



20 RÔSE 20
CAFE

Brunch menu

Please note that each addition creates an increase in the total price.

Prime rib carpaccio *

Thinly sliced, arugula, balsamic vinegar reduction, capers, sesame oil and lime aioli, fresh ground pepper and sea salt. Served with our sourdough bread. 18.36

Phyllo potitan pizza

(Add + Prosciutto)

Phyllo dough base, pomodoro sauce, fresh tomatoes, mozzarella pearls, gouda cheese, fresh and sundry basil. 21.42

Incredible croissant

(Add + Smoked Salmon, Add + Prosciutto)

French croissant, stuffed with scrambled eggs, green onions, tomatoes, sliced avocado, smoked gouda cheese, garnish cream cheese and caper aioli. 21.42

Morning croissant

(Add + Smoked Salmon, Add + Prosciutto)

French croissant stuffed with scrambled eggs, green onions, tomatoes, garnish cream cheese and caper aioli. 16.32

Trilogy pancakes

-Pink honey mascarpone and figs, blueberries and sliced almonds.

-Nutella, banana, chocolate chips and walnuts.

-Cream, mint, strawberries and raspberries.

*Chocolate sauce and maple syrup on the side. 23.46

Nutella french toast

Croissant loaf, nutella, cinnamon, Flamed banana, marshmallow, mix berries, sliced almonds, agave syrup. 23.46

Black Forest French toast

Croissant loaf, homemade Black Forest jam, mix berries, banana, figs, sliced almonds, agave syrup. 23.46

Avocado Toast

(Add + Smoked Salmon, Boil Eggs, Feta, Burrata, Avocado)

Sourdough bread, cherry tomatoes, homemade mash avocado, lime, pumpkin seeds, micro cilantro, radish and red pepper flakes. 15.30 ①

Baked casserole eggs

(Add + Avocado)

Oven baked eggs with tomato, onion, black truffle oil, mozzarella pearls. 18.36

Smoked salmon and dill

(Add + Avocado, Add + Chia)

Sourdough bread, smoked salmon, garlic black pepper cheese, pickled onions and dill, caper aoli sauce, capers and sesame seeds. 22.44 *

Breakfast wrap

Mozzarella pearls, cherry tomatoes, sliced avocado, your choice of soft or hard boil eggs, cilantro or spicy aioli sauce. 16.32

Burrata and fig salad

Base of arugula and basil, burrata and glazed balsamic, cherry tomatoes, watermelon radish, fresh figs, sliced almonds, beet sprouts and home made berries dressing. 21.42 ① ②

Mango ceviche

Avocado, hearts of palm, ceviche coconut juice, jalapeno, cilantro leaves and dried seaweed crumble. 14.75 ② ③

Tropical passion salad

Endives, arugula, cherry tomatoes, clementines, with feta cheese and spiced walnuts, passion fruit dressing. 17.34 ① ②

Chocolate banana overnight oats

(Add + Nuts)

Old fashioned rolled oats in almond milk with cocoa, greek yogurt and agave, topping with fresh banana, walnuts, granola, chocolate chips and chocolate syrup. 14.28 ①

Lemon blueberry overnight oats

(Add Assorted Fruits)

Old fashioned rolled oats, almond milk, greek yogurt, lemon juice, granola, homemade blueberry compote, and lemon zest. 14.28 ②

Fruit bowl

Assorted fresh fruits. 14.28 ③ ④

Smoked salmon caviar bomb

Breadcrumbs, yolk aioli, avocado and our delicious sesame seeds cream cheese.

Bowfin 1oz 60.17

Siberian Sturgeon 1oz 99.95

Sides and proteins

Oven baked salmon 14.95

DELUXE SALMON:

Cold traditional 12.95

Pasteurized soft boil eggs 4.95

Organic chicken breast 9.95

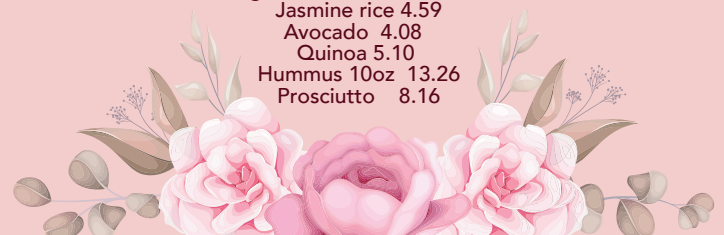
Jasmine rice 4.59

Avocado 4.08

Quinoa 5.10

Hummus 10oz 13.26

Prosciutto 8.16



Mousses

CREAMY PEAR 12.24

Pear, vanilla and lemon center, dark chocolate brownie, salted caramel layer, mascarpone mousse.

COCONUT MANGO PASSION FRUIT 12.24

Center of mango and passionfruit, coconut mousse, airy coconut biscuit.

MANDARINE AU CHOCOLAT 12.24

MANDARINE AU CHOCOLAT BLANC 12.24

CHOCOLATE MOUSSE 12.24

Layers of dark milk and ivory chocolate on almond sponge cake.

Juices

Detox cold pressed by Rose

BETA C 11.22

Orange juice, passion fruit, turmeric, carrot.

BEE T IT 11.22

Beet, blackberry, raspberry, aloe vera, orange juice, chia.

DEFEND 11.22

Pineapple, passion fruit, orange, turmeric, garlic, ginger.

ESSENTIAL GREENS 11.22

Apple, celery, kale, spinach, lemon, parsley, cucumber.

ORANGE JUICE 11.22

100% orange.

VITALITY 11.22

Apple, pineapple, celery, kale, lemon, ginger, spinach, cucumber, parsley.

Smoothies

WAKE ME UP 8.16

Apple, celery, spinach, lime, ginger and cucumber.

THE GLOW 8.16

Mango, orange, pineapple, turmeric and honey

BERRY GOOD 8.16

Raspberries, strawberries, mint and honey

MOTHER EARTH 8.16

Blueberries, banana, almond milk and spirulina

LEMONADE 6.12

Refreshing lemonade mixed with Colombian sugar cane, ginger and notes of mint.

Vegan balls

DATE APRICOT WALNUTS	4.08
PEANUT	4.08
RAFAELLO	4.08
PISTACHIO	4.08

Baked goods

NUTELLA CRUFFIN	5.61
DULCE DE LECHE CRUFFIN	5.61
PLAIN CROISSANT	6.12
ALMOND CROISSANT	5.61
PAIN AU CHOCO ALMOND	5.61
HAZELNUT CROISSANT	5.61
PAIN AU RAISINSS	5.61

Baked goods and sweets

Signature cakes

NAPOLEON	12.24
CARROT CAKE	12.24
DULCE DE LECHE CHEESECAKE	10.20
CREME BRULEE BERRIES	12.24
COPPA MASCARPONE	10.20
COPPA RASPBERRY AND CREAM	10.20
FRAMBOISE	10.20
TROIS LAITS	12.24
PAVLOVA	12.24
LICORNE	8.16

Hot drinks

MATCHA	6.63
CAPPUCCINO	5.10
AMERICANO	4.08
TRADITIONAL MACCHIATO	3.57
RED EYE	3.57
CORTADO	3.06
ESPRESSO	2.04
LATTE	5.10
MOCHACCINO	5.10
HOT CHOCOLATE	6.12

Cold drinks

COLD BREW	5.10
ICED CAPPUCCINO	5.10
ICED ESPRESSO	2.04
ICED MACCHIATO	3.57
ICED TEA	4.08
ICED MOCHA	5.10
ICED LATTE	5.10
OREO COOKIES AND COFFEE	9.18

Superfood rainbow latte

Hot and cold

GOLDEN LATTE	6.63
SPIRULINA LATTE	6.63
CHARCOAL LATTE	6.63
BEETROOT LATTE	6.63
DRAGONFRUIT LATTE	6.63
SPICY WHITE MOCHA LATTE	6.63
LUCKY CHARMS LATTE	6.63

Beverages

PANNA WATER 500 ml	3.57
PANNA WATER 250 ml	2.57
SAN PELLEGRINO 750 ml	6.12
SAN PELLEGRINO 500 ml	3.57

CONSUMER ADVISORY

⊗ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.

☞ Vegan ⊙ Nuts ☞ Gluten Free ★ Chef's favorites ☞ Dairy free