

per se
SOCIAL CORNER

BRUNCH

Saturday & Sunday 10:00AM to 2PM

FOOD

THE BRUNCH BURGER *(Limited quantity)* **26**

8oz in-house handground Blue Goose organic beef, fresh challah bun, sunny egg, melted fontina cheese, truffle aioli and syrah caramelized onions.

QUEBEC FOIE GRAS GRADE A 15

SMOKED SALMON  **19**

High grade pacific smoked salmon, fresh artesanal sourdough, dill & lime cream cheese and arugula salad.

AVOCADO + SOURDOUGH **15**

Sourdough bread baked in clay mold, mexican avocado, planeta and organic evoo.

2 POACHED EGGS 4

ORGANIC MUSHROOMS SHAKSHUKA  **17**

Roasted san marzano tomatoes, poached eggs, confit garlic on forno chubby flatbread and oriental spices.

BRASATO BENNY **18**

5 hours slowly braised Beef, hollandaise sauce, poached eggs, potatoes and heritage greens.

HOUSE MUESLI **15**

Rolled oats, grains, nuts, seeds, dried fruits and probiotic greek yogurt.

SILK ROAD BREAKFAST **18**

Toasted sourdough, unsalted butter, bulgarian feta cheese, mascarpone, honey, walnuts and poached egg.

ADD ONS

Avocado 3 • Hollandaise 3 • Poached Egg 2
Brasato Beef 4 • Maestro Ham 3 • Bacon 2½
Just Belgian Waffle 4

DRINKS

SHINE YOUR MORNING

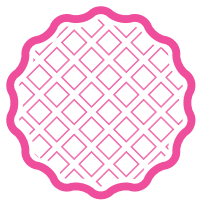
MIMOSA 5 • CAESAR CLASSICO 5

CAFE' CICLO

ESPRESSO 3½ • AMERICANO 4¼ • CAPPUCCINO 5
ESPRESSO MACCHIATO 3¾ • GRAPPA 9 • AFFOGATO 9



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ORGANIC GELATO



CICLO
ESPRESSO

water + flour

P I Z Z E R I A