

Marseille



BRUNCH

SAVOR THE FLAVOR
SERVED TILL 1:00PM

PARIS-STYLE EGGS BENEDICT (C, E, M)

Baked croissant, two poached eggs and hollandaise sauce.

BACON 9.55/ SMOKED SALMON(F) 9.95/
SPINACH *VE 8.55

BRIOCHE FRENCH TOAST (C, E, M, N) 10.95

Served with whipped caramel, apple marmelade caramelised fig.

CROQUE MONSIEUR (C, E, M, MU) 11.55

Toasted French sandwich of ham, cheese and dijon mustard topped with a creamy Bechamel sauce served with pickled gherkins.
STEAK CROQUE MONSIEUR 19.95

VEGETARIAN CROQUE MONSIEUR *VE 10.95 (C, E, M, MU)

With caramelised onion.

ADD FRIED EGG (E) ON TOP FOR A "CROQUE MADAME" +1.50

NEW

SPICY BEEF BRIOCHE (E, C) 12.95

Spicy beef, omelette, sun dried tomatoes and greens served on a toasted brioche.

OMELETTE (E, M) 8.55

Crème fraîche omelette served with salad.
ADD BACON 2.00/ ADD SMOKED SALMON

BASQUE PIPERADE (C, E) 10.45

Saute of bell peppers, onions and tomatoes, seasoned with piment d'Espelette, topped with perfectly poached eggs. Served with slice of bread.

AVOCADO TOAST (C, E, M, N) 10.45

Home made bread, home made pesto, ricotta cheese, avocado, poached egg, cherry tomatoes, sun dried tomatoes, rocket drizzled with Truffled oil.
add Smoked Salmon (F) 2.50/
add Bacon 2.00

GALETTE COMPLÈTE (M, E, C) 9.75

A savory crêpe from Brittany, France, with a filling of ham, grated cheese, and egg.

PANCAKES (C, E, M, N) 8.95

Bacon and maple syrup.
Raspberry and pistachio cream, roasted pistachio
*VE 10.75

ENGLISH BREAKFAST (M, C, E) 10.95

Two eggs, sausage, dry cured bacon, mushrooms, roast tomato, baked beans, hash brown, home made bread and butter.

VEGAN ENGLISH BREAKFAST (C) 10.75

V. sausages, mushrooms, roast tomato, baked beans, hash brown, rocket and toast.
ADD FRIED EGG (E) 1.50

MUSHROOM TOAST (C) *VE *VG 8.55

Toasted sourdough bread, creamy mushrooms, rocket drizzled with Truffled oil.

COTTAGE CHEESE PANCAKES WITH SALMON AND GREEK YOGURT (M,C,E, F) 9.45

Cottage cheese pancakes served with salmon, tomato and greek yogurt.

SIDES

add Poached Egg/Fried Egg (E) 1.50
add Smoked Salmon (F) 2.50
add Bacon 2.00
add Butter (M) 0.50
add Hash Brown 1.50
add Sausage 1.50
Add Avocado 1.50
add Mushrooms 1.50

KEY TO ALLERGENS

C- cereals containing gluten, CE-celery and celeriac, CR- crustaceans, E- eggs, F- fish, P- peanuts, M- milk, MO- molluscs, MU-mustard, N-nuts, SE- sesame. Although we have a nut free kitchen, all of our dishes may contain traces of nuts due to the suppliers that we use. If you have any specific dietary requirements or allergies, please speak to member of staff. However, please be aware that food containing allergens are prepared and cooked in the same kitchen. Due to sourcing, some items are subject to change.

ME *Marseille* NU

COFFEE

ESPRESSO SINGLE 3.00
DOUBLE 3.50
AMERICANO 3.50

CAFFE LATTE 3.75
CAPPUCCINO 3.75
HOT CHOCOLATE 4.20
MOCHA 4.15
MACCHIATO 3.50
FRAPPE 4.50
AFFOGATO 5.50

ADD SYRUP 0.60

MATCHA

MATCHA LATTE 4.50
ICED RASPBERRY
MATCHA LATTE 5.50

ENGLISH BREAKFAST, PEPPERMINT
WILDBERRY, GREEN

TEA

CUP OF TEA 2.45
POT FOR 1 PERSON 3.00
POT FOR 2 PERSONS 5.00

FRESH JUICE

ORANGE JUICE 5.50
GREEN IMMUNE BOOSTER 5.50
VITAMIN C BOOST 5.75

MORNING COCKTAILS

PROSECCO 7.00
ESPRESSO MARTINI 10.50
MIMOSA 8.50
BLOODY MARY 10.50

MILKSHAKES

CHOCOLATE 5.25
STRAWBERRY AND BANANA 5.25

