

Breakfast

9am – 11.30am

Viennoiserie and Pastries (From 170)	from £3.75
Toasted Baguette with Jam (303)	£4.00
Yoghurt with Seasonal Fruit Compote (440)	£5.75
Toasted Ham & Cheese Croissant (464)	£6.00
Granola with Banana & Yoghurt (675)	£7.25
Fresh Fruit Salad (125)	£8.00
Smoked Salmon, Scrambled Eggs (860)	£11.75
Avocado on Sourdough (411)	£8.50
with poached egg (461)	£9.75
with fried egg and streaky bacon (616)	£10.75
with poached egg and smoked salmon (566)	£14.50

Sandwiches

Croque Provençal (788)	£8.75
Croque Monsieur (821)	£8.75
Croque Madame (988)	£10.50



Egg Mayonnaise & Cress (501)	£7.25
Tuna Niçoise (531)	£8.00
Jambon, Fromage (862)	£8.25
Smoked Salmon, Crème Fraîche (848)	£10.50

Hot Drinks

Espresso (3) £3.50 / (5) £4.25
Cappuccino (95) £4.50
Noisette (10) £4.50
Café Crème (90) £4.50
Americano (5) £4.75
Iced Coffee (70) £4.75
Hot Chocolate (440) £4.75
Selection of Teas from (<3) £4.75

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

Café et Gâteaux £8.50

coffee with a slice of either carrot cake (452)
or chocolate brownie (467)

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.

Cafe Menu

11.30am – 9.00pm

Plâts du Jour

◆ £21.50 ◆

Monday	Chicken Curry 'à la Coupole' (432)
Tuesday	Veal Kidneys, Dijon Mustard, Mash (659)
Wednesday	Rabbit Braised in Red Wine (707)
Thursday	Ragout of Spring Lamb (522)
Friday	Seafood Vol-au-Vent, Bisque Sauce (989)
Saturday	Lamb Tagine (381)
Sunday	Tarragon Roast Chicken (574)

LES POTAGES

Minted Pea Soup with Crème Fraîche (v) (138)	£3.75
French Onion Soup (251)	£8.25

LES SALADES

Carottes Râpées (215)	£4.75
Eggs Mayonnaise (562)	£5.75
Tomatoes & Avocado Salad (274) (vg)	£9.75
Rabbit Rillettes with Dijon Mustard (262)	£9.75
Beetroot & Goat's Cheese Salad (550) £9.50/(904) £14.25	
Salade Niçoise (300) £11.50/(496) £17.25	

LES PLÂTS

Quiche Florentine (423)	£7.25
Choice of Cheeses (three pieces) (498)	£13.25

Desserts et Gâteaux

Carrot Cake (447)	£4.50
Double Chocolate Brownie (462)	£5.00
Lemon Meringue Tart (337)	£6.00
Crème Brûlée (576)	£7.75
Black Forest Gâteau (v) (583)	£8.25
Vanilla Profiteroles, Chocolate Sauce (804)	£8.50

Glaces et Coupes

Zédel Ice Creams

Ice Creams and Sorbets	£3.00 per scoop (112)
Chocolate & Vanilla Sundae	£8.00 (818)
Peach Melba (v)	£8.25 (333)



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

Vins

BLANCS & ROSÉS

	VERRE 125ml	PICHET 500ml	BOUTEILLE
Sauvignon Blanc 2021 . . .	£5.75	£21.00	£29.75
Picpoul de Pinet 2020 . . .	£6.50	£23.75	£32.00
Languedoc Chardonnay 2020	£7.00	£25.50	£36.00
Viognier Montmarin 2021.	£7.50	£28.00	£39.75
Muscadet de Loire 2020 . .	£7.75	£29.25	£41.50
Rosé de Provence 2020 . . .	£8.75	£32.50	£47.00
Sancerre 2020	£11.00	£39.25	£54.75
Sancerre Rosé 2020	£11.75	£40.25	£56.75

CRÉMANT & CHAMPAGNES

	VERRE 125ml	PICHET	BOUTEILLE
Crémant de Loire NV . . .	£8.00	-	£43.75
Crémant de Loire Rosé NV	£9.25	-	£52.25
Pommery Brut Royal NV.	£12.50	-	£70.00

ROUGES

	VERRE 125ml	PICHET 500ml	BOUTEILLE
Merlot de Gaillac 2020 . . .	£5.75	£21.00	£29.75
Corbières 2018.	£6.50	£24.50	£32.50
Pinot Noir 2020	£7.00	£25.75	£36.25
Beaujolais Villages 2020 . .	£7.75	£28.75	£41.00
Côtes du Rhône 2020 . . .	£8.00	£30.00	£42.25
Cahors Malbec 2018	£8.50	£31.00	£44.75

175ml and 250ml measures also available

Bière and Cidre

	330ml
Meteor Pilsner	£5.75
Pietra Ambrée Bière	£5.75
Thornbridge "Jaipar" IPA	£5.75
Lucky Saint Lager 0.5%	£5.50
Sassy Brut Cidre	£5.75
Sassy 0.0% Organic Cider (275ml).	£5.25

Sans-Alcool

Citron Pressé.	£4.00
Coca Cola	£3.75
Jus d'Orange	£4.50
Jus de Pomme	£4.50
Orangina.	£4.50

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All wines contain sulphites and some may contain allergens.

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ZL CAFÉ