

Origin coffee

espresso	4
double espresso	5
macchiato	4.5
double macchiato	5.5
americano	4.5
cappuccino	5.5
latte	5.5
flat white	5.5
turmeric latte	6
matcha latte	6
cafetiere or French press	7
milk from Estate Dairy. alternatively oat, soy, coconut or almond available.	

Filtered water (unlimited)

still or sparkling	2 pp
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Juices

orange	5
apple	5
pink grapefruit	5
watermelon	6.5
pineapple	6.5
tomato	5

cherry blossom drinking vinegar 6

pure green - apple, cucumber, kale, pineapple, lime mint 7.5

rise & shine - apple, carrot, ginger, turmeric, lemon 7.5

Early risers

Garibaldi	10	maison bellini	12
bloody mary	12	virgin mary	6
kir Royal	17	Champagne Philipponnat Royale Réserve Brut	17

Postcard teas

english breakfast	6
darjeeling	6
earl grey	6
green oolong	6
rooibos	6
peppermint	6
camomile	6
jasmine	6

Boissons chaudes

chocolat chaud maison	6
fresh ginger	6
fresh mint	6

Immune boosting shots

ginger	6
turmeric	6
pomegranate	6



BREAKFAST

Baked & bread

toasted sourdough / seeded wholemeal (v)	4
croissant (v)	4.5
pain au chocolat (v)	4.5
pain Suisse (v)	4.5
canelés Bordelais (v)	3.5

Grains, Fruits & Pancakes

rolled quinoa porridge, poached fruit, almond butter (v)	9
maison granola, berries add Greek yoghurt or coconut yoghurt (v)	10
coconut chia, blueberry compote, mixed seeds (v)	11
buttermilk pancakes, berries, lemon crème fraîche, pistachios, honey (v)	15
bowl of berries (v)	9
maison fruit plate (v)	10

Breakfast sandwiches

jambon blanc, fried egg, potato rösti, gruyère, spiced ketchup	15
bacon or sausage (add egg / potato rösti 3/3)	10

Sides

avocado (v)	7	breakfast sausages	5.5
avocado, chilli, herb oil (v)	8	ham	5.5
mushrooms, pistou (v)	5.5	boudin noir	5.5
potato rosti (v)	5	eggs	6
smoked salmon	11	tomatoes (v)	4.5
crisp bacon	5.5	caviar 20g	38

Eggs

eggs florentine (v)	11/21
eggs royale <i>supplément caviar 20g/38</i>	12/22
eggs benedict	11/20
smoked salmon and scrambled eggs <i>supplément caviar 20g/38</i>	21
poached, fried, scrambled, boiled, with toasted sourdough (v)	10
omelette (<i>add cheese / ham 2/5</i>)	12
vegetable omelette - spinach, tomato, mushroom (v)	16
omelette, smoked salmon, avocado	22
caviar and scrambled eggs	44

Breakfast plates

poached eggs, pea fritter, broad bean hummus, dukkah, watercress (v)	18
grilled kipper, tomatoes, sauce verte	18
mushrooms on toast with pistou (v)	12.5
spiced avocado & tomatoes on toast (v)	15.5
maison français full English	22

Executive Chef: Matthew Ryle

Executive Pastry Chef: Jérémy Prakhin

Please inform your server if you have any allergies or special dietary needs.

A discretionary service charge of 15% will be added to your bill.