

BREAKFAST

8am / 11am



FREE-RANGE EGGS & SALADS

All our eggs are served w/ sourdough bread. Gluten-free option available upon request.

SCRAMBLED EGGS

Truffle paste, aged Parmesan, mesclun..... \$27

CROQUE MARCEL

Bayonne ham, fried egg, French Morbier cheese, sourdough bread, mesclun \$27

BENEDICT EGGS

Organic Bayonne ham, portobello mushrooms, hollandaise sauce, mesclun \$25

SMOKED SALMON & POACHED EGGS

On toasts, spinach, hollandaise sauce and ikura \$27

TWO POACHED EGGS

Avocado, beetroot hummus, sesame seeds, mesclun \$25

QUINOA SALAD

Beetroot, feta cheese, pomegranate, avocado, mixed seeds \$27

FRENCH RATATOUILLE Served w/ flatbread, not sourdough.

Slow cooked bell peppers & onions spiced with cumin, coriander, poached eggs \$24

SWEETS & GRAINS

PEANUT BUTTER TARTINE

Sourdough bread, fresh banana, chia seeds \$14

HOMEMADE GRANOLA *choice of milk or yogurt*

Fresh & freeze-dried fruits, mixed nuts, milk, crunchy chocolate \$18

CHIA SEED YOGURT

Coconut milk, mixed berries, blueberry, mint \$10

CHOCOLATE CAKE

Homemade whipped cream \$12

FRENCH TOAST BRIOCHE

Berries, honey, almonds, homemade
whipped cream \$27

CRÈME BRÛLÉE

Speculoos coulis \$12

FRENCH BAKERY *Our bakeries are made with 100% French butter*

CROISSANT..... \$4.5

PAIN AU CHOCOLAT..... \$4.5

TARTINE

Sourdough bread, butter & jam \$9

BAKERY ASSORTMENT FOR SHARING

2 croissants, 2 pains au chocolat, sourdough bread, baguette, butter & jam \$24

HAM & CHEESE CROISSANT

Buttery croissant, truffle bechamel, 30mths Comté cheese, cooked ham, baby spinach... \$17