

OR

PRINZEN CHICKEN

marinated beans, sautéed kale

OR

TROUT

roasted broccoli salad, yoghurt dressing
dried fruit, almonds

OR

STEAK FRITES

striploin, steak spice vinaigrette

DESSERT

UPSIDE DOWN CAKE

roasted grapes, Oloroso gâteau
Rail Path red wine glacé, milk crumble

OR

TARTE AU CHOCOLAT

75% Tanzanie chocolate
mousse black olive frolla,
rosemary ganache amaretti
crumb, white chocolate sorbet