

BREAKFAST MENU

HOLLANDAISE POACHED EGGS

SERVED ON SOURDOUGH MUFFIN

- Florentine, spinach v 12
- Benedict, roasted ham v 13
- Royale, smoked salmon 15
- Barbary, duck confit 18

ADDITIONS

- St. Ewes poached/fried egg v 2.5
- Poilane toast, butter vg 1.75
- Smashed avocado vg 4
- Portobello mushrooms vg 4
- Toulouse sausage 6
- Cherry tomato vg 3
- Bacon 4
- Spinach v 3
- Roasted ham 4

OMELETTES

- Plain omelette v 9
- Roasted ham, emmental 12.5
- Spinach, portobello mushrooms, emmental v 12.5

ANTOINETTE'S CROQUE

- Croque monsieur 13.5
- Croque madame, ham, cheese, onion confit, fried egg on top 15.5
- Croque forestier, roasted Portobello mushroom, goat cheese, truffle v 13

LE BOUDIN NOIR

DE CHRISTIAN PARRA

- French black pudding, poached egg on toast & demi glace 12

SWEET

- Brioche French toast, maple syrup v 10
- Waffle, blueberries v 7.5
- Waffle, Nutella, banana, pecans v 10
- Waffle, bacon, maple syrup, crème fraîche 11

TOPPINGS

- Nutella v 2
- Maple syrup vg 2
- Mixed fruits v 3
- Banana vg 2

SMASHED AVOCADO ON TOAST

- Poached eggs, cherry tomatoes, chilli flakes vg - on request 14.5
- Add salmon 6*

GRAINS

- Homemade granola, Greek yogurt, honey, fruits v/gf 8.5
- Quinoa flakes porridge, berries, toasted almonds, maple syrup vg/gf 10

vg: vegan v: vegetarian gf: non gluten containing recipe, more options available on request

For any dietary requirements please ask your waiter. An optional 12.5% service charge will be added to your bill

DRINKS

APÉRITIFS DU MATIN

Champagne mimosa 14.5

COFFEE HOT OR ICED

Espresso 2.6
Double espresso 3.2
Espresso macchiato 3
Americano 3.2
Cappucino 3.8
Latte 3.8
Flat white 3.9
Mocha 4
Hot chocolate 4
Chaï latte 4
Babyccino 2.5

FRESHLY SQUEEZED

Orange juice 5.5

SOFT DRINKS

Belu Still Water 4.5
Evian Still Water 75cl 4.8
Perrier Sparkling 33cl 3.2
San Pellegrino Sparkling 75cl 4.8
Fentimans Ginger Beer 20cl 3.5
Coke 4
Coke Zero / Diet 4
Orangina 4
Grenadine / Mint Monin Syrup 2.5
Frobishers Apple, Pineapple, Cranberry,
Tomato Juice 25cl 4.7
Freshly Squeezed Orange Juice 5.5
Fentimans Victorian, Rose, Elderflower
Lemonade 4.8

PASTRIES

BY *Gigi*

Canele v 3
Croissant v 3
Pain Au Chocolat v 3
Coconut Croissant v 3
Madeleine v 3
Pain Aux Raisans v 3.75
Almond Financier v 3.75
Blueberry Financier v 3.75
Double Chocolate Cookie v 3.75
Chocolate & Hazelnut Cookie v 3.75
Chocolate & Cranberry Cookie v 3.75
Brioche Sugar, Praline or Chocolate v 3.5

SUBJECT TO AVAILABILITY

TEAS

English Breakfast 3.7
Earl Grey 3.7
Moroccan Mint 3.7
Mariage Frère Tea 4.5
French Breakfast · Rooibos Bourbon
Vanilla · Marco Polo Black · Jasmin
· Chamomile · Darjeeling · Thé à
l'Opéra · Fujiyama Green · Verbena

EXTRAS

0.5
Coffee Shot
Oat / Almond Milk
Whipped Cream
Honey
Monin Syrup
Vanilla · Caramel · Hazelnut · Gingerbread

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