



Bottomless Mimosa Brunch

choose any main meal

Galette du Chef

Lightly creamed spinach & leeks, complemented by the richness of feta cheese & topped with a luscious egg (GF/V)

French Lyonnaise

Fluffy three-egg omelette filled with Gypsy ham, sautéed spinach & sliced Lyonnaise potatoes with caramelised onions, topped with melted mozzarella cheese

Pesto Scramble

Scrambled eggs with basil pesto, sautéed spinach & avocado (V)

Arbour

Country ham, complemented by perfectly poached eggs & a velvety hollandaise sauce; nestled on a freshly baked brioche

Classic

Our classic combination of eggs, crispy Lyonnaise potatoes, creamy spinach with feta, juicy blistered cherry tomatoes & beef sausages

Shakshuka à la Provençale

Poached eggs in a rich tomato & red pepper sauce, slow-cooked with sautéed spinach & butter beans, finished with melted pecorino & Provençal herbs (V)

Baguette French Toast

Slices of freshly baked baguette soaked in a rich egg batter, cooked to golden perfection, served with a delightful berry compote & a dollop of tangy crème fraîche





Bottomless Mimosa Brunch

choose any main meal

Chicken Salad

Poached chicken breast paired with roasted broccoli, grilled corn, rosa tomatoes, & toasted seeds, with crispy mixed leaves & a honey mustard dressing (GF)

Pan-Seared Chicken

Seared chicken fillets in a light creamy white wine sauce with sun-dried tomatoes, spinach & feta

Creamy Chicken Linguini

Chicken strips sautéed to perfection, a dash of cream, sweet pimentos & red peppers, fresh basil & a hint of dried chilli, all mixed with al dente linguini

Grilled Halloumi Pasta

Linguini coated in a luscious olive oil, with juicy grilled halloumi, blistered cherry tomatoes, fresh garlic, aromatic basil leaves & pecorino cheese (V)

Hand Pressed Beef Brioche Burger

Wagyu infused beef patty in a soft brioche roll, caramelised onion, melted Swiss Emmentaler & wild rocket, crisp butter lettuce, sliced tomato, red onion

Pricing Per Person

1,5 hours - R395

3 hours – R615

Thank you

for dining with us — we hope
every bite felt like a moment
worth savouring.

