

LUNCH MENU

Wednesday to Friday, 12pm–4pm

Saturday, 12pm to 2pm

SPECIALS

PARISIEN BREAKFAST 6

Rustic French baguette, served with salted French butter and seasonal confiture.

Add a deliciously sweet Canelé + £3.5

CHÈVRE TARTINE 12

Toasted rustic sourdough bread topped with fig confiture, warm goat cheese & fresh figs.

Served with a fresh, crunchy side salad

CROQUE MONSIEUR 12

Toasted rustic sourdough bread with savory cooked ham, & nutty Emmental.

Served with a fresh, crunchy side salad.

MONTBÉLIARD TARTINE 13.5

Toasted rustic sourdough bread with caramelised shallots, Dijon mustard, smoky Montbéliarde sausage & melted creamy Morbier.

Add a fresh, crunchy side salad + £3.5

SALAD CHÈVRE CHAUD 15.5

Crisp lettuce, figs, and walnuts tossed in French vinaigrette. Topped with warm, honey-drizzled goat cheese on toasted rustic sourdough bread.

SANDWICHES

All served with a fresh, crunchy green side salad

JAMBON & EMMENTAL 7

Crunchy French baguette filled with savory cooked ham, nutty Emmental & creamy French butter.

BLUE, SAUCISSON & CHERRY 7.5

Crunchy French baguette filled with creamy Fourme d'Ambert, artisanal saucisson & cherry jam.

HAM, MORBIER & APRICOT 8

Crunchy French baguette filled with creamy Morbier, savory cooked ham, Dijon butter & apricot jam.

COMTÉ, ROSETTE & ONION 9

Crunchy French baguette filled with Comté 18 months, Rosette de Lyon, Dijon butter, & pickled pink onions.

ADD A HOT DRINK FOR £2

TEA
ESPRESSO
AMERICANO
CAPPUCCINO
LATTE
FLAT WHITE

TREAT YOURSELF TO A
DELICIOUS GLASS OF
HOUSE CHAMPAGNE

£11.50