

◆◆ BREAKFAST ◆◆

9am – 11.30am

Viennoiserie (250 - 590) (v)	from 3.95
Yoghurt with Seasonal Fruit Compote (222) (v) .	6.25
Granola with Banana & Yoghurt (637) (v)	7.95
Fresh Fruit Salad (137) (vg)	8.95



Toasted Baguette with Jam (830) (v)	4.80
Toasted Ham & Cheese Croissant (590) . . .	6.95
Smoked Salmon, Scrambled Eggs (881) . .	16.25
Avocado on Toasted Sourdough (521) (vg) . .	9.25
<i>with poached egg (576) (v).</i>	<i>10.50</i>
<i>with fried egg and streaky bacon (760).</i>	<i>11.75</i>
<i>with poached egg and smoked salmon (667)</i>	<i>17.25</i>

HOT BEVERAGES

Espresso	3.95/4.50
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

All available decaffeinated or with oat or soya milk.

◆◆ ALL DAY CAFÉ ◆◆

11.30am – 9.30pm

Tartine Artichoke, Superstraccia & Tapenade (166) (v)	6.75
Tartine Oak Smoked Salmon & Crème Fraîche (225)	8.75
Tartine Ham, Butter & Cornichons (257)	8.75
Egg Mayonnaise & Cress Sandwich (542) (v)	9.50
Niçoise Pan Bagnat (588)	9.75
Zédel Steak Sandwich (579)	13.75

◆◆ CROQUES ◆◆

Provençal (647) (v)	10.25	-	Monsieur (715)	12.25
Madame (981)	13.00	-	au Chèvre (852) (v)	13.50

Quiche Florentine (518) (v)	8.75
Omelette aux Fines Herbes, Salade Verte (1010) (v)	15.75
Omelette au Jambon et Fromage, Salade Verte (1193)	

SHARING

Sélection de Fromages (526)	14.00
Charcuterie (495)	15.00
Assortiment de Campagne (475)	24.50
Jersey Rock Oysters (6) (66)	25.00
Escargots au Beurre Persillé (12) (804)	32.50
Zédel Dressed Crab & Oysters (430)	45.00

2 COURSE 16.95

PRIX-FIXE

3 COURSE 19.95

11.30am – 9.30pm

Carottes Râpées (293) *(vg)* Or Roasted Celeriac Soup (374) *(v)*

Curried 'Butter Dhal' (1068) *(v)* Or Chopped Steak 'Américain' (897)

Petit Rhubarb & Vanilla Coupe (161) *(v)* Or Caramel & Chocolate Délice (308) *(v)*

♦♦♦ **STARTERS** ♦♦♦

Carottes Râpées (293) *(vg)* 6.75

Roasted Celeriac Soup (374) *(v)* 6.50

Soupe à l'Oignon Gratinée (344) 9.75

Beetroot, Goats' Cheese and Walnut Salad (586)*(v)* 12.75

Prawn & Avocado Cocktail (435) 18.00

Steak Tartare, small (260) 16.00 - large with frites (784) 26.50

♦♦♦ **MAINS** ♦♦♦

Brasserie Zédel Plat du Jour 22.00

Soufflé Suisse et Salade Verte (1058)*(v)* 19.75

Salade Niçoise (536) 19.95

Ragout of Artichokes, Pearl Couscous (454)*(vg)* . 21.50

Goujons of Haddock, Pommes Frites (704) . . 24.00

Coq au Vin (712). 25.50

Fillet of Sea Bream with Ratatouille (578) . . . 27.00

Boeuf Bourguignon (505) 27.25

Flat-iron Steak Frites, Sauce Bordelaise (1099) . 28.50

Pot-au-Feu de la Mer (625) 29.50

All dishes are from the Brasserie

—♦♦ LES DESSERTS ♦♦—

11.30am – 9.30pm

Carrot Cake (585) (v)	5.50
Double Chocolate Brownie (514) (v)	5.50
Lemon Meringue Tart (384) (v)	8.50
Mandarin & Cranberry Iced Soufflé (271) . . .	8.50
Chocolate & Hazelnut Mousse (746)	9.50
Crème Brûlée (602) (v)	9.25
La ‘Grande’ Profiterole (768) (v)	9.75
Café Liégeois Coupe (845) (v)	9.50
Black Forest Coupe (612) (v)	9.75

CAFÉ ET GÂTEAU

*choice of coffee with a slice of carrot
cake or chocolate brownie (v)*

9.75

—♦♦ FROMAGE ♦♦—

Pont-l’Évêque ♦ Comté ♦ Bleu des Causses

(526) 14.00

*Please inform your server if you have any food allergies or special dietary needs.
Prices include VAT. A discretionary 15% Service Charge will be added to your bill.
All gratuities are managed independently. No Flash or Intrusive Photography please.
(v) Vegetarian (vg) Vegan - Gluten free alternatives available on request.*