

Richoux

SET BRUNCH MENU

2 Courses for £23 per person

3 Courses for £28 per person

STARTERS

AVOCADO ON TOAST

Poached Eggs, Mixed Seeds, Fine Herbs,
Multigrain Sourdough (v)

TRUFFLE CROQUE MONSIEUR

Black Truffle Bechamel, Comte Cheese,
Grated Truffle (v)

CAESAR SALAD

Romaine & Baby Gem Lettuce, Caesar Dressing,
Aged Parmesan, Sourdough Croutons (v)

SALADE DE CHEVRE CHAUD

Baked Warm Goat Cheese, Candied Walnuts,
Thyme & Honey Vinaigrette (v)

GOUGÈRES

Choux Pastry Puffs, Gruyere Cheese (v)

(ADD CHICKEN (h): 2.95 SUPPLEMENT)

RICHOUX SMOKED SALMON

Smoked Salmon, Lemon, Sesame
Bread Roll and Butter

BEETERAVES ROUGES ET JAUNES

Beetroots, Smoked Garlic, Lemon Dressing,
Hazelnuts (ve, gf)

MAIN COURSE

ST. EWE EGGS

Choose from:
Eggs Royale, Benedict or Florentine

PISTACHIO FRENCH TOAST

Brioche, Rich Custard, Pistachio Sauce,
Candied Orange

OUEFS A LA PROVENCALE

Baked St Ewe Eggs, Rich Tomato Sauce,
Oregano (v)

BUTTERMILK PANCAKES

Blueberry Compote, Chantilly Cream (v)

PEA & MINT RIGATONI

Peas and Mint Sauce, Lemon Ricotta
and Parmesan (v)

RICHOUX CHEESEBURGER

Beef Patty, Emmental Cheese, Tomato, Pickled
Shallots, Green Chilli, Mayonnaise, Fries

*VEGAN VERSION AVAILABLE

DESSERTS

CHOCOLATE MOUSSE

Hazelnut Praline, Arbequina Olive Oil (v)

CRÈME AU CITRON

Raspberry Coulis, Crystallised White Chocolate (v)



ALLERGENS NOTICE: If you have a food allergy or special dietary requirements, please inform a member of staff or scan the QR code for more information.

v VEGETARIAN ve VEGAN h HALAL
RICHOUX SIGNATURE DISH gf GLUTEN FREE

1909
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