

SATINE SAINT STEPHEN

Saturday, 7th October 2023

HORS D'OEUVRES

OYSTERS	Cumbræ Oyster, Sauce Mignonette	3 x 7.50 / 6 x 14.00
BACON	Bacon Scone, Whipped Maple Syrup Butter	9.50
GOUGÉRES	Choux Bun, Gruyere Custard	8.00

SET BRUNCH

BRUNCH DU MARCHE	Scottish Organic Scrambled Eggs, Sauteed Potatoes, Charcuterie (from East Coast Cured), Stornoway & Scottish Black Puddings (from George Bower of Stockbridge), Selection of Scottish and French Cheese (from George Mewes)	25.00
BRUNCH SATINE	Scottish Organic Scrambled Eggs, Fine Herbs, Cumbræ Oyster with Sauce Mignonette, Loch Etive Scottish Smoked Salmon, Loch Etive Scottish Salmon Caviar, West Coast Langoustine, Katy Rodgers Crème Fraiche	25.00
Included in Set Brunch	<ul style="list-style-type: none">• Choice of Kombucha• The Baker's Basket: Danish Pastry and Toasted Bread• Homemade Butter and Fruit Jams• Yogurt and Berries	
To complete	125ml glass of Organic Champagne – Devaux Coeur de Nature	14.50

LAMINATED BRIOCHE BUNS

FLORENTINE	Wilted Chard, Organic Poached Egg, Sauce Hollandaise	9.00
SAUSAGE	George Bower Sausage Patty, Organic Fried Egg, Emmental Cheese	10.50
ROYALE	Scottish Smoked Salmon, Organic Poached Egg, Sauce Hollandaise	12.00

CLASSIC OPTIONS

WILD MUSHROOM	Sauteed Wild Mushrooms, Toasted Brioche, Crème Fraiche, 18 Month Comte Cheese (from George Mewes)	12.00
BOUDIN NOIR	Boudin Noir, Organic Fried Egg, Toasted Sourdough, Brown Sauce	13.00
SALMON & EGGS	Loch Etive Scottish Smoked Salmon, Scottish Organic Scrambled Eggs, Toasted Croissant	14.00

Please inform your server if you have any allergies or dietary requirements.
Some game dishes may contain shot.
A discretionary 10% service charge will be added to your bill.