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# BREAKFAST

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Available until 3pm

 Vegetarian  Sustainable Seafood **GF** Gluten Free/Buckwheat (+1)

## Breakfast Français 11

Fresh croissant, French style yoghurt; served with Nutella

## French Toast with Brie 12

Free-run egg, pure maple syrup, brie, sliced strawberries, with cinnamon and icing sugar

## Le Sunrise Crêpe 12

Scrambled egg, bacon, spinach, avocado, swiss, and mayonnaise

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# SALAD/SOUP

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## Iberian Superfood Salad 14 **V GF**

Moorish spiced chickpeas and carrots, red quinoa, raisins, blueberries, walnuts, flaxseed; with an orange olive oil

## Keto Cobb Salad 14 **GF**

Ham hip, egg, blue cheese, spinach, avocado, bacon, tomatoes; served with a keto friendly dressing

## Niçoise Salad 15

Sustainable tuna, boiled egg, yukon gold potatoes, French beans, black olives, capers, arugula, tomatoes and niçoise dressing

## Garden Salad 12 **GF**

Fresh berries, radish, red onion, shredded carrots, baby kale; served with honey balsamic vinaigrette

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# SIDES

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## Side Soup 3.5

## Side Salad 4

Made fresh in-house

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# BAGUETTES

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## Ham & Cheese Baguette 10.5

Sliced Swiss, ham hip, dijon butter, arugula, and pickle

## Chicken, Brie & Pear Baguette 12

Roasted chicken, brie, pear, dijon butter, and arugula

## Pan Bagnat 11.5

Sustainable tuna, boiled egg, shaved red onion, arugula, olives, and niçoise dressing

## Moulin Rouge 12.5

Duck confit, brie, balsamic macerated Bing cherries, and arugula