

# LORD STANLEY

*Mother's Day*

## Sunday *Brunch*

Quiche Lorraine tartlette

AND

Smoked trout roe crumpet

*optional supplement . . . Caviar*

*Tsar Nicoulai Reserve Caviar, served with soft scrambled egg and chive*

*supplement +24*

Smoked salmon confit with English peas, fava beans & beurre blanc

Duck leg confit, served classically with frisée, lardons and lentils

OR

*16 oz. Aged Wagyu 'côte de boeuf' served with red wine jus and chicories { +65 }*

Pain Perdu with fresh berries & crème chantilly

MENU 90

CHEF DE CUISINE NATHAN MATKOWSKY

20% service charge is added to each check and split amongst the entire team / 5% SF Mandates go towards health care