

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 9.75/ SMOKED SALMON(F) 9.95/
SPINACH *VE 9.25

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

Chef's seasonal fruit served with vanilla chantilly cream, sauce and almond crumble.

CROQUE MONSIEUR (C, E, M, MU) 11.95

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

STEAK CROQUE MONSIEUR 19.95 (C, E, M, MU)

Toasted French sandwich of sirloin steak, cheese and dijon mustard topped with a creamy Bechamel sauce served with pickled gherkins.

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

With caramelised onion.

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

SPICY BEEF BRIOCHE (E, C) 12.95

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

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

PANCAKES (C, E, M, N) 9.75

Bacon and maple syrup served with strawberry salad.

Pistachio and raspberry *VE 11.50

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 9.75

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

WAFFLES WITH POACHED EGGS(M, E, C) *VE 10.95

Golden house-made waffles topped with greek yogurt, crisp fresh garden salad and perfectly poached eggs.

ADD BACON 2.00/ ADD SALMON 2.50

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 SAUSAGEY 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 7.00
AFFOGATO 7.50
ADD SYRUP 0.60

MATCHA

MATCHA LATTE 4.50

ICED RASPBERRY
MATCHA LATTE 5.50
ICED WHITE
CHOCOLATE MATCHA 6.00

TEA

ENGLISH BREAKFAST, PEPPERMINT
WILDBERRY, GREEN

FRESH JUICE

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

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

VANILLA 5.55
CHOCOLATE 5.55
STRAWBERRY AND BANANA 5.55

