

# SAILOR

LUNCH

*March 2026*

Egg Tonnato + Chives 6

Roasted Nuts with Bourbon + Rosemary 6

Fried Anchovy with Sage + Lemon 17

Ribollita with Cranberry Beans + Kale 15

Green Salad with Oregano Vinaigrette 17

Caesar Salad with Parmesan + Croutons 20

Braised Greens Quiche with Green Salad 24

Soft Omelette with Comté + Fines Herbs 21

Croque Monsieur 24 | 27 *with egg*

Avocado Toast with Fermented Hot Sauce 17 | 21 *with egg*

Cod with Green Chickpea Ragout + Harissa 36

Half Roasted Chicken with Herb Butter + Spinach 38

Sailor Burger with Melted Onions, Cheddar + Fries 34

Ginger Cake with Vanilla Cream 14