

BRUNCH

Saturday & Sunday - from 10am to 3pm

BOULANGERIE

croissant, beurre et confiture \$6

house made croissant, whipped butter & seasonal jam

croissant aux amandes \$7

house made almond croissant

la brioche \$8

housemade cinnamon bun, cream cheese frosting

croissant au jambon – add sunny egg +\$2.5 \$18

ham & cheese croissant, piperade, confit potato & salad coquette

☉ **le petit déjeuner** – add avocado +\$4 / add english banger sausage +\$5 \$21

choice of bacon or mushroom, sunny eggs, roasted tomato, confit potato & salad coquette

oeufs bénédicte – choice of kassler ham, smoked salmon or spinach \$23

eggs benedict, poached egg on croissant & hollandaise, confit potatoes and salad

la tartine \$19

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

☉ **steak à cheval** \$38

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

DRINKS

espresso – make it double + \$1.5 \$4.5 **café allongé** – americano \$4.5

capuccino \$5.5 **tea** – earl grey, english breakfast, \$6

café crème – latte \$5.5 jasmine, peppermint or chamomile from
tea sparrow

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