

Gypsy Moon Café

Breakfast

- The Village Combo

Two Eggs, sauteed spinach, asparagus, potatoes with toasted baguette 16

- Parisian Health Bowl

Stoneground oatmeal, granola, seeds & sprouts, seasonal fruit with warm milk 15

- Alpine Breakfast

Assorted charcuterie, cheese, European butter, compote de saison, apple slices, toasted baguette 16

- Belgian Waffle

Two crispy waffles served with whipped cream, fresh berries and warm maple syrup 12

- Galette au Champignon

Savory crepe with a mix of local mushrooms, prosciutto, upland cress topped with Hollandaise with a side of wilted spinach & tomato jam 14

- Huevos Divorciados “Divorced Eggs”

Two eggs served with black beans, crispy tortillas, garnished with baby cilantro, queso fresco, fresh red & green salsa 14

- The Bohemian

Two eggs, sweet & sour cabbage, apple chicken sausage, roasted potato 14

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Lunch - Dinner

Assorted Mediterranean Olives	8
Moroccan Red Lentil Soup	9
Vegetable Croquettes with watercress and kefir	16
Rabbit Terrine	14
Smoked Salmon with caper, onion, crème fraiche	16
Oysters on the half shell (6) with a dragon fruit mignonette	18
Farmers Market Salad	14
Apple-Fennel-Pear Salad	14
English Pea Risotto....fava beans, asparagus, mint, lemon	26
Spring Nettle Cannelloni....truffle cream sauce	28
Forest Mushroom Tagliatelle....spring vegetables and parmigiana	32
Fish Cassoulet....saffron broth, vegetables	32
Rainbow Trout....meyer lemon, caper butter	28
Hungarian Goulash....spiced beef, vegetables, potato	28
Cider Braised Duck Normande....arugula, salsify, mustard glaze	34
Wild Boar Ragu....root vegetables	32
Lamb Tagine Marrakesh....red wine, vegetables, market spices	38
Steak "Camargue"....ribeye with exotic spices and couscous	48
Desserts....house made and seasonal	12