

BRUNCH OPTIONS

TO COMMENCE

Seasonal Fruit salad

Selection of french pastries

Selection French breads

French jams, spreads and butter

Freshly squeezed orange and raspberry juice (subject to change)

Kusmi tea and arabica coffee local milk or nut milks available

SELF SERVE PLATES

Cheese and Charcuterie board

Smoked salmon bagels with cream cheese

Avocado sourdough toast with smoked salmon

Sushi rolls (tuna, salmon, avocado, cucumber, prawn katsu)

Tuna, chives, red onion, cayenne pepper mayo brioche buns

Lobster, chive, piment espelette brioche buns (supplement €3 per bun)

Pasta pesto salad; spinach, mozzarella, pine nuts, sundried tomatoes (V)

Quiche with leeks (V)

Potato salad (V)

Salad of the season



SIT DOWN PLATES

Choose 1

Savoury:

Full English breakfast: bacon, sausage, scrambled eggs, sautéed mushrooms, roasted tomatoes, baked beans and toast

Bacon, fried eggs and baked beans with English muffins

Croque monsieur (jambon de paris, comte and gruyere) green salad and balsamic dressing optional fried egg on top

Ham and cheese crossaint with green salad

Harissa Shakshuka with sourdough toast

Sweet:

American Pancakes with caramelised bananas and pate tartiner

American Pancakes with fresh seasonal fruits and maple syrup

American Pancakes with bacon and maple syrup

French Toast with seasonal fruits and whipped cream

Banoffee french toast

