

MAISON FRANÇOIS

Origin coffee

cafetiere of French press	7
espresso	4
double espresso	5
macchiato	4.5
double macchiato	5.5
americano	4.5
cappuccino	5.5
latte	5.5
flat white	5.5

turmeric latte	6
Uji ceremonial matcha latte	12

milk from Estate Dairy. alternatively oat, soy, coconut or almond available.

Filtered water (unlimited)

still or sparkling	3.5 pp
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Juices

orange	6.5
apple	6.5
pink grapefruit	6.5
watermelon	7.5
pineapple	7.5
tomato	7

cherry blossom drinking vinegar 6

pure green - apple, cucumber, kale, pineapple, lime mint 8.5

rise & shine - apple, carrot, ginger, turmeric, lemon 8.5

Early risers

Garibaldi	10	maison bellini	14
bloody mary	14	virgin mary	8
kir Royal	17	Champagne Philipponnat Royale Réserve Brut	17

Postcard teas

english breakfast	6
darjeeling	6
earl grey	6
green oolong	6
rooibos	6
peppermint	6
camomile	6
jasmine	6
lapsang souchong	6

Boissons chaudes

chocolat chaud maison	6
fresh ginger	6
fresh mint	6

Immune boosting shots

ginger	6
turmeric	6
pomegranate	6



BREAKFAST

Baked & bread

toasted sourdough / seeded wholemeal / rye (v)	5
croissant (v)	5.5
pain au chocolat (v)	6
pain Suisse (v)	6

Grains, Fruits & Pancakes

rolled quinoa porridge, poached fruit, almond butter (v)	9
maison granola, berries, Greek or coconut yoghurt (v)	10
coconut chia, blueberry compote, mixed seeds (v)	11
buttermilk pancakes, berries, lemon crème fraîche, pistachios, honey (v)	17
bowl of berries (v)	10
pink grapefruit (v)	8
maison françois fruit plate (v)	10

Breakfast sandwiches

jambon blanc, fried egg, potato rösti, gruyère, spiced ketchup	15
bacon or sausage (add egg / potato rösti 3/3)	10

Sides

avocado (v)	7	breakfast sausages	6
avocado, chilli, herb oil (v)	8	ham	5.5
mushrooms, pistou (v)	6	boudin noir	6
potato rosti (v)	6	eggs	6
smoked salmon	11	tomatoes (v)	4.5
crisp bacon	6	caviar 15g/30g	45/90
baked beans (v)	5		

Eggs

poached, fried, scrambled, boiled, with toasted sourdough (v)	10
eggs florentine (v)	12/21
eggs royale <i>supplément caviar</i> (15g/30g) - 45/90	14/22
eggs benedict	14/20
smoked salmon and scrambled eggs <i>supplément caviar</i> (15g/30g) - 45/90	21
omelette (add cheese / ham 2/5)	12
vegetable omelette - spinach, tomato, mushroom (v)	16
omelette, smoked salmon, avocado	24
caviar and scrambled eggs	48

Breakfast plates

poached eggs, corn fritter, avocado, chilli, dukkah, herb salad (v)	18
grilled kipper, tomatoes, sauce verte	18
mushrooms on toast with pistou (v)	12.5
spiced avocado & tomatoes on toast (v)	15.5
maison françois full English	24

Executive Chef: Matthew Ryle

Executive Pastry Chef: Jérémy Prakhin

Please inform your server if you have any allergies or special dietary needs.

A discretionary service charge of 15% will be added to your bill.