

BRUNCH MENU

·SATURDAYS UNTIL 3.30PM·

SWEET

·BACON & TOULOUSE
SAUSAGE WAFFLE·
fried egg, maple syrup
15

·NUTELLA WAFFLE·v
banana, pecan nuts
12

·GIGI GRANOLA·gf
Greek yoghurt, berries
10

·PAIN PERDU·v
Chantilly, red fruits compote,
mixed berries
12

·TOAST & BUTTER·v
2

·HALF BAGUETTE·v
jam, butter
5

WITH HOLLANDAISE

SERVED ON A HOUSE-BAKED CROISSANT 1 PC

·FLORENTINE·v
spinach
9

·BENEDICT·
roasted ham
10

·ROYALE·
smoked salmon
12

CLASSICS

·ANTOINETTE'S BREAKFAST·
two St.Ewes eggs your way, bacon, sausages,
tomatoes, mushrooms, sourdough toast
20

·VEGGIE ANTOINETTE'S BREAKFAST·v
two St.Ewes eggs your way, spinach,
tomatoes, mushrooms, grilled cheese,
sourdough toast
16

EGGS

·OMELETTE·v
rocket & pea shoot salad,
sourdough toast
11

·SPINACH, MUSHROOM &
EMMENTAL OMELETTE·v
sourdough toast
12

·ROASTED HAM & EMMENTAL
OMELLETE·
sourdough toast
12

·AVOCADO ON TOASTED SOURDOUGH·
poached eggs
Add salmon £6
14.5

VIENNOISERIE

BY *Gigi*

Our sister pâtisserie & catering shop.
143 Victoria St, London SW1E 5NH

·SELECTION OF VIENNOISERIE·v
Ideal for sharing between 2 guests
22

·CANELÉ·v
3

·CROISSANT·v
4

·PAIN AU CHOCOLAT·v
4

·COCONUT CROISSANT·v
4.5

·PAIN AUX RAISINS·v
4

·ALMOND FINANCIER·v
3

PLATES

·ONION SOUP·
12.5

·CROQUE MONSIEUR/MADAME·
mixed leaf salad, French fries
15/17

·STEAK TARTARE·
sourdough baguette, pickled radish
LARGE 25 / SMALL 15

·ENTRECÔTE DE BŒUF·gf
10oz rib-eye steak, French fries
45

·AUBERGINE RÔTIE·v/gf
gribiche, chèvre, basil, toasted almonds
18

·STEAK FRITES·gf
grilled bavette, French fries,
watercress, Café de Paris butter
25

·MIXED PLATTER·
(ideal for sharing between 2 guests)
selection of French cheese and charcuterie,
house pickles, foie gras, sourdough baguette
30

vg: vegan v: vegetarian gf: non gluten containing recipe, more options available on request

For any dietary requirements please ask your waiter.

An optional 12.5% service charge will be added to your bill. Prices inclusive of VAT.

DRINKS

BRUNCH COCKTAILS

·CHAMPAGNE MIMOSA·

freshly squeezed orange juice, Ayala Champagne

14.5

·BLOODY MARY·

Fair Quinoa Vodka, spiced tomato juice, lemon juice,
Worcestershire sauce, Tasbasco

12.5

·FRENCH 75·

Beefeater Gin, lemon juice, sugar syrup, Ayala Champagne

12

COFFEES

·ESPRESSO·

2.6

·DOUBLE ESPRESSO·

3.2

·ESPRESSO MACCHIATO·

3

·AMERICANO·

3.2

·CAPPUCCINO·

3.8

·LATTE·

3.8

·MATCHA LATTE·

4.2

·FLAT WHITE·

3.9

·MOCHA·

4

·CHAI LATTE·

3.8

·HOT CHOCOLATE·

4

·DECAF & ICED COFFEE AVAILABLE·

EXTRAS

·COFFEE SHOT·

0.5

·ALMOND / OAT MILK·

0.5

·MONIN SYRUP·

Gingerbread • Caramel • Vanilla • Hazelnut

0.5

ICED SPECIALITY DRINKS

·MATCHA COLADA·

mango purée, coconut milk

6

·GRAPEFRUIT MATCHA·

London Essence Tonic, grapefruit

6

·CLASSIC COLD BREW·

100% Arabica coffee

5

·'DARK & STORMY' COLD BREW·

London Essence Ginger Beer

5

·COLD BREW WITH COLD FOAM·

coconut water cold foam

5

FRESHLY SQUEEZED



·ORANGE JUICE·

5.5

TEAS

·ENGLISH BREAKFAST·

3.7

·EARL GREY·

3.7

·MOROCCAN MINT·

3.7

·MARIAGES FRÈRES·

French Breakfast • Marco Polo Black Tea • Darjeeling
• Milky Blue • Jasmin Tea • Thé à l'Opera •
Rooibos • Bourbon • Chamomile • Verbena

4.5

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