

BRUNCH 11:00 - 15:00

SMALL PLATE

Sardine on Toast

Salt, Pepper, Lemon - 50

Grilled Piquillos

Shallots, Olive Oil - 50

STARTERS

Smoked Salmon Essential

Soy Lemon Cream, Toasts - 140

Pâté De Campagne

Homemade Duck & Pork Pâté, Cornichons - 80

Duck Foie Gras Essential

Jam - Granola - 160

Plate of Serrano Ham

Berkel Sliced (70g) - 80

Iberico de Bellota "5j"

Berkel Sliced: (30g) - 190 / (50g) - 300

Charcuterie

Serrano, Ham, Chorizo, Paté

To Share / 2 Recommended - 170

Avocado Toast

Coriander & Lime - 80 / Add 1 Egg +10

Egg "Mimosa" Mama

Tuna-Egg-Mayo, Herbs - 80

Tomato Burrata

Basil, Roasted Tomatoes & Lemon - 80

A Kind of Tabbouleh

Couscous, Herbs, Sesame - 80

Roasted Goat Cheese

Leaves & Croûtons - 80

Caesar Polux

Bacon & Chicken - 110 / Add Anchovies +20

Egg Benedict

Ham Tradition - 80

Asparagus Essential

Soy Lemon Cream - 80

The Onion Soup

Cheese & Bread Gratin - 80

Coquillettes Ham & Cheese

Ham, Parmesan & Gruyère - 80

EGG, TOAST & SANDWICH - 110

Served as Mains - with a Salad or Fries

Omelette

Ham & Cheese - Lettuce - 110

Real Double Decker Club Sandwich

BLT & Chicken, Fries - 110

Mushroom Cheesy Toast

Mixed Mushrooms with 1 Egg & Lettuce -110

Croque Polux

Monsieur = Toast Ham & Cheese, Lettuce - 110

or Madame with 1 Egg, Lettuce - 110

Polux Burger

Bacon & Cheese, Fries - 110

MAINS

Grilled Seabass Vierge

Pastis Aioli - 130

Grilled Salmon Béarnaise

Spinach & Asparagus - 150

Beef Tartare Tradition (Starter or Main)

French Fried Cubes, Herbs - 130

Steak Haché & Egg on Mash

Beef Patty, Egg Over Easy, Beef Jus - 130

Minute Steak Frite

Char Grilled Flank Steak (130g), Allumettes Fries - 150

Grilled Ribeye

Argentina (200g) - 200

US Prime M4 - M5 (400g+ 2 Guests Recommended) - 550

Side Sauces: Béarnaise or Pepper

Côte De Boeuf

US Prime (1Kg+ / Min. 2 Guests Recommended)

Char Grilled Bone in Ribeye, Béarnaise - 1300

Grilled Lamb Chops

Aioli, Jus - 150

Rich Man's Breakfast

Grilled House Saussage & Egg, Tomato & Mash - 130

Golden Pork Chop Grenobloise

Golden Butter, Lemon, Capers, Croutons - 150

Picnic Chicken Aioli

Char-grilled Chicken Breast, Fries - 130

Duck Confit - Mushrooms

Duck Jus - 130

XTRA SIDES - 50

Lettuce & Croûtons

Spinach Sesame

Mash Tradition

Hand-Cut French Fries Allumettes

Mushrooms Garlic

SWEET THINGS

Polux Baker's Basket

6 Assorted Mini-Viennoiseries, Butter, Honey & Jam - 70

Petit Pot Nutella

Hazelnut, Lemon - 50

Crème Brulée

Vanilla Tradition - 60 / with Raspberries - 80

Rum Raisin Milk Rice

Caramel Rice Crispies - 70

Toffee Coulant

Crumble, Coconut Lime Sorbet - 70

Mousse Au Chocolat

Chocolate Mousse & Sorbet, Rum, Hazelnut - 70

Polux Tarte Au Chocolat

Chocolat, Sable, Chantilly - 70

Polux Fruits Salad

Fruit Granité - 70

Strawberry Chantilly

Strawberry Sorbet, Vanilla Chantilly - 90

Raspberries Essential

Jerez, Fresh Cream, Burnt Butter - 90

Baba Au Rhum

Vanilla Cream - 80 / Rum Flambé - 100

Real French Toast

Solo - 90 / Pannacotta Ice Scoop - 110

Sorbet & Ice Cream Scoop

Strawberry, Raspberry or Coconut Lime sorbet cup

Vanilla, Chocolate or Nutella ice cream cup

Tuile Sablé - 50

House Milk Shake

Vanilla - 60 / Vanila Toffee - 70

BRUNCH FLOW

Champagne

Duval-Leroy, Brut NV - Glass - 120 / Bottle - 500

Coffee Special

French Press For 2 Guests to Share - 100

Chai Latte - Glass - 40

Eggnog Latte - Glass - 50

Fresh Spin

Carrot, Orange, Ginger - Glass - 50 / Jug - 95

Pineapple, Apple, Kale, Spinach, Coconut - Glass- 50 / Jug- 95

Bocktail

Negroni - Bottle - 190 (For 2-4 Guests To Share)

Hot-Tail

Mulled Wine / / Yuzu Grog - Glass - 60

RumNog - Glass - 70

Prices are subject to 10% Service Charge