# Le Petit Déjeuner

Fresh orange or apple juice.....3.50
Bloody Mary.....5.25
Virgin Mary.....3.50
Mimosa, Bellini.....6.95
Vouvray, Sylvain Gaudron 125 ml.....6.95
Champagne, Gratiot Pillière brut 125 ml.....9.25

## LES CLASSIQUES

Bénédicte , royale, ou forestière .....7.50
2 poached eggs, english muffins & hollandaise with ham, salmon or mushrooms

Croque monsieur.....7.75

Croque madame (fried egg).....8.95

Croissant épinards, champignons (V).....4.75
Spinach & mushroom croissant, béchamel

Croissant, jambon fromage.....4.75
Ham & Gruyère croissant, béchamel

Shakshuka.....8.50
Spiced baked eggs Tunisian style, ragu of pepper, onion, saffron, harissa and tomato with grilled olive oil bread

House Granola.....3.95
Greek yogurt, passion fruit & fresh berries

Formule petit déjeuner .....4.00
Coffee or tea, fresh juice, preserves & pastry

Panier de Viennoiseries.....5.95
Basket of pastries, Normandy butter & preserves

Croissant grillé et pâte á tartiner maison.....3.25
Grilled croissant, Provender chocolate & hazelnut spread

## LES ŒUFS - (all with toast and preserves)

2 Œufs.....5.25
2 Burford brown eggs, poached, fried or scrambled

Petit déjeuner á l'Anglaise.....8.95
English breakfast, 2 eggs, smoked ham, wild mushrooms, Datterini tomatoes, chipolatas

Saumon Fumé.....8.95
Hand sliced London cure salmon, 2 scrambled eggs

Set Breakfast.....12.75
English breakfast, fresh juice, coffee or tea

## GARNITURES / SIDES

Avocado.....2.00
Blythburg smoked ham.....2.25
Rare breed pork chipolatas.....2.25
Datterini tomatoes.....2.00
Wild mushrooms.....2.25
London cure smoked salmon.....3.50

## VIENNOISERIES & TARTINES

Croissant, almond croissant.....1.50
Pain au chocolat.....1.50
Croissant & preserves.....1.75
Apple chausson, pain au raisin.....1.75
Tartines.....2.25
Demi baguette artisanale.....2.25

For Allergies or dislike please ask a member of staff
A discretionary service charge of 12.5% will be added, includes VAT 20%