

Breakfast

9am – 11.30am

Viennoiserie and Pastries (250 - 590) (v).	from 3.95
Toasted Baguette with Jam (830) (v)	 4.80
Yoghurt with Seasonal Fruit Compote (222) (v)	6.25
Toasted Ham & Cheese Croissant (590)	. 6.95
Granola with Banana & Yoghurt (639) (v)	. 7.95
Fresh Fruit Salad (136) (vg).	 8.95
Smoked Salmon, Scrambled Eggs (881)	. 16.25
Avocado on Sourdough (521) (v).	 9.25
with poached egg (628) (v)	 10.50
with fried egg and streaky bacon (760)	 11.75
with poached egg and smoked salmon (628)	. . 16.25

Sandwiches

Croque Provençal (647) (v)	 9.75
Croque Monsieur (827)	 11.75
Croque Madame (981)	 12.50
Croque au Chèvre (852) (v)	 13.00



Egg Mayonnaise & Cress (543) (v)	 9.50
Tuna Niçoise (588)	 9.75
Smoked Salmon & Crème Fraîche (985)	. 12.75

Zédel Steak Sandwich (848) 13.75

sliced roast beef with sauce choron

Hot Drinks

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

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

Café et Gâteau 9.75

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. All prices include VAT.

Cafe Menu

11.30am – 9.00pm

Plats du Jour

◆ 21.50 ◆

Monday	 Chicken Curry 'à la Coupole' (590)
Tuesday	 Pheasant à la Normande (775)
Wednesday	 Cassoulet de Toulouse (693)
Thursday	 Braised Rabbit, Mustard Sauce (669)
Friday	. Smoked Haddock & Salmon Fishcake (715)
Saturday	 Lamb Tagine (335)
Sunday	. Half Roast Chicken with Pommes Anna (1912)

(Supp £5)

LES POTAGES

Roasted Celeriac Soup (374) (v).	 5.95
French Onion Soup (349)	 9.00

LES SALADES

Carottes Râpées (288) (vg)	 6.75
Celeriac Remoulade (290) (v)	 7.50
Avocado Vinaigrette (433) (vg)	 7.95
Endive, Roquefort and Walnut Salad (506)	12.25
Beetroot, Goats' Cheese and Walnut Salad (586/1031) (v).	. . 12.75/19.00
Boudin Noir, Duck Egg and Pear Salad (345)	 13.25
Salade Niçoise (569)	 13.75/19.95

LES PLATS

Quiche Florentine (522) (v).	 8.75
Pâté en Croûte (247)	 13.50
Fine Herb Omelette, with Green Salad (924) (v)	14.50
Zédel Cheese Plate (three pieces) (797)	. . . 14.25
Steak Haché (1204)	 16.00
peppercorn sauce and french fries	
Ravioles du Dauphiné (902) (v)	 21.50
comté cheese & spinach ravioli	
Curried Butter Dhal, Garlic Naan (1498) (v)	16.50
Ragoût of Artichokes, Pearl Couscous (454) (vg)	21.50
Choucroute "Alsacienne" (996)	 24.00
with cured & smoked pork belly and a frankfurter	

Desserts et Gâteaux

Carrot Cake (582)	 5.50
Double Chocolate Brownie (510)	 5.50
Lemon Meringue Tart (359)	 7.95
Chocolate & Rhubarb Mousse (371)	 8.50
Rum Baba (453)	 8.50
Crème Brûlée (602)	 8.95
La 'Grande' Profiterole (804)	 9.50

Glaces et Coupes

Ice Creams and Sorbets (114).	 3.75 per scoop
Banana Split (1044)	 9.75
Café Liégeois Coupe (843)	 9.50
Cranberry & Orange Coupe (502)	 9.75

All desserts and glaces are vegetarian