

BRUNCH

Saturday & Sunday - from 10am to 3pm

BOULANGERIE

croissant, beurre et confiture \$6

house made croissant, whipped butter & seasonal jam

le pain perdu \$18

sweet french toast, housemade nutella & jam

la brioche \$8

housemade cinnamon bun, cream cheese frosting

croissant aux amandes \$7

house made almond croissant

À L'ASSIETTE

croissant au jambon – add sunny egg +\$2.5	\$18
ham & cheese croissant, piperade, confit potato & salad coquette	
☉ le petit déjeuner – add avocado +\$4	\$21
add english banger sausage +\$5	
choice of bacon or mushroom, sunny eggs, roasted tomato, confit potato & salad coquette	
oeufs bénédicte	\$22
eggs benedict, kassler ham, poached egg on croissant & hollandaise, confit potatoes and salad	
la tartine	\$19
avocado, soft boiled egg, preserved lemon, paprika & caper berries, confit potatoes and salad	
☉ steak à cheval	\$38
6oz flat iron & sunny eggs, salsa verde, confit potato, roasted tomato & salad coquette	

DRINKS

BOISSONS CHAUDES

espresso – make it double + \$1.5	\$4.5	café allongé	\$4.5
capuccino	\$5.5	americano	
café crème – latte	\$5.5	tea – earl grey, english breakfast, jasmine, peppermint or chamomile from tea sparrow	\$6

COCKTAILS - 2OZ - 12PM

french 75	\$15
citadelle gin, lemon, sugar, sparkling wine	
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	