



10

Savoury Dishes

Edinburgh A generous plate adjusted seasonally	See our board
Auckland Soft boiled egg with sourdough bread soldiers and butter	6
San Francisco	
Each San Francisco toast is served with a seasonal side salad	
 Benedict 2 Freshly poached eggs on an English Muffin, covered with Hollandaise sauce and crispy onions 	15
 Scrambled 2 Buttery scrambled eggs sprinkled with feta cheese and chives on a toasted sourdough bread 	13
 Bruschetta Garnished Focaccia with pesto, creamy burrata and strips of sun-dried tomatoes 	13.5
• Hummus Y Pita bread with its garlic hummus, chickpeas and strips of sun-dried tomatoes, flavoured with paprika oil and poppy seeds	12
Salford Our English Prophlast is made up of pap fried much come with	17

Our English Breakfast is made up of pan-fried mushrooms with aromatic herbs, baked beans in tomato sauce, crunchy seasonal salad with seeds, a thick sourdough bread slice and butter and 2 sides of your choice:

Sides:

- 2 buttery scrambled eggs and chives
- 2 fried eggs flavoured with Herbes de Provence
- Crispy bacon

cream and curry spices
 Garlic hummus sprinkled

Red lentil dahl with coconut

- with Zaatar ✓
- Spicy kidney bean falafels Y
- Handcrafted Cumberland sausage
- Hot goat cheese with honey

Seasonal side: See our board

Extra side on any dish: 4€

Extras and alternatives:

Cornbread + 2 / Cashew butter +1 / Plant-based milk or yoghurt +0,5 / Vanilla whipped cream +1 / Amber maple syrup +1 / Handcrafted jam +1,5 / Fair Trade chocolate spread +2

Sweet dishes

Miami Our indulgent sweet plate of the day	See our boa
Oxford Scones served warm with double cream and raspberry jam	6
Bath (3) Oats and sultana cooked in milk, sweetened with honey and flavoured with either: Cinnamon / Coconut / Chocolate chip	7
Le Cap (Yoghurt with crunchy granola, dried fruits and se topped with fresh fruits	8 eeds,
Orlando Smoothie bowl of fresh fruits mixed with milk, top with crunchy granola and chia seeds	8 ped
Brighton (*) V' Chia seeds and coconut milk parfait, sweetened with amber maple syrup and garnished with fresh fruits, puffed rice, dried coconut and handcrafted	

Pancakes

Our stack of two fluffy pancakes

Classic Logan

Grade A amber maple syrup and butter

Fruity Logan

Vanilla whipped cream and fresh fruits

Mojito Logan

Brown sugar and lemon syrup, infused with mint

Chocolate Logan

Dark chocolate ganache and roasted hazelnut praline



Our Pastries

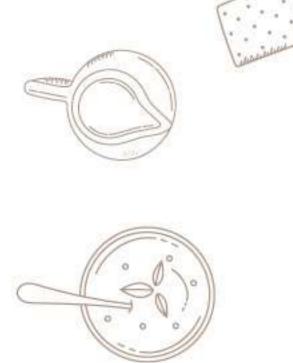
Have a look at our display!

- All our pastries are homemade They change depending on Charlotte's inspiration
and your requests

Everything here is homemade, with organic and/or responsibly sourced products from our local suppliers.















12

Seasonal drink

Changes according to seasonality and Delphine's inspiration! See our board

2
3.5
2.2
2.2
4
4.5
5
5
5
_
5.5
5 .5
5.57
5.57
5.5 7 non)
5.5 7 non) 5.5 4.5

Extra: Plant-based milk +0.5

All coffee-based drinks are available as decaffeinated



Our delicatessen shop

Have a look at our local products available to purchase on our display. All our teas can be also be purchased loose.

Refreshing drinks

Organic lime lemonade 33cl - Lemon'aid	4
Organic citrus tonic 25cl - La French svp	4
Organic cola 33cl - Oxfam Fair Trade	4
Organic iced soft drink 33cl Symples Infusions	4.5
Organic hand crafted juice 25cl Verger de thau	4.5
Freshly squeezed juices 25cl (Orange or lemon)	5.5
Local Komucha 33cl - Riviera Kombucha	5.5
Mineral still water 40cl - 808	3
Mineral sparkling water 40cl-808	3.5

Alcoholic drinks

Alcohol can only be ordered with a meal.

Handcrafted cider 33cl - Mauret

Local crafted beer 33cl - Craftazur

7
Wine 125cl / 75cl - Côte de Provence

Red, white, rosé

6.5
7

Champagne 12.5cl / 75cl - De Sousa - Brut 11 / 55

Cocktails

Alcohol can only be ordered with a meal.

Mimosa 12cl

Champagne De Sousa, orange juice

Lillet Tonic 16cl

Flower-infused wine Lillet Blanc, citrus tonic La French svp

Cinzano Spritz 1201

Vermouth Cinzano, Prosecco

Mojito 1201

Agricultural white rum, lime, mint, brown sugar, simple syrup, sparkling water

Moscow Mule 16cl

Vodko Fair, Ginger beer La French svp, lemon

Elevenses 16cl

Whisky Bushmills, raspberry jam, lemon, black tea Sol à sol

Espresso Martini 16cl

Vodka Fair, espresso shot La Torref de Fersen, coffee liqueur, simple syrup