

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 -

À L'ASSIETTE

croissant au jambon – ham & cheese croissant, piperade, confit potatoes & salad coquette add sunny egg +\$2.5	\$18
croque monsieur – ham, gruyère, béchamel, sourdough, fries & salad or soup of the day add sunny egg +\$2.5	\$23
pain perdu aux tomates et champignons – french toast with tomato & mushroom duxelle, confit potato & salad add sunny egg +\$2.5	\$18
le petit déjeuner – choice of bacon or mushroom, sunny eggs, roasted tomato, confit potato & salad coquette add avocado +\$4 add english banger sausage +\$5	\$21
quiche du jour – ask your server	\$17
steak à cheval – 6oz flat iron & sunny eggs, salsa verde, confit potato, roasted tomato & salad coquette	\$36

DRINKS

BOISSONS CHAUDES

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

COCKTAILS - 2OZ - 12PM

french 75 – citadelle gin, lemon, sugar, sparkling wine	\$15
aperol spritz – aperol, sparkling wine, soda water	\$14
coquette sangria – odd society crème de cassis, rosé house wine, orange juice, grenadine	\$14
mimosa – sparkling wine, orange juice	\$12
ask your server about the 'do it yourself mimosa' to share - \$50	