

ALL DAY BREAKFAST

Âme Breakfast your perfect start: eggs your way, warm baby potatoes, juicy cherry tomatoes and a light parmesan mousse	90	Granola house-made granola with fresh tropical fruits, yogurt and honey + mixed nuts, dried or fresh fruit 30 + add all topping 70	90
Salmon Omelette fluffy omelette with cured salmon, fresh fennel and a delicate truffle sauce	135	Oatmeal warm oatmeal with milk and mascarpone cream + mixed nuts, dried or fresh fruit 30 + add all topping 70	65
Scrambled Eggs With Ham creamy scrambled eggs with roasted ham, fresh tomatoes and toasted baguette	95	Savory Oatmeal silky oats with avocado, sun-dried tomatoes, parmesan and olive oil	75
Shrimp Ceviche On Toast crispy sourdough topped with vibrant shrimp ceviche, smashed avocado and a perfectly poached egg	90	Ratatouille baked eggs with slow-cooked vegetables and parmesan	95
Salmon Tartare On Toast silky salmon tartare and rilette on sourdough with avocado and a sweet-sour glaze	135	Salmon Benedict brioche, poached eggs, cured salmon, avocado and silky hollandaise	145
Crêpe aux Champignons delicate crepe with mushrooms, cream cheese and a baked egg	80	Duck Benedict rich duck breast with poached eggs and hollandaise on brioche	125
Crêpe au Jambon warm crepe filled with ham, melted mozzarella and a baked egg	110	Cured Salmon Croissant buttery croissant layered with cured salmon, avocado and parmesan mousse	155
Crêpe au Poulet comforting crepe with chicken, mushrooms and melted mozzarella	90	Roast Beef Croissant flaky croissant with roast beef and a rich honey mustard glaze	135
Crêpe au Saumon soft crepe with salmon, cream cheese and a baked egg	120	Ham & Cheese Croissant classic croissant with ham, egg, cheese and creamy béchamel	145

Add-ons

egg any style	+20
smoked duck breast	+40
pork ham	+55
cured salmon	+60
roast beef	+50

SALADS

Green Salad fresh greens with avocado, pear, seeds, and house green oil	85
Rucola Salad peppery arugula with parmesan, tomatoes and balsamic glaze	75
Salad Nicoise classic mix with potatoes, eggs, olives and vinaigrette	95

SOUPS

Creamy Pumpkin Soup velvety pumpkin soup with coconut cream and roasted cashew notes	110
Classic Onion Soup  deep, rich onion broth topped with melted cheese and toasted bread	90

BISTRO

starting from 12pm

Wood Fire Chicken juicy chicken breast with mash and truffle sauce	165	Salmon Risotto creamy risotto with salmon and parmesan	185
Duck Reuben smoked duck sandwich with melted cheese and a touch of sweetness	120	Roasted Duck Leg  crispy duck leg with carrot cream and hoisin glaze	165
Roasted Beef Rump slow-roasted beef with vegetables and rich jus	195	Creamy Chicken Pasta creamy pasta with chicken and mushrooms	145
Roasted Pumpkin Risotto  comforting pumpkin risotto with vegetables and parmesan	105	Roasted Cauliflower roasted cauliflower with tahini and chili oil	115
		Prawn Green Pasta pasta with prawns and fresh pesto	175

DESSERT

Âme Cheesecake rich, creamy cheesecake with a buttery base + blueberry jam 20 + salted caramel or milk chocolate 30	90	Apple Tarte Tatin caramelized apples with cream	70
Tarte Citron Meringuée bright lemon tart with airy meringue	70	Profiteroles choux pastry filled with vanilla cream and chocolate glaze	80