

# PETIT DÉJEUNER

AVAILABLE BEFORE 5PM

-Make it gluten free, tell your waiter-

FULL FRENCH	10.5
Ham & cheese omelette, melted Brie baguette, sautéed potatoes with mushroom, bacon & tomato	
FULL SAUSAGE	10.5
Chipotle, smoked sausage, wild boar & herbs sausage, crushed avocado muffin, fried egg & sautéed potato	
COCOTTE MEURETTE	7.5
Fried eggs & toast garnished with pancetta & mushroom in red wine sauce	
VERT	7.5
Poached eggs, avocado & chia seeds, multigrain tartine	
ROUGE	9
Scrambled eggs, red onion & chorizo, avocado on toast	
NAUGHTY BENEDICTE	8.5
Poached eggs, bacon, hollandaise, multigrain tartine	
ROYALE SALMON	9.5
Poached eggs, smoked salmon, Espelette pepper hollandaise, multigrain tartine	
OMELETTE	7
Omelette & baby leaves	
CROQUES	
Croque-Monsieur 7	Croque-Madame 8
CRÊPE	
Ham & cheese crêpe	7.5

## Sides & Extras:

Smoked salmon 2.5	Avocado 2.5
Grilled bacon 2.5	Extra egg 1
Multigrain Toast 1.2	Sausage 2.5
Baby Spinach & Garlic 3.8	Mushroom 3

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A 12.5% discretionary service charge Applies  
Pricing includes VAT at 20%

# SWEET BRUNCH

CRÊPES	5
Lemon & sugar / Nutella	
PAIN PERDU	7.5
French toast, crushed nuts, caramel sauce & ice cream	
FROMAGE FRAIS	6.5
Greek yogurt, granola & fruits, Chantilly, and our own jam	
LA MADELEINE GAZETTE	1.5 each
Large Madeleine "cooked now" served with honey or chocolate sauce	
VIENNOISERIE	1.8
Freshly baked Croissant / Pain au chocolat	
BAGUETTE	
Baguette, "homemade" jam, salted butter	3
-Our jams are made here but also available to take home, ask our people-	

# FRUIT & VEG

# SMOOTHIES

3.8

RECIPES CANNOT BE AMENDED

## THE NEXT MORNING

APPLE, MINT, GINGER

## VAVAVOOM

PASSION FRUIT, GUAVA, PAPAYA, PEACH, PINEAPPLE, ALOE VERA

## WARM UP

BANANA, STRAWBERRY, ORANGE

## LIFE EXTENSION

SPINACH, AVOCADO, APPLE, SPIRULINA, BASIL & LIME

## FRENCH BITE

BEETROOT, GINGER, PINEAPPLE, BLUEBERRY

## TICKLY TONGUE

ACAI, STRAWBERRY, BLUEBERRY, MANGO

## BRIGHT FACE

CARROT, GOJI BERRY, PINEAPPLE, PAPAYA

## NEW BEGINNING

KALE, BANANA, MANGO, LEMONGRASS

## FRESH JUICES

ORANGE / APPLE / CARROT 3.5

## SHAKES

VANILLA / CHOCOLATE / STRAWBERRY 5.5



## BARISTA

By



Julius Meinl

FRENCH PRESS "CAFETIÈRE"	3.8
ESPRESSO / RISTRETTO	2.2
AMERICANO	2.5
DOUBLE ESPRESSO	2.5
CAPPUCCINO	2.8
LATTE	2.5
FLAT WHITE	2.8
MOCHA	3.2
DECAF/SOYA MILK	0.20
ADD CHANTILLY TOP	0.50
SYRUP (VANILLA/HAZELNUT/CARAMEL)	0.25
ICED COFFEE (BLACK OR WHITE)	4.5
ICED TEA & CITRUS	4.5
HOT CHOCOLATE BY WHITTARD	3.2
CHAI LATTE	3.2



## TEAS & HERBALS

By



<b>BLACK TEA</b>	2.5
LONDON BREAKFAST	
EARL GREY	
AFTERNOON	
<b>GREEN TEA</b>	
GREEN TEA "SENCHA"	2.7
JASMINE FLOWER	3.2
MANGO & BERGAMOT	3.5
<b>WHITE TEA</b>	3.5
WHITE PEONY	
COCONUT TRUFFLE	
<b>HERBALS</b>	
GOLDEN CAMOMILE	3.2
LEMON & GINGER	3.5
BAKED APPLE	3.5
PEPPERMINT / FRESH MINT	3.5
VERY BERRY CRUSH	3.5
CUCUMBER & MINT	3.5

# BREAKFAST



# BRUNCH

We take tea & coffee seriously  
 Our people received regular training from our  
 partners Julius Meinl and Whittard.  
 Our equipment is under regular maintenance.  
 We monitor our teas infusion time.