



BRUNCH MENU - Wednesday to Sunday

Sharing plates

Marinated olives with lemon & fennel (GF, VG)	10
Sourdough bread & smoked butter	12
Duck liver pâté w/ sourdough bread & confit onion	17
Goat cheese mousse w/ bread, honey & olive oil	19
<i>Ask for gluten free crackers</i>	

Savoury croissant

Ham & cheese	10
Brie & garlic sauteed mushrooms	12

Tartines (sourdough toasts)

Smash avocado, cherry tomato & persillade dressing (VG)	16
<i>GF bread available</i>	
+free range poached egg each	2
+free range bacon	3
+garlic sauteed mushrooms	4
+smoked salmon	5
+goat cheese mousse	5

Croissant eggs Benedict

w/ two free range poached eggs, sauteed spinach & hollandaise sauce (V)	17
+free range bacon	3
+garlic sauteed mushrooms	4
+smoked salmon	5

Salade Grenobloise

Apple, walnuts, Gruyère cheese, poached free range egg, lettuce & vinaigrette (GF)	18
+free range bacon	3

Pastries & sweets

Croissant	4
Pastry of the day	6
Vanilla crème brûlée (GF)	10

Something stronger

Affogato Vanilla ice cream, espresso shot, liquor of your choice	15
Trou normand Lemon sorbet, digestif of your choice (GF, DF, VG)	15