



BRUNCH

THE BETSY HOTEL

MIAMI BEACH **LT** STEAK & SEAFOOD

SINCE 1941

BRUNCH / PLATED

INCLUDES FRESHLY BREWED "LA COLOMBE" COFFEE & "PALAIS DES THES" TEAS

BRUNCH / \$52

STARTERS (Choose 2, served family style)

PASTRY BASKET WITH JAM

GREEK YOGURT & HOMEMADE GRANOLA

SEASONAL FRUIT PLATE

AVOCADO & GREEN PEA TOAST 7 grain bread, feta cheese, sprouts, lemon zest (add smoked salmon \$8 supplement)

ENTREES (Choose 2, guest to select on site)

HUEVOS RANCHEROS corn tortilla, scrambled eggs, avocado, valentina sauce, tomato-jalapeño salsa

EGG WHITE OMELETTE cherry tomato, avocado, kale, goat cheese, fresh herbs

CROISSANT "CROQUE MADAME" ham & cheese, Mornay, fried egg

EGG WHITE BURRITO spinach, scallion, avocado, chorizo, queso fresco, pico de gallo

MULTIGRAIN PANCAKES rum-caramel banana flambe, pecan butter, cinnamon

BRIOCHE FRENCH TOAST orange-plantain marmalade, almond cream, whipped mascarpone

LEMON POACHED LOBSTER SALAD avocado, crispy kale, mache, asparagus, grapefruit oil (\$10 supplement)

CRISPY BLACK GROUPER TACOS chili aioli, cabbage slaw, spicy-lime salsa

BUTCHER BURGER cheddar, tobacco spiced onion rings, black pepper bacon, pickled jalapenos, BBQ sauce

TURKEY CUBAN SANDWICH swiss cheese, ham, homemade pickle, spicy mustard

LOTS OF GRAINS BOWL flax seed, sunflower seed, kale, avocado, grapefruit, jicama, tamarind-guava vinaigrette

DESSERT (Choose 1):

MILK CHOCOLATE PEANUT BUTTER CROQUANT

roasted plantain ice cream

GUAVA TORTICAS DE MORON tropical fruit, Meyer lemon sorbet

WARM CHOCOLATE CAKE candied hazelnuts, Frangelico-whipped cream

TRES LECHES cuban san lino rum-raisin ice cream, chili-confit pineapple

COCONUT MERINGUE PANNA COTTA key lime sorbet

CUBAN FLAN "HAVANA" orange cointreau fool, coffee crumbs, all spice-coffee granita

SEASONAL FRUIT & BERRIES

SORBET: banana-passion fruit, pina colada, coconut-lime, Meyer lemon

ICE CREAM: lemon ricotta, gianduja chocolate, banana, rum-raisin



PRICES ARE SUBJECT TO 23% SERVICE CHARGE AND 9% SALES TAX