

ZL CAFÉ

Breakfast

9am – 11.30am

Viennoiserie and Pastries	from 3.95
Toasted Baguette with Jam	4.80
Yoghurt with Seasonal Fruit Compote	6.25
Toasted Ham & Cheese Croissant	6.95
Granola with Banana & Yoghurt	7.95
Fresh Fruit Salad	8.75
Smoked Salmon, Scrambled Eggs (900)	15.95
Avocado on Sourdough	9.25
<i>with poached egg.</i>	10.50
<i>with fried egg and streaky bacon</i>	11.75
<i>with poached egg and smoked salmon</i>	15.75

Sandwiches

Croque Provençal	9.50
Croque Monsieur	11.50
Croque Madame	11.50



Egg Mayonnaise & Cress (543)	9.25
Tuna Niçoise	9.50
Brie de Meaux, Basil & Tomato (786)	9.50
Bayonne Ham & Ossau-Iraty (654)	11.50

Hot Drinks

Espresso	4.50 / 5.25
Cappuccino	5.25
Noisette	5.25
Café Crème	5.25
Americano	5.25
Iced Coffee	5.25
Hot Chocolate	5.25
Selection of Teas	from 4.95

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

Café et Gâteau 9.95

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

*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.*

ZL CAFÉ

Cafe Menu

11.30am – 9.00pm

Plâts du Jour

◆ 19.95 ◆

<i>Monday</i>	Chicken Curry 'à la Coupole' (432)
<i>Tuesday</i>	Tripe à la Lyonnaise (320)
<i>Wednesday</i>	Toulouse sausage cassoulet (693)
<i>Thursday</i>	Pork Belly with Lentils (623)
<i>Friday</i>	.	Smoked Haddock & Salmon Fishcake (454)
<i>Saturday</i>	Lamb Tagine (381)
<i>Sunday</i>	.	Braised Short Rib with Smoked Garlic Mash (375)
	(Supp £5)

LES POTAGES

Roast Pumpkin & Vegetable Soup (181) (v)	6.50
French Onion Soup	9.75

LES SALADES

Carottes Râpées.	6.75
Avocado Vinaigrette	7.95
Beetroot & Goat's Cheese Salad . .	12.50/18.75
Salade Niçoise.	13.50/19.75
Boudin Noir & Duck Egg with Frisée and Pear Salad (616)	12.75
Tomato and Buffalo Mozzarella Salad (384) (v)	18.75

LES PLÂTS

Quiche Florentine.	8.50
Pig's Head Terrine with Parsley (255)	12.50
Fine Herb Omelette, with green salad (751) (v)	14.50
Choice of Cheeses (three pieces)	14.25
Chopped Steak 'Americain'	15.50
<i>peppercorn sauce and french fries</i>	
Curried Butter Dhal, Garlic Naan (v).	16.50
Ragout of Artichokes, Israeli Couscous (vg) .	21.50
Choucroute "Alsacienne" (808).	23.50
<i>with cured & smoked pork belly and a frankfurter</i>	

Desserts et Gâteaux

Carrot Cake.	5.50
Double Chocolate Brownie	5.50
Lemon Meringue Tart	7.95
Black Forest Gâteau	8.95
Crème Brûlée	8.95
'Le Grand' Profiterole, <i>chocolate sauce</i> (781). .	9.50

Glaces et Coupes

Ice Creams and Sorbets	3.75 per scoop
Chocolate & Vanilla Sundae	9.50
Rhubarb & Vanilla Coupe (379)	9.50
Banana Split	9.75

All desserts and glaces are vegetarian

Vins

BLANCS & ROSÉS

	VERRE 125ml	PICHET 500ml	BOUTEILLE
Sauvignon Blanc 2022	7.25	23.25	32.75
Picpoul de Pinet 2022	7.75	28.75	40.50
Chardonnay 2022	8.25	30.75	42.00
Viognier 2022.	8.75	33.00	46.00
Muscadet de Loire 2022	9.00	34.00	48.50
Rosé de Méditerranée 2023	9.75	35.75	51.75
Sancerre 2022	12.75	44.75	64.00
Sancerre Rosé 2021	13.00	46.25	66.00

CRÉMANT & CHAMPAGNES

	VERRE 125ml	BOUTEILLE
Crémant de Loire NV	10.75	52.00
Crémant de Loire Rosé NV	11.00	56.00
Pommery Brut Royal NV.	14.75	80.00

ROUGES

	VERRE 125ml	PICHET 500ml	BOUTEILLE
Merlot-Grenache 2022	7.25	23.25	32.75
Corbières 2020.	7.75	28.75	40.50
Pinot Noir 2022	8.25	30.75	42.00
Beaujolais Villages 2021	9.00	34.00	48.50
Côtes du Rhône 2020	9.25	34.75	49.50
Cahors Malbec 2020	10.00	36.50	52.00

175ml and 250ml measures also available

Bière and Cidre

	330ml
Meteor Pilsner	6.95
Pietra Ambrée Bière	6.95
Thornbridge "Jaipar" IPA	6.95
Lucky Saint Lager 0.5%	6.00
Sassy Brut Cidre	6.95
Sassy 0.0% Organic Cider (275ml).	6.00

Sans-Alcool

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



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