

BREAKFAST

8am / 11am



FREE-RANGE EGGS & SALADS

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

TORNADO OMELETTE ④

Spicy tomato sauce, avocado \$27

BENEDICT EGGS

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

CROQUE MADAME

Toasted bread, French ham, truffle béchamel, melted cheese, sunny-side-up egg, w/ homemade fries \$25

SMOKED SALMON & POACHED EGGS

On toasts, spinach, hollandaise sauce, ikura & mesclun \$27

TWO POACHED EGGS ④

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

QUINOA SALAD ④

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

DUCK CONFIT SALAD

Shredded duck, foie-gras, chestnuts, baby potatoes, mesclun, croûtons \$25

CAESAR SALAD

Kale, grilled chicken, organic Bayonne ham, poached eggs, croûtons, aged Parmesan..... \$25

FRENCH BAKERY

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

SWEETS & GRAINS

AÇAÍ BOWL

Caramelized nuts, coconut flakes, fresh fruits, granola \$19

HOMEMADE GRANOLA *Choice of milk or yogurt*

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

FRENCH TOAST BRIOCHE

Ginger caramel, vanilla ice cream scoop \$17

PEANUT BUTTER TARTINE

Sourdough bread, fresh banana, chia seeds..... \$14