



# **IN ROOM DINING**



**Hilton**  
CABANA MIAMI BEACH

# BREAKFAST

SERVED FROM 6:00AM - 11:00AM

Basket of Assorted Pastries 15  
house-made preserves and  
whipped butter

Bagel, Whipped Cream Cheese  
and Preserves 8  
plain, everything or cinnamon raisin

Steel Cut Oatmeal 9  
brown sugar, raisins, candied walnuts

Assorted Cereals 6  
rice krispies, honey-nut cheerios, raisin bran  
whole milk, low-fat milk, or almond milk

Seasonal Fruit Salad 15  
greek citron yogurt

Yogurt Parfait 12  
layers of greek yogurt, strawberries, blueberries and  
house-made granola

Continental Breakfast 18  
choice of house baked pastries, bagel or toast  
with preserves and whipped butter,  
seasonal fruit salad with greek citron yogurt,  
choice of juice, freshly brewed coffee, hot tea  
or hot chocolate

Spa Breakfast 16  
fresh fruit salad, greek citron yogurt, whole wheat toast,  
choice of juice

Smoked Salmon & Bagel 18  
traditional granitures, whipped cream cheese, hard boiled egg  
choice of bagel: plain or everything

American Breakfast 28  
two eggs prepared any style with home style potatoes  
choice of nueske's bacon or chicken-apple sausage  
choice of toast with preserves and whipped butter,  
choice of juice, choice of freshly brewed coffee, hot tea  
or hot chocolate

Les Oeufs 13  
two eggs any style, home style potatoes, choice of nueske's  
bacon or chicken-apple sausage & choice of toast

Cox Farms Ham & Gruyere Omelette 15  
home style potatoes and choice of toast

Steak & Eggs 25  
8 oz skirt steak, two eggs any style, home style potatoes  
and sauce bernaise

Croque-Madame 19  
cox farms ham, gruyère, sauce béchamel,  
lake meadow egg

Lemon Ricotta Pancakes 15  
catalan chantilly, house preserves, maple syrup

Brioche French Toast 16  
bananas, whipped butter, cinnamon glaze  
maple syrup

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**PROUDLY SERVING LAKE MEADOW NATURAL ORGANIC EGGS**  
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## MORNING SIDES

6

home style potatoes, nueske's bacon,  
chicken-apple sausage  
house-made granola, two eggs any style

# ALL DAY DINING

SERVED FROM 11:00AM - 11:00PM

## SOUPS & SALADS

L'echon Brasserie Soupe d' Oignon emmental cheese	8	L'echon Salad Vert local mixed greens, shaved market vegetables, dijon vinaigrette	12
Miso Soup wakame seaweed, tofu, scallions	7	Classic Caesar Salad romaine, parmesiano reggiano, garlic croutons	13
B.L.T Wedge Salad nueske's bacon, creamy blue cheese, tomatoes, pickled red onion	14	add to any salad: grilled chicken 5 grilled skirt steak 10 grilled Key West Pink Shrimp 8	

## APPETIZERS

### Cold

Jumbo Shrimp Cocktail yuzu dijonaise, cocktail sauce, lemon	19
Salumi & Cheese Board jamon serrano, salami, chorizo manchego cheese, vermont cheddar house mustards, preserves	25
Smoked Salmon Platter traditional garnitures, whipped cream cheese hard boiled egg and choice of bagel	18
Hummus tahini, pine nuts, roasted red peppers, pita chips	9

### Hot

Dates avec L'echon bacon, cochinitillo, pork jus, whole grain mustard, arugula salad	12
Buffalo Style Chicken Wings pickled celery, carrots, blue cheese dip	15
Cabana Quesadilla oaxaca & cheddar cheese, pico de gallo, crema & avocado mousse with mushrooms & elote 3 with chicken breast 5	15
Crispy Chicken Tenders ranch, honey mustard & french fries	16

# SANDWICHES & BURGERS

Cabana Burger gruyère, bibb lettuce, tomato, thousand island, french fries add nueske's bacon or sunny side up egg 3 each	19	Croque-Madame cox farm ham, gruyere, bechamel, lake meadow egg french fries	19
L'echon Burger brioche bun, roasted pork, mojo onions, ementhal cheese tarragon aioli, french fries	22	Classic Turkey Club heirloom tomatoes, bibb lettuce, nueske's bacon, bibb lettuce, french fries	16
Croque-Monsieur cox farm ham, gruyère, bechamel, french fries	16	Pastrami Sandwich rye bread, thousand island, sauerkraut & gruyère cheese, french fries	18
		Chicago Style Dog brioche bun, yellow mustard, sweet relish,	15

# ENTREES

Tagliatelle al Funghi roasted mushrooms, truffle cream, parmigiano reggiano add grilled chicken 5	18	Roasted Half Free Bird Chicken pomme puree, vegetable fricassee & jus	22
Pan Roasted Scottish Salmon melted leeks, pomme fondant, buerre-blanc	26	Steak Frites 16 oz. chairmans reserve strip loin, sauce bordelaise	35

# SIDES

9

Pomme Purée	Pomme Frites
Mushroom Fricassee	Garlicy Sautéed Spinach
Roasted Carrots, almond toffee	

## DESSERTS

10

### Fraise Trifle

ladyfingers, fresh strawberries,  
dulce de leche mousse, strawberry dust, pistachio croquant

### Key Lime Verre

raspberry rhubarb compote, lime cremeaux,  
graham, lemon merengue

### Cookies & Milk

chef's cookie selection, spiced milk

### L'echon Patisserie Basket

whipped butter and preserves

### Assorted Ice Creams and Sorbets

house-made ice cream and sorbet

## KID'S MENU

### Brasserie Burger Petit 13

(2 sliders) served with choice for vegetables  
or pomme frites  
add gruyère cheese \$2

### "Spaghetti" 10

tomato sauce

### Croque-Monsieur Petite 12

cox farms ham, gruyère, bechamel, pomme frites

### Chicken Tenders 10

served with vegetables or pomme frites  
ranch, honey mustard, ketchup

### "Eat Your Veggies" 10

half portions, please ask your server for today's selection

### Steak Frites 18

8 oz. skirt steak, served with veggies or pomme frites

# ♦ REFRESHMENTS ♦

Coffee Pot 12

Panther Cold Brew Coffee 5

JoJo Ice Tea 4

Fresh Lemonade 4

Fresh Orange Juice 6

Fresh Grapefruit 6

Apple, Cranberry & Tomato Juice 5

## JOJO HOT TEA

Earl Grey

Black Cabernet

Peach Oolong

Green Jasmine Pearls

Chamomile  
all teas 5

## COCKTAILS

French 75

gin, lemon, champagne. tall over ice

Cognac Sazerac

cognac, peychaud's bitters, can sugar, absinthe rinse and  
lemon peel. served neat

Crux

cognac, dubonnet rouge, cointreau, lemon, served up

Corpse Reviver # 2

gin, cointreau, lillet blanc, dash of absinthe, served up

Mojito

rum, lime, cane sugar, mint

Manhattan

bourbon, red vermouth, bitters, amarena cherry. served  
up or on the rocks.

Classic Martini

gin or vodka, dry vermouth, stirred. choice of olive or  
lemon twist.

## BEERS

Narragansett 9  
Providence, RI

La Fin Du Monde 9  
Tripel, Canada

Stone Levitation 9  
American Amber, CA

Bellarose 9  
Bière de Garde, France

Blanche de Bruxelles 9  
Witbier, Belgium

Founders Porter 9  
American Porter, MI



# LE VIN



At The Pubblelly Restaurant Group we take our love of wine seriously—but not too seriously . While our passion for a well-curated, approachable wine list is central to our concepts, we want our customers to enjoy their choices and appreciate them with the same sense of whimsy and fun we had when selecting them. French wines are our sweet spot, but really these wines were chosen to pair perfectly with our cuisine, and we believe they do—nuanced food is meant to be paired with balanced wines.

The rustic French cuisine of L'échon Brasserie provides a wonderful platform with which to pair our globally influenced wines..... **Cheers!**

Andreas Schreiner , Founding Partner