

ONE65 MARKET BRUNCH

PRIX FIXE, APPETIZER AND ENTRÉE, OR ENTRÉE AND DESSERT \$40

PRIX FIXE, ALL THREE COURSE \$50

APPETIZERS

PATE EN CROUTE

PISTACHIO, PEAR, MESCLUN SALAD

CHESTNUT VELOUTÉ

BAHARAT SPICED ASIAN PEAR, CELERY

STEAK TARTARE

HAND-CHOPPED SKIRT STEAK, CAPERS, GHERKINS

CRISPY ONION TART

CREAMY SPRING ONIONS, CHANTERELLES

ARTICHOKE BURRATA SALAD

HARICOTS VERTS, FENNEL, MARIN GREENS

JAMON SERRANO

BRIE, TOMATO TARTINE, BASIL

FRUIT TARTINE

MASCARPONE, RICOTTA, SEASONAL JAM

ENTRÉES

EGGS BENEDICT

CHOICE OF SMOKED SALMON OR FLORENTINE WITH SPRING GREENS

SKATE WING

SAUCE GRENOBLOISE, KALE, TOMATO CONFIT

SCRAMBLED EGGS

SMOKED SALMON, ROE, DILL, PICKLED ONION

CHICKEN SOURDOUGH PANINI

ROMESCO SAUCE, ARUGULA, AVOCADO

SKIRT STEAK & EGGS

BÉARNAISE , POMMES FRITES

BUTTERNUT SQUASH CAMPANELLE

MASCARPONE, PUMPKIN SEED, BLACK TRUMPET MUSHROOMS, SAGE

HOMEMADE BLOOD SAUSAGE

POMMES PUREE, FIGS, NATURAL JUS

DESSERTS

NOUGATINE

LAVENDER HONEY ICE CREAM, DRIED FRUITS, KIRSCH CHANTILLY

PEAR BELLE HÉLÈNE

ALMOND, CHOCOLATE SAUCE, VANILLA CHANTILLY

EXOTIC PARFAIT

MALIBU, LEMON JUICE, COCONUT AND PINEAPPLE

WARM BREAD PUDDING

VANILLA CREME ANGLAISE

OPTIONAL ITEMS

SELECTION OF VIENNOISERIES WITH JAM AND BUTTER (CROISSANT, ALMOND CROISSANT, PAIN AU CHOCOLAT, KOUIGN AMANN)

ONE \$6

THREE \$15

BREAD BASKET & BUTTER \$6

HOMEMADE SOURDOUGH, BORDIER BUTTER

RAW BAR WEST COAST OYSTERS (MARKET PRICE)

TARRAGON MIGNONETTE, GRATED HORSERADISH

CHEESE BOARD (ARTISANAL SELECTION OF 5) \$28

BEVERAGES

ONE65 CRE-MOSA (GRATIEN & MEYER CRÉMANT ROSÉ, POMEGRANATE JUICE) \$12

COFFEE

DRIP COFFEE 6

AMERICANO 6

FRENCH PRESS 8

ESPRESSO 4
CAPPUCCINO 7
LATTE 7

TEA 7

BREAKFAST
EARL GREY
CHAMOMILE
JASMINE
GREEN TEA
SAM BODH I (BLACK ICE TEA)

JUICE 8

ORANGE
POMEGRANATE