

BRUNCH**CAFÉ FRANÇOIS****ALL DAY - BRASSERIE****BRUNCH****FLATBREADS**

Available from 11am

Croque Monsieur	12
Lamb merguez	12

BREAKFAST SANDWICHES

Vegetarian breakfast bap – egg, mushroom, halloumi, chilli (v) ..	12
Breakfast burrito – merguez, egg, piperade, cheese, avocado, chilli	14
Bacon or sausage	9

SANDWICHES

Available from 11am

Burger with cheese, bacon, béarnaise	17
Foie gras, bacon and egg muffin à la Joe Beef	24

GRAINS, FRUITS & SWEET

Bowl of berries (v)	7
Chia pudding, passionfruit, raspberry, seeds (v)	8
Pain perdu, vanilla crème fraîche, hazelnut praline (v) ...	13

BAKED & BREAD

Croissant (v)	5
Pain au chocolat (v)	5.5
Pain Suisse (v)	6
Pain de campagne (v)	4

HORS D'OEUVRES & CHARCUTERIE

Available from 11am

Cervelle de canut, radishes (v)	8
Comté gougères (v)	9
Celeriac remoulade (v)	7
Onion soup gratinée	12
Anchovies, brioche, Café de Paris	16
Escargots (6 12)	16 32
Tartare de boeuf* (S L)	20 40
Pâté en croûte, charcuterie, salade verte	16
Jambon de Bayonne	14
add celeriac remoulade	+3
Saucisson sec	8

SALADS

Available from 11am

Caesar salad	16
Winter leaf salad, hazelnut, pear, roquefort (v)	14
Salade verte (v)	8

BREAKFAST PLATES

Lamb shakshuka, labneh, harissa.....	17
Avocado toast, pistou, feta, pumpkin seeds, watercress (v)	14
Scrambled egg, smoked salmon, rösti, pickled cucumber, dill	18
Eggs benedict	9 18
Eggs florentine (v)	8 16
Scrambled egg on toast (v)	9
add crisp bacon	+4
add smoked salmon	+5
add sausage	+4

LES PLATS

Available from 11am

Quiche du jour, salade verte (v) ..	16
Monkfish Vadouvan curry, moules, riz	28
Moules marinière, frites	19
Steak frites, sauce au poivre	22

POMME DE TERRE

Available from 11am

Frites (v)	4
to share	7
Truffled frites (v)	6
to share	10
Rôtisserie potatoes	6

RÔTISSERIE

Available from 11am

Fish du jour	MP
Rôtisserie porchetta, salsa verde	25
Rôtisserie prime rib, red wine jus (200g/400g)	28 56
add three escargots	+9
Rôtisserie chicken jus, fines herbes (quarter half whole)	15 26 50
add merguez sausage	+5

SAUCES

Béarnaise	4
Jus, beurre noisette	4
Sauce au poivre	4
Red wine jus	4
Sauce verte	4

COCKTAILS

Bloody (or Virgin) Caesar	14(8)
Cant'elope Gimlet	12
Gooseberry & Rhubarb Spritz 0%	7
Kir Hi-ball	14

EXECUTIVE CHEF PARTNER

Matthew Ryle

EXECUTIVE PASTRY CHEF

Jérémy Prakhin

A discretionary service charge of 12.5% will be added to your bill.