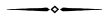


◆◆ BREAKFAST ◆◆

9am – 11.30am

Viennoiserie (v)	from 3.95
Yoghurt with Seasonal Fruit Compote (v)	6.25
Granola with Banana & Yoghurt (v)	7.95
Fresh Fruit Salad (vg)	8.95



Toasted Baguette with Jam (v)	4.80
Toasted Ham & Cheese Croissant	6.95
Smoked Salmon, Scrambled Eggs.	16.25
Avocado on Toasted Sourdough (vg).	9.25
<i>with poached egg (v)</i>	10.50
<i>with fried egg and streaky bacon</i>	11.75
<i>with poached egg and smoked salmon</i>	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 (vg)	6.75
Tartine Oak Smoked Salmon & Crème Fraîche	8.75
Tartine Ham, Butter & Cornichons	8.75
Egg Mayonnaise & Cress Sandwich (v).	9.50
Niçoise Pan Bagnat.	9.75
Zédel Steak Sandwich	13.75

◆◆ CROQUES ◆◆

Provençal (v) 9.75 - Monsieur 11.75
Madame 12.50 - au Chèvre (v) 13.00

Quiche Florentine (v)	8.75
Omelette aux Fines Herbes, Salade Verte (v) . . .	15.75
Omelette aux Jambon et Fromage, Salade Verte .	17.75

SHARING

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

2 COURSE 19.95

PRIX-FIXE

3 COURSE 24.95

11.30am – 9.30pm

Egg Mayonnaise (v) Or Vichyssoise (v)

Curried 'Butter Dhal' (v) Or Chopped Steak 'Américain'

Peach & Blackcurrant Coupe (v) Or Caramel & Chocolate Delice (v)

STARTERS

Carottes Râpées (vg)	6.75
Vichyssoise (v)	7.50
Beetroot, Goats' Cheese and Walnut Salad (v)	7.95
Soupe à l'Oignon Gratinée	9.75
Prawn & Avocado Cocktail	18.00
Steak Tartare, small 16.00 - large with frites	26.50

MAINS

Brasserie Zedel Plat du Jour	21.50
Soufflé Suisse et Salade Verte (v)	19.75
Salade Niçoise	19.95
Ragout of Artichokes, Pearl Couscous (vg) . . .	21.50
Goujons of Haddock, Pommes Frites	23.25
Coq au Vin	25.50
Fillet of Sea Bream, Spiced Couscous	27.00
Boeuf Bourguignon	27.25
Flat-Iron Steak Frites with Garlic Butter . . .	27.50
Grilled Sirloin Steak, Frites, Café de Paris Butter	36.50

All dishes are from the Brasserie

◆◆ LES DESSERTS ◆◆

11.30am – 9.30pm

Carrot Cake	5.50
Double Chocolate Brownie	5.50
Lemon Meringue Tart	7.95
Pistachio & Raspberry Cake	8.75
Strawberry & Elderflower Fraisier	8.50
Crème Brûlée	9.25
La ‘Grande’ Profiterole	9.75
Café Liégeois Coupe	9.50
Black Forest Coupe	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

*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.*

COCKTAILS

APERERO

Kir	10.50
<i>crème de cassis, white wine</i>	
Kir Royale	16.50
<i>crème de cassis, champagne</i>	
Spritz	13.00
<i>aperol / campari / italicus / hugo / zédel</i>	

CLASSICS

Bloody Mary	13.75
<i>ketel one vodka, tomato juice, lemon juice, zédel spice mix</i>	
Paloma	14.00
<i>casamigos blanco tequila, lime juice, grapefruit soda</i>	
Negroni	14.00
<i>tanqueray gin, campari, sweet vermouth</i>	
Old Fashioned	14.00
<i>bulleit bourbon, muscovado sugar, bitters</i>	
Gin Basil Smash	14.00
<i>tanqueray gin, lemon juice, sugar syrup, basil</i>	
Espresso Martini	15.00
<i>ketel one vodka, coffee liqueur, fresh coffee, sugar syrup</i>	
Margarita	15.00
<i>casamigos blanco tequila, triple sec, lime juice</i>	

SANS ALCOOL

Le Jardin	10.00
<i>everleaf forest, verjus blanc, cucumber juice, fever-tree lemon tonic</i>	
Bergamote	10.00
<i>tanqueray 0%, cold brew earl grey, lemon juice, honey water, fever-tree soda water</i>	
Elderflower Fizz	10.00
<i>everleaf marine, elderflower cordial, pink grapefruit juice, fever-tree tonic</i>	

WINES & SPARKLING

CRÉMANT & CHAMPAGNES

	<i>125ml</i>	<i>Bouteille</i>
Crémant de Loire NV	11.00	56.00
Crémant de Loire Rosé NV . . .	11.50	59.00
Pommery Brut Royal NV.	15.25	84.00

BLANCS & ROSÉS

	<i>175ml</i>	<i>500ml</i>	<i>Bouteille</i>
Sauvignon Blanc 2025	9.50	24.00	33.75
Picpoul de Pinet 2025	10.75	29.50	41.50
Chardonnay 2024.	11.25	31.50	43.00
Viognier 2024	12.25	33.75	47.00
Muscadet de Loire 2024	13.00	34.75	49.50
L'Ostal Rose 2025	13.75	37.25	53.75
Sancerre 2024	17.25	45.50	65.00
Sancerre Rosé 2025	18.50	49.00	71.00

ROUGES

	<i>175ml</i>	<i>500ml</i>	<i>Bouteille</i>
Merlot-Grenache 2024.	9.50	24.00	33.75
Pinot Noir 2024	11.25	31.50	43.00
Corbières 2023.	11.75	32.50	45.00
Beaujolais Villages 2024	13.25	35.50	48.00
Côtes du Rhône 2022	13.50	36.25	51.50
Cahors Malbec 2023	13.75	37.25	53.00

125ml measures also available

APÉRITIFS

Pernod	12.00
Ricard	12.00
Suze	12.00
Lillet Blanc	12.00
Lillet Rosé	12.00
Lillet Rouge.	12.00

BEER & CIDER

Meteor Pilsner	5.50/8.50
Pietra Ambrée Bière (330ml)	6.95
Thornbridge "Jaipur" IPA (330ml)	6.95
Showerings Triple Vintage Cider (375ml)	6.95
Lucky Saint Lager 0.5% (330ml)	6.00
Lucky Saint Lemon Lager 0.5% (330ml)	6.00
Meteor IPA 0.0% (330ml)	6.00

SOFT DRINKS

Citron Pressé.	4.95
Coca Cola	5.25
Orangina.	5.50
Jus d'Orange	4.95
Jus de Pomme	4.95

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