Bungalow Club

LUNCH MENU

Starters

POPCORN 7

FRIES 7

OLIVES 10

ARUGULA 17

Blue Cheese, Cauliflower, Apple, Tomato Emulsion, Pear, Crispy Duck Skin

Half Hen - 14

4oz Steak - 14

TOMATO 17

Tomato Four Ways: Fresh, Broth, Leather, Marinated.

Bread - 3

SCALLOP 22

Raw Hokkaido, Lime & Chili Dressing, Apple, Potato Crisp.

TARTARE 25

Grainy Mustard, Onion, Truffle, Bone Marrow, Egg Yolk, Herb Stones

Fresh Truffle - 10

Cured Egg - 5

EGG 12

Roasted Garlic, Fluffy Egg, Paprika, Meringue, Bacon, Paprika

Caviar (2g) - 24

CHARCUTERIE 32

House Bread, Crostini, Crackers, Honey, Olives, Seasonal Cheese & Meats

Extra Cheese & Meat - 14

Main

SANDWICH 26

Assorted Local Meats, Chili Paste, Seasonal Cheese, Melon Jam, Sourdough. Served with Fries & Aioli

BURGER 28

House-made Patty, Grainy Mustard, Seasonal Cheese, Bacon Apple Jam, House Brioche. Served with Fries & Aioli

Burrata - 10 **Bacon - 4**

TUNA 28

Seared Tuna, Warmed Potato Salad, Pickled Grapes, Crispy Capers

House Salad - 3

STEAK FRITES 32

6oz Bavette, Red Wine Demi-Glaze, House Frites. Served Medium Rare

Cured Egg - 5 **Bone Marrow Butter - 7**

PASTA 28

House-Made Pasta, Rich Tomato Sauce, Comté with Braised Beef

Burrata - 10

Ratatouille 24

House Pastry Shell, Slow Roasted Vegetables, Olive & Tomatoes, Green Peppercorn Glaze.

For the Table

GREEN BEAN 14

Brown Butter, Toasted Almonds & Breadcrumbs

CABBAGE 16

Charred Basil, Roasted Garlic, Cheesy Aioli

THE 'FRY" 14

One Large Fry, Comté Aioli, Chives

Caviar (2g) - 24 **Roe - 8** **Bacon - 4**

Bone Marrow Butter - 7 **Cured Egg - 5**

Bungalow Club

DINNER MENU

Starters

POPCORN 7

FRIES 7

OLIVES 10

ARUGULA 17

Blue Cheese, Cauliflower, Apple, Tomato Emulsion, Pear, Crispy Duck Skin

Half Hen - 14 **4oz Steak - 14**

TOMATO 17

Tomato Four Ways: Fresh, Broth, Leather, Marinated.

Bread - 3

SCALLOP 22

Raw Hokkaido, Lime & Chili Dressing, Apple, Potato Crisp.

TARTARE 25

Grainy Mustard, Onion, Truffle, Bone Marrow, Egg Yolk, Herb Stones

Cured Egg - 5 **Fresh Truffle - 10**

EGG 12

Roasted Garlic, Fluffy Egg, Paprika, Meringue, Bacon, Paprika

Caviar (2g) - 24

CHARCUTERIE 32

House Bread, Crostini, Crackers, Honey, Olives, Seasonal Cheese & Meats

Extra Cheese & Meat - 14

Main

GAME HEN 32

Cauliflower Purée, Smoked Honey, Assortment of Squash, Watercress

RATATOUILLE 24

House Pastry Shell, Slow Roasted Vegetables, Olive & Tomatoes, Green Peppercorn Glaze.

Burrata - 10 **Fresh Truffle - 10**

DUCK 35

Dry Aged Duck Breast, Leeks, Grand Mariner Jus, Beluga Lentils, Crisp Bacon, Apple Butter

House Salad - 3

STEAK 45

6oz Bavette, Cheesy Potatoes, Peppercorn Sauce, Mushrooms. Served Medium Rare

Cured Egg - 5 **Bone Marrow Butter - 7**

PASTA 35

House-Made Pasta, Red Wine Sauce, Braised Beef, Peas, Comté

Burrata - 10 **Cured Egg - 5**

Fresh Truffle - 10

For the Table

GREEN BEAN 14

Brown Butter, Toasted Almonds & Breadcrumbs

CABBAGE 16

Charred Basil, Roasted Garlic, Cheesy Aioli

THE 'FRY" 14

One Large Fry, Comté Aioli, Chives

Caviar (2g) - 24 **Roe - 8** **Bacon - 4**

Bone Marrow Butter - 7 **Cured Egg - 5**