

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 petit déjeuner** – add avocado +\$4 / add english banger sausage +\$5 \$21
choice of bacon or mushroom, sunny eggs, roasted tomato, confit potato & salad coquette
- croissant au jambon** – add sunny egg +\$2.5 \$18
ham & cheese croissant, piperade, confit potato & salad coquette
- la tartine** \$19
avocado, soft boiled egg, preserved lemon, paprika & caper berries, potatoes and salad
- oeufs bénédicte** – choice of kassler ham, smoked salmon or spinach \$23
eggs benedict, poached egg on croissant & hollandaise, confit 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