

ZL CAFÉ

Breakfast

Viennoiserie and Pastries	from 3.00
Toasted Baguette with Jam.	3.50
Yoghurt with Seasonal Fruit Compote . . .	4.75
Toasted Ham & Cheese Croissant	4.95
Granola with Banana & Yoghurt	5.75
Fresh Fruit Salad	6.50
Smoked Salmon, Scrambled Eggs	9.75
Avocado on Sourdough	7.75
<i>with poached egg</i>	8.75
<i>with fried egg and streaky bacon.</i>	9.75
<i>with poached egg and smoked salmon</i>	11.95

Sandwiches

Croque Monsieur	7.25
Croque Provençal	7.25
Croque au Chèvre	8.25
Croque Madame	8.50
❧	
Egg Mayonnaise & Cress	5.75
Tuna Niçoise.	6.50
Jambon, Fromage	6.75
Smoked Salmon, Crème Fraîche	8.50

Hot Drinks

Espresso	2.75 /3.50
Cappuccino	3.75
Noisette	3.75
Café Crème	3.75
Americano	3.95
Iced Coffee	3.95
Hot Chocolate	3.95
Selection of Teas	from 3.95
<i>English Breakfast - Afternoon Blend - Jasmine Bud</i>	
<i>Yunnan Green Tea - Assam - Rosebuds - Camomile</i>	
<i>Darjeeling - Lapsang Souchong - Fresh Mint</i>	

Café Gourmand Sélection
mini patisseries (3) and coffee 7.95

❧
Macaroon Selection (3) 4.75

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Cafe Menu

Plats du Jour

◆ £16.95 ◆

<i>Monday</i>	Chicken Curry 'à la Coupole'
<i>Tuesday</i>	Smoked Sausage & Lentils
<i>Wednesday</i>	Veal-Stuffed Tomatoes
<i>Thursday</i>	Duck Confit
<i>Friday</i>	Cod Brandade
<i>Saturday</i>	Lamb Tagine
<i>Sunday</i>	Pork Belly

SOUPS

Pea Soup	3.25
French Onion Soup	6.50
Lobster Bisque	8.25

SALADS

Carottes Râpées	3.75
Eggs Mayonnaise	4.75
Endive, Roquefort & Walnut Salad	6.95
Beetroot & Goat's Cheese Salad	7.25/11.25
Salade Niçoise	9.25/13.75
Shredded Duck Confit	
<i>lentil & orange salad</i>	10.50

PLÂTS

Spinach Quiche	6.25
'Severn & Wye' Smoked Salmon	10.50
Choice of Cheeses	13.00

Desserts and Gateaux

Chocolate Mousse	3.95
Double Chocolate Brownie	4.00
Carrot Cake	4.00
Lemon Meringue Tart	4.95
Crème Brûlée	5.95
Vanilla Profiteroles, Chocolate Sauce	6.95

Ice Creams Coupes

Zédel Ice Creams

A selection of flavours available - per scoop 2.50

Chocolate & Vanilla Sundae	5.75
Pistachio Paris-Brest	5.95
Banana & Caramel Sundae	6.25
Rhubarb Coupe	6.50
Coupe Lucian	7.25

Please inform your server if you have any food allergies or special dietary needs.

Vins

BLANCS & ROSÉS

	VERRE 125ml	PICHET	BOUTEILLE 500ml
Sauvignon Blanc 2018	5.00	18.75	26.75
Picpoul de Pinet 2018	5.75	21.50	29.50
Languedoc Chardonnay 2018	6.25	23.00	32.50
Viognier Montmarin 2018.	6.75	25.25	36.00
Muscadet de Loire 2019	7.00	26.25	37.50
Rosé de Provence 2018	7.90	29.50	42.00
Sancerre 2019	9.50	35.50	50.00
Sancerre Rosé 2019	9.90	36.50	52.00

CRÉMANT & CHAMPAGNES

Crémant de Loire NV	8.25	-	38.00
Pommery Brut Royal NV.	10.75	-	59.50
Ayala Rosé Majeur NV.	13.25	-	68.00

ROUGES

Merlot de Gaillac 2018	5.00	18.75	26.75
Corbières 2017.	5.75	21.50	29.50
Pinot Noir 2018	6.25	23.00	33.00
Côtes du Rhône 2017	7.00	26.00	37.00
Beaujolais Villages 2018	7.25	26.75	38.00
Cahors Malbec 2016	7.50	28.00	40.00

175ml and 250ml measures also available

Bière and Cidre

Stiegl-Freibier Alkoholfrei 0.5%	5.00
Lucky Saint Lager 0.5% (330ml bouteille)	5.00
Cidre Breton (330ml bouteille)	5.00
Sassy Cidre 0% (330ml bouteille)	5.00
Meteor Pilsner (330ml bouteille)	5.00
Pietra Bière (330ml bouteille).	5.00

Sans-Alcool

Citron Pressé.	3.25
Jus d'Orange	3.75
Jus de Pomme	3.75
Orangina.	3.75
Coca Cola	3.00

Please inform your server if you have any food allergies or special dietary needs.

All wines contain sulphites and some may contain allergens.

A discretionary 15% Service Charge will be added to your bill.

All gratuities are managed independently.