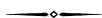


◆◆ BREAKFAST ◆◆

9am – 11.30am

Viennoiserie (<i>v</i>) (250-290)	from 3.95
Yoghurt with Seasonal Fruit Compote (<i>v</i>) (222)	6.25
Granola with Banana & Yoghurt (<i>v</i>) (637)	7.95
Fresh Fruit Salad (<i>vg</i>) (137)	8.95



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

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 Provençal (<i>vg</i>) (205)	6.75
Tartine Oak Smoked Salmon & Crème Fraîche (225)	8.75
Tartine Ham, Butter & Cornichons (257)	8.75
Egg Mayonnaise & Cress Sandwich (<i>v</i>) (542)	9.50
Niçoise Pan Bagnat (588)	9.75
Zédel Steak Sandwich (579)	13.75

◆◆ CROQUES ◆◆

Provençal (<i>v</i>) (647)	9.75	-	Monsieur (715)	11.75
Madame (981)	12.50	-	au Chèvre (<i>v</i>) (852)	13.00

Quiche Florentine (<i>v</i>) (518)	8.75
Omelette aux Fines Herbes, Salade Verte (<i>v</i>) (1010)	15.75
Omelette aux Jambon et Fromage, Salade Verte (1193)	17.75

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

Egg Mayonnaise *(v)* (626) Or Vichyssoise *(v)* (263)

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

Peach & Blackcurrant Coupe *(v)* (274) Or Caramel & Chocolate Delice *(v)* (308)

◆◆ **STARTERS** ◆◆

Carottes Râpées <i>(vg)</i> (293)	6.75
Vichyssoise <i>(v)</i> (263)	5.95
Soupe à l'Oignon Gratinée (344)	9.75
Beetroot, Goats' Cheese and Walnut Salad <i>(v)</i> (586)	12.75
Prawn & Avocado Cocktail (435)	18.00
Steak Tartare, small (260) 16.00 - large with frites (784)	26.50

◆◆ **MAINS** ◆◆

Brasserie Zedel Plat du Jour <i>(na)</i>	21.50
Soufflé Suisse et Salade Verte <i>(v)</i> (1058)	19.75
Salade Niçoise (536)	19.95
Ragout of Artichokes, Pearl Couscous <i>(vg)</i> (454)	21.50
Goujons of Haddock, Pommes Frites (704)	23.25
Coq au Vin (712)	25.50
Fillet of Sea Bream, Spiced Couscous (578)	27.00
Boeuf Bourguignon (505)	27.25
Flat-Iron Steak Frites with Garlic Butter (1099)	27.50
Grilled Sirloin Steak, Frites, Café de Paris Butter (921)	36.50

All dishes are from the Brasserie

— ♦♦ LES DESSERTS ♦♦ —

11.30am – 9.30pm

Carrot Cake (585)	5.50
Double Chocolate Brownie (514)	5.50
Lemon Meringue Tart (384)	7.95
Pistachio & Raspberry Cake (361)	8.75
Strawberry & Elderflower Fraisier (470)	8.50
Crème Brûlée (602)	9.25
La ‘Grande’ Profiterole (768).	9.75
Café Liégeois Coupe (845).	9.50
Black Forest Coupe (612)	9.75

all desserts are vegetarian, for vegan options please ask your server

CAFÉ ET GÂTEAU

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

9.75

— ♦♦ FROMAGE ♦♦ —

Pont-I’Evêque ♦ Comté ♦ Bleu des Causses

14.00 (526)

*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.*