

BRUNCH

Saturday & Sunday - from 10am to 3pm

BOULANGERIE

croissant, beurre et confiture \$8

house made croissant, whipped butter & seasonal jam

croissant aux amandes \$9

house made almond croissant

le continental

\$21

croissant, jam & butter, cave aged gruyère, salami, fresh fruits

le croissant au jambon

\$19

ham & cheese croissant, piperade, confit potato & salad

Ⓞ **le petit déjeuner** – choice of bacon or mushroom

\$23

sunny eggs, roasted tomato, confit potato & salad, sourdough toast

les oeufs bénédicte – choice of kassler ham, smoked salmon or spinach

\$24

poached egg on croissant & hollandaise, confit potatoes and salad

la tartine

\$19

avocado, soft boiled egg, preserved lemon, paprika & caper berries, potatoes and salad

Ⓞ **le steak à cheval**

\$39

6oz flat iron & sunny eggs, salsa verde, confit potato, roasted tomato & salad coquette

ADD-ONS

add sunny egg

\$2.5

add avocado

\$4

add english banger sausage

\$5

add smoked salmon

\$6

DRINKS

espresso – make it double + \$1.5

\$4.5

café allongé – americano

\$4.5

cappuccino

\$5.5

thé – earl grey, english breakfast,

\$6

café crème – latte

\$5.5

jasmine, peppermint or chamomile from
tea sparrow

COCKTAILS - 2OZ - 12PM

coquette sangria

\$14

odd society crème de cassis, rosé house wine, orange juice, grenadine

mimosa – ask your server about the 'do it yourself mimosa' to share - \$50

\$12

sparkling wine, orange juice