

## SUNDAY BRUNCH MENU

(Served from 11 - 3pm)

French Onion Soup with Gruyere Cheese & Crouton

\$6

Butternut Squash Lobster Bisque \$6

Beef Consommé with savory strips of pancake \$6

Caesar Salad Charivari \$ 8

Baby Kale Power Salad w/ crispy Apple wood smoked Bacon, Poached Egg, Blue Cheese Dressing \$ 10.50

> Octopus - Arugula – Carpaccio **\$ 9**

Transylvanian Style Charcuterie Delight **\$ 9** 

Crispy Chicken Wings and Real Maple Syrup Crepes \$ 12

Southern Style Shrimps and Buttery Grits with Crispy Okra \$11

Savory, Herbed Crepes with Sautéed Wild Mushrooms and Organic Poached Egg

\$ 10

Peach Bellini & Orange Mimosa One Dollar and Fifty Cents each

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## (Served from 11 - 3pm)

My Signature "El Tunco" Fish Taco, Grilled Fluke Filet, Special Cole Slaw & Medium-Spicy Peppers sauce \$ 8.50

My Signature "Tafelspitz Taco" [Slow Boiled Brisket] Sautéed Red Onion Rings, Zesty Horseradish Sauce (Must Try! Simply the Best) \$8.50

Schnitzel-Sandwich with My Signature Cole Slaw on a Pretzel Bun \$ 8.50

Smoked Turkey Ham & Organic Pan-Fried Egg Croissant Sandwich, Smokey Medium-Spicy Chipotle-Sauce \$ 9.50

"Kaese Spaetzle " [Three-Cheese Home-Made Pasta], Baked, Crispyfried Sweet Onion Rings (with or without Crispy Pan-Fried Bacon) \$ 9.50

Two Organic Free Range, Poached Eggs & American Caviar on Toasted Sourdough Multigrain Bread

\$ 16

## Dessert

Crepes a l'orange, crispy - sweet – delish \$8

Peach Cobbler w/ Toasted Almonds and Home-made Vanilla Ice-Cream \$8

Swiss Chocolate Toasted Hazelnut Tart & Apple wood-Smoked Bacon Ice-Cream

\$8

Peach Bellini & Orange Mimosa One Dollar and Fifty Cents each