

Breakfast

9am – 11.30am

Viennoiserie and Pastries	from £3.95
Toasted Baguette with Jam	£4.80
Yoghurt with Seasonal Fruit Compote . .	£6.25
Toasted Ham & Cheese Croissant	£6.95
Granola with Banana & Yoghurt	£7.95
Fresh Fruit Salad	£8.75
Smoked Salmon, Scrambled Eggs	£12.75
Avocado on Sourdough	£9.25
<i>with poached egg.</i>	£10.50
<i>with fried egg and streaky bacon</i>	£11.75
<i>with poached egg and smoked salmon</i>	£15.75

Sandwiches

Croque Provençal	£9.50
Croque Monsieur	£11.50
Croque Madame	£11.50



Egg Mayonnaise & Cress	£8.50
Tuna Niçoise	£9.50
Jambon, Fromage	£9.50
Smoked Salmon, Crème Fraîche	£10.95

Hot Drinks

Espresso	£4.25 / £4.95
Cappuccino	£4.95
Noisette	£4.95
Café Crème	£4.95
Americano	£4.95
Iced Coffee	£4.95
Hot Chocolate	£4.95
Selection of Teas	from £4.95

English Breakfast - Afternoon Blend - Jasmine Bud
Yunnan Green Tea - Assam - Rosebuds - Camomile
Darjeeling - Lapsang Souchong - Fresh Mint

Café et Gâteau £9.95

coffee with a slice of either carrot cake
or chocolate brownie

Please inform your server if you have any food allergies or special dietary needs.
A discretionary 15% Service Charge will be added to your bill.
All gratuities are managed independently.



Scan to view a menu with calories.
Adults need around 2,000 kcal a day.

Cafe Menu

11.30am – 9.00pm

Plâts du Jour

◆ £19.95 ◆

<i>Monday</i>	Chicken Curry 'à la Coupole' (432)
<i>Tuesday</i>	Confit of Duck, Flageolet Beans (305)
<i>Wednesday</i>	White Fish Quenelle, Lobster Bisque (1118)
<i>Thursday</i>	Beef Braised In Belgian Beer (511)
<i>Friday</i>	Smoked Haddock & Salmon Fishcake (454)
<i>Saturday</i>	Lamb Tagine (381)
<i>Sunday</i>	Tarragon Roasted Chicken (574)

LES POTAGES

Minted Pea Soup, Crème Fraîche (v) (136) . .	£5.95
French Onion Soup (251)	£9.75

LES SALADES

Carottes Râpées (215)	£5.95
Avocado Vinaigrette (136)	£7.95
Endive, Roquefort & Walnut Salad (v) . . .	£10.50
Beetroot & Goat's Cheese Salad	
. (597) £11.75/ (1047) £16.50	
Heritage Tomatoes with Burrata (317) . . .	£16.50
Salade Niçoise (306) £12.25/ (496) £18.00	

LES PLÂTS

Quiche Florentine (423)	£7.95
Rabbit Rillettes with Dijon Mustard (262) .	£10.50
Choice of Cheeses (three pieces)	£14.25
Chopped Steak "American" (1125)	£15.50
<i>peppercorn sauce and french fries</i>	
Curried Butter Dhal, Garlic Naan (v) (455) .	£16.50
Ragout of Artichokes, Israeli Couscous (vg) (455)	£19.75
Choucroute "Alsacienne" (v) (808)	£22.25
<i>with cured & smoked pork belly and a frankfurter</i>	

Desserts et Gâteaux

Carrot Cake (447)	£4.75
Double Chocolate Brownie (462)	£5.50
Lemon Meringue Tart (337)	£7.75
Blackcurrant Mousse and Sponge Slice (v) .	£8.75
Crème Brûlée (576)	£8.95
Vanilla Profiteroles, Chocolate Sauce (804) .	£9.50

Glaces et Coupes

Ice Creams and Sorbets (112)	£3.75 per scoop
Chocolate & Vanilla Sundae (818)	£9.50
Peach Melba Sundae (469)	£9.50
Eton Mess Sundae (585)	£9.75

Vins

BLANCS & ROSÉS

	VERRE 125ml	PICHET 500ml	BOUTEILLE
Sauvignon Blanc 2022 . .	£6.50	£21.00	£29.75
Picpoul de Pinet 2022 . .	£7.00	£25.00	£36.50
Chardonnay 2022	£7.50	£27.00	£38.00
Viognier 2022.	£8.00	£30.00	£42.00
Muscadet de Loire 2022 .	£8.25	£31.00	£44.00
Rosé de Méditerranée 2022	£8.75	£32.50	£47.00
Sancerre 2022	£11.50	£41.00	£58.00
Sancerre Rosé 2021 . . .	£12.50	£43.00	£60.00

CRÉMANT & CHAMPAGNES

	VERRE 125ml	PICHET	BOUTEILLE
Crémant de Loire NV . .	£9.75	-	£47.00
Crémant de Loire Rosé NV	£10.00	-	£56.00
Pommery Brut Royal NV.	£13.50	-	£75.00

ROUGES

	VERRE 125ml	PICHET 500ml	BOUTEILLE
Merlot-Grenache 2021 . .	£6.50	£21.00	£29.75
Corbières 2019.	£7.00	£26.00	£34.00
Pinot Noir 2021	£7.50	£27.00	£38.00
Beaujolais Villages 2021 .	£8.25	£30.50	£43.00
Côtes du Rhône 2019 . .	£8.50	£32.00	£45.00
Cahors Malbec 2020 . .	£9.00	£33.00	£47.00

175ml and 250ml measures also available

Bière and Cidre

	330ml
Meteor Pilsner	£6.95
Pietra Ambrée Bière	£6.95
Thornbridge "Jaipar" IPA	£6.95
Lucky Saint Lager 0.5%	£6.00
Sassy Brut Cidre	£6.95
Sassy 0.0% Organic Cider (275ml).	£6.00

Sans-Alcool

Citron Pressé.	£4.95
Coca Cola	£4.95
Jus d'Orange	£4.95
Jus de Pomme	£4.95
Orangina.	£5.50

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All wines contain sulphites and some may contain allergens.

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ZL CAFÉ