

CHEZ ANTOINETTE

DELICIOUSLY FRENCH

BREAKFAST MENU WEEKEND

PASTRIES

BY *Gigi*

CROISSANT ^v	3	SUGAR BRIOCHE ^v	3
ALMOND CROISSANT ^v	3.75	BLUEBERRY FINANCIER ^v	2.8
PAIN AU CHOCOLAT ^v	3.2	ALMOND FINANCIER ^v	2.8
PAIN AU RAISIN ^v	3.5	COOKIES	2.5

HOLLANDAISE POACHED EGGS

FLORENTINE ^v	11	BENEDICT	12.5
spinach, poached egg & sourdough		roast ham, poached egg & sourdough	
ROYALE	14	BARBARY	17
smoked salmon, poached egg & sourdough		confit duck, poached egg & sourdough	

TARTINES

POACHED EGGS ^v	7	SCRAMBLED EGG ^v	7
sourdough toast, butter		sourdough toast, butter	
AVOCADO ^v	12	FROMAGE BLANC AUX HERBES	8.5
sourdough toast, poached eggs		soft cheese, herbs, garlic, pinenuts	

CROQUES

CROQUE MONSIEUR	15	CROQUE PROVENÇALE ^v	16.5
Emmental, roasted ham, onion jam		mozzarella, beef tomato, pesto	
CROQUE MADAME	16.5		
Emmental, roasted ham, onion jam, fried egg			

GRANOLA

HOUSE GRANOLA ^v	8.5
coconut yoghurt, honey, berries	

EXTRAS

POACHED EGG ^v	2.5	TOAST & BUTTER ^v	2
SMOKED SALMON	5.5	AVOCADO ^{vg}	4
HOLLANDAISE SAUCE ^v	2	BACON	4

^v: vegetarian ^{vg}: vegan ^{gf}: non-gluten containing recipe

More options available on request. For any dietary requirements please ask your waiter. An optional 10% service charge will be added to your bill.

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DELICIOUSLY FRENCH

COFFEE HOT OR ICED

ESPRESSO.....	2.8	LATTE.....	4
DOUBLE ESPRESSO.....	3.4	FLAT WHITE.....	4.1
ESPRESSO MACCHIATO.....	3.2	MOCHA.....	4.2
CORTADO.....	4	HOT CHOCOLATE.....	4.2
AMERICANO.....	3.4	CHAI TEA LATTE.....	4.2
CAPPUCCINO.....	4		

SPECIALS

MATCHA LATTE.....	4.7	BLUEBERRY MATCHA.....	4.9
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TEAS

ENGLISH BREAKFAST.....	3.9	MARIAGE FRÈRE TEA.....	4.6
EARL GREY.....	3.9	Marco-Polo • Covent Garden • Chamomile •	
PEPPERMINT.....	3.9	Jasmin • Himalaya Black Tea	

ADDITIONS

COFFEE SHOT.....	0.5	WHIPPED CREAM & MARSHMALLOWS...	0.7
OAT/ALMOND MILK.....	0.7	MONIN SYRUP.....	0.5
		Vanilla • Caramel • Hazelnut • Gingerbread	

COCKTAILS

MIMOSA.....	15	BLOODY MARY.....	10
orange juice, Gremillet Champagne		Fair Quinoa Vodka, homemade spicy tomato juice	

MOCKTAILS

CITRUS SPRITZ.....	6	APERITIF SPRITZ.....	7.5
orange & grapefruit juice, soda, grenadine		Lyre's Italian Spritz 0.0%, Lyre's Classico 0.0%, soda,	
ELDERFLOWER SPRITZ.....	7	orange	
Elderflower cordial, Lyre's Classico 0.0%, soda,		FRAMBOISE ROYALE.....	7.5
lime, mint		Lyre's Classico 0.0%, raspberry, lemon	

SOFT DRINKS

STILL WATER 75cl.....	4	MINT SYRUP 33cl.....	3.2
SPARKLING WATER 75cl.....	4	COCA COLA 33cl.....	4.2
ORANGE JUICE 33cl.....	5	COKE ZERO 33cl.....	4.2
APPLE JUICE 33cl.....	5	SLIMLINE TONIC 33cl.....	3
PINEAPPLE JUICE 33cl.....	5	GINGER BEER 33cl.....	3.9
TOMATO JUICE 33cl.....	5	HARTRIDGE LEMONADE.....	4.9
GRENADINE SYRUP 33cl.....	3.2	Raspberry • Elderflower • Classic	

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