

## 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
<i>English Breakfast - Afternoon Blend - Jasmine Bud</i>	
<i>Yunnan Green Tea - Assam - Rosebuds - Camomile</i>	
<i>Darjeeling - Lapsang Souchong - Fresh Mint</i>	

### 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.*

## 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 &amp; 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, chocolate sauce (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.*