

BRUNCH MENU

Moules Frites 19

Mussels, harissa, preserved lemon, fennel, pastis

Pig trotter Benedict 20

Pea shoots, raw peas, spring onions

Trout Gravlax scramble 18

Cured trout, gribiche, ice plant, crème fraiche, crisp brioche

Gem salad 11

Little gem, green tomato vinaigrette, cornmeal crusted avocado, smoked almonds

French Omelet 17

Broccoli rabb, potato, sorrel & cashew pistou, goat cheese, frisse, toast

Lamb Burger 17

Vadouvan, cress, Aged cheddar, Fries

Bison Tartar 16

Caper berry, Croustade, Quail egg

Pain Perdu 14

Hibiscus granola, strawberry, in-house ricotta

Croque-Monsieur 12

Ham and cheese sandwich with Mornay sauce, Frites

Croque-Madame 16

Croque-Monsieur with two eggs

Merguez Hash 17

Chermoula, dandelion, Poached egg

Chocolate crossaint 3

Minots (kids)

Choice of frites or fruit

Grilled cheese sandwich 7

Scramble eggs 7