

# WEEKDAY BREAKFAST

## MENU

### Hot drink of your choice & fresh orange juice

TOASTED SOURDOUGH BREAD WITH BUTTER, JAM, HONEY OR NUTELLA 7
OR HOMEMADE GLUTEN FREE GRANOLA, YOGHURT, SEASONAL FRUITS, HONEY 8
OR FREE RANGE SOFT BOILED EGG WITH TOASTED SOURDOUGH BREAD 8.2
OR FREE RANGE POACHED EGG ON TOASTED SOURDOUGH BREAD 8.5

#### **EGGS ROYALE**

POACHED EGGS, OAK SMOKED SALMON & HOMEMADE HOLLANDAISE SAUCE WITH SOURDOUGH BREAD 12.5

#### EGGS BENEDICT

POACHED EGGS, ROASTED HAM & HOMEMADE HOLLANDAISE SAUCE WITH SOURDOUGH BREAD 12

#### **BAKED AVOCADO & EGG**

HALF AVOCADO, POACHED EGG, CURED HAM & HOMEMADE HOLLANDAISE SAUCE ON TOAST 10.5

HALF AVOCADO, POACHED EGG, OAK SMOKED SALMON & HOMEMADE HOLLANDAISE SAUCE ON TOAST 11

#### **CROQUE MONSIEUR**

Ham, cheese & onion confit served with grilled sourdough bread 12.95

#### **CROQUE MADAME**

HAM, CHEESE & ONION CONFIT SERVED WITH GRILLED SOUR-DOUGH BREAD & POACHED EGG ON THE TOP 13.95

#### GRANOLA

SERVED WITH GREEK YOGURT & FRUITS 6.5

#### EXTRA

BOILED FREE RANGE EGG 2 POACHED FREE RANGE EGG 2 OAK SMOKED SALMON 4 CURED HAM 3.5 AVOCADO 3.5

#### AVOCADO ON TOAST

CHILLI FLAKES & CHERRY TOMATOES

9 - ADD POACHED EGG ON TOP 2

#### **HOMEMADE DESSERTS**

6 ANTOINETTE'S CHOCOLATE CAKE APPLE CRUMBLE LEMON TART PEAR & ALMOND TART CAKE OF THE DAY PASTRIES Croissants 3.30 Pains au chocolat 3.5

### HOMEMADE BISCUIT

For any allergen requirements please ask your waiter // An optional 10% service charge will be added to your bill