

Breakfast

9am – 11.30am

Viennoiserie and Pastries (v)	from 3.95
Toasted Baguette with Jam (v)	4.80
Yoghurt with Seasonal Fruit Compote (v)	6.25
Toasted Ham & Cheese Croissant	6.95
Granola with Banana & Yoghurt (v)	7.95
Fresh Fruit Salad (vg)	8.75
Smoked Salmon, Scrambled Eggs	15.95
Avocado on Sourdough (v)	9.25
with poached egg (v)	10.50
with fried egg and streaky bacon	11.75
with poached egg and smoked salmon	15.75

Sandwiches

Croque Provençal (v)	9.50
Croque Monsieur	11.50
Croque Madame	11.50
Croque au Chèvre (v)	12.25



Egg Mayonnaise & Cress (v)	9.25
Tuna Niçoise	9.50
Brie de Meaux, Basil & Tomato (v)	9.50

Hot Drinks

Espresso	4.50 / 5.25
Cappuccino	5.25
Noisette	5.25
Café Crème	5.25
Americano	5.25
Iced Coffee	5.25
Hot Chocolate	5.25
Selection of Teas	from 4.95
<i>English Breakfast - Afternoon Blend - Jasmine Bud</i>	
<i>Yunnan Green Tea - Assam - Rosebuds - Camomile</i>	
<i>Darjeeling - Lapsang Souchong - Fresh Mint</i>	

Café et Gâteau 9.95

*coffee with a slice of either carrot cake
or chocolate brownie*

*Please inform your server if you have any food allergies or special dietary needs.
All wines contain sulphites and some may contain allergens.
A discretionary 15% Service Charge will be added to your bill.
All gratuities are managed independently.*

Cafe Menu

11.30am – 9.00pm

Plats du Jour

◆ 19.95 ◆

<i>Monday</i>	<i>Chicken Curry 'à la Coupole'</i>
<i>Tuesday</i>	<i>Strasbourg Sausage with Port Jus</i>
<i>Wednesday</i>	<i>Cassoulet de Toulouse</i>
<i>Thursday</i>	<i>Hachis Parmentier</i>
<i>Friday</i>	<i>Smoked Haddock & Salmon Fishcake</i>
<i>Saturday</i>	<i>Lamb Tagine</i>
<i>Sunday.</i>	<i>Braised Short Rib with Garlic Mash (Supp £5)</i>

LES POTAGES

Roasted Celeriac Soup with crème fraîche (v)	5.95
French Onion Soup	9.75

LES SALADES

Carottes Râpées (vg)	6.75
Celeriac Remoulade (v)	7.50
Avocado Vinaigrette (vg)	7.95
Beetroot & Goats' Cheese Salad (v)	12.50/18.75
Salade Niçoise	13.50/19.75
Boudin Noir, Duck Egg and Pear Salad	12.75

LES PLATS

Quiche Florentine (v)	8.50
Pig's Head Terrine with Parsley	12.50
Fine Herb Omelette, with Green Salad (v)	14.50
Choice of Cheeses (three pieces)	14.25
Chopped Steak 'Americain'	15.50
<i>peppercorn sauce and french fries</i>	
Curried Butter Dhal, Garlic Naan (v)	16.50
Endive Gratin with Green Salad (v)	16.50
Ragoût of Artichokes, Israeli Couscous (vg)	21.50
Choucroute "Alsacienne"	23.50
<i>with cured & smoked pork belly and a frankfurter</i>	

Desserts et Gâteaux

Carrot Cake	5.50
Double Chocolate Brownie	5.50
Lemon Meringue Tart	7.95
Black Forest Gâteau	8.95
Crème Brûlée	8.95
La 'Grande' Profiterole, chocolate sauce	9.50

Glaces et Coupes

Ice Creams and Sorbets	3.75 per scoop
Chocolate & Vanilla Sundae	9.50
Banana & Salted Caramel Coupe	9.50
Rhubarb & Orange Coupe	9.75

All desserts and glaces are vegetarian

Vins

BLANCS & ROSÉS

	VERRE 125ml	PICHET 500ml	BOUTEILLE
Sauvignon Blanc 2023	7.25	23.25	32.75
Picpoul de Pinet 2023	7.75	28.75	40.50
Chardonnay 2023	8.25	30.75	42.00
Viognier 2023.	8.75	33.00	46.00
Muscadet de Loire 2023	9.00	34.00	48.50
Rosé de Méditerranée 2023	9.75	35.75	51.75
Sancerre 2023	12.75	44.75	64.00
Sancerre Rosé 2023	13.00	46.25	66.00

CRÉMANT & CHAMPAGNES

	VERRE 125ml	BOUTEILLE
Crémant de Loire NV	10.75	52.00
Crémant de Loire Rosé NV	11.00	56.00
Pommery Brut Royal NV.	14.75	80.00

ROUGES

	VERRE 125ml	PICHET 500ml	BOUTEILLE
Merlot-Grenache 2023	7.25	23.25	32.75
Corbières 2021.	7.75	28.75	40.50
Pinot Noir 2023	8.25	30.75	42.00
Beaujolais Villages 2022	9.00	34.00	48.50
Côtes du Rhône 2020	9.25	34.75	49.50
Cahors Malbec 2021	10.00	36.50	52.00

175ml and 250ml measures also available

Bière and Cidre

	330ml
Meteor Pilsner	6.95
Pietra Ambrée Bière	6.95
Thornbridge "Jaipur" IPA	6.95
Lucky Saint Lager 0.5%	6.00
Sassy Brut Cidre	6.95
Sassy 0.0% Organic Cider (275ml).	6.00

Sans-Alcool

Citron Pressé.	4.95
Coca Cola	5.25
Jus d'Orange	4.95
Jus de Pomme	4.95
Orangina.	5.50



*Scan to view a menu with calories.
Adults need around 2,000 kcal a day.*

ZL CAFÉ