

# WEEKEND



MON / TUE / WED / THU / FRI / SAT / SUN

# BRUNCH

EST. 2019

## MENU

- 12pm to 2:30pm -



### BAR-ROQUE BOARDS

#### Beef Board

Hanger Wagyu Beef, Black Angus Ribeye, Beef Wellington, Baby Romaine, Red Wine Jus

\$148

#### Rustic Meat Board

Smoked Crispy Pork Belly, Roasted Chicken Breast, Wagyu Hanger Steak & Mushroom Sauce

\$128

Additional Side Dishes Please See Menu



### BAR-ROQUE MAINS

Smoked Crispy Pork Belly, Sauerkraut & Potatoes, Dijon Mustard

\$36

Beef Wellington, Sautéed Mushroom & Spinach, Red Wine Sauce

\$48

Crispy Pork Knuckles, House Sauerkraut, Salad & Mustard for 2 persons

\$88



### BURGERS & SANDWICH

\$30

#### Beef Burger

Raclette Cheese, Pickles, Fries

#### Chicken Burger

Gruyere Cheese, Avocado, Mayo, Fries

(add one sunny side up \$4.50)



BIB GOURMAND 2017  
BIB GOURMAND 2018  
BIB GOURMAND 2019  
BIB GOURMAND 2021  
BIB GOURMAND 2022

WGA CHEF OF THE YEAR 2021  
World Gourmet Awards



WGA RESTAURANT OF THE YEAR 2022  
World Gourmet Awards