



L'Ormarins Bottomless Mimosa Brunches Menu

CHOOSE ANY MAIN

Brioche French toast, fresh strawberries
marinated in *L'Ormarins Brut Classique*, crème fraîche

Brioche French toast, crispy bacon, grilled banana & maple syrup

Avo on seeded multigrain bread, grilled baby tomatoes, micro leaves,
sesame seeds & poached eggs

Avo Benedict - Fresh avo, poached eggs, hollandaise on fresh brioche

Royal Benedict - Smoked Norwegian salmon, poached eggs, hollandaise
on fresh brioche

Eggs your way, beef chipolatas, crispy bacon, homemade creamy baked beans
& wilted spinach

Galette - Wild mushrooms, spinach, béchamel, cider confit onion & parsley

Bacon, cheddar, mozzarella, avo, feta cheese & basil pesto omelette

Smoked salmon trout, avocado, grapefruit, cucumber, red onion, black sesame
& citrus dressing on seeded multigrain

Poached chicken breast, avocado, roast broccoli, grilled corn, rosa
tomatoes, toasted seeds, mixed leaves & a honey mustard dressing

200g Grilled chicken fillet on ciabatta roll, pesto mayo, mozzarella, rocket
& hand cut pommes frites

Grilled chicken supreme, niçoise olives, fine beans, spinach, creamy lemon &
garlic sauce

All mains served with a side of lyonnaise potato, roast rosa tomatoes.

All brunches are served with
L'Ormarins Bottomless Mimosas
for 1 1/2 hours - **R325**
for 3 hours - **R525**

L'Ormarins

FONDÉE



1694

Terms and conditions apply. While stocks last



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FONDÉE



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L'Ormarins Brut Classique
R60 per glass | **R320** per bottle

L'Ormarins Brut Classique Rosé
R60 per glass | **R320** per bottle

L'Ormarins Mimosa
R60 per glass

ARBOUR
CAFÉ & COURTYARD