

L'ASSIETTE

WE SOURCE FREE-RANGE PRODUCE WHERE POSSIBLE.

GLUTEN FREE BREAD & 5 GRAIN AVAILABLE ON REQUEST.

Until 3pm - BREAKFAST

Eggs any style & toast *.v	9
Muesli , blueberry compote, yoghurt & almond milk *.v	12
Petit Déjeuner , baguette, pastry, juice, jam & coffee v	15
Wild mushrooms , creamy white wine sauce on sourdough *.v	16
Moroccan beans & chorizo s/w poached egg and sourdough *	16.5
Pain Perdu / French toast s/w crispy bacon, banana & maple	17
Eggs Benedict s/w spinach & sourdough: * mushroom or bacon or cured salmon	16/18/18
Potato & herb hash , poached egg, hollandaise: GF mushroom or bacon or cured salmon	18
L'Assiette omelette , ham, potato & Emmental GF	15
Cured salmon omelette , chèvre, capers GF	19.5
Le Grand Eggs, potato & herb hash, mushroom, bacon, sausage, Provençal tomato & sourdough *	17/23
Croque Monsieur / Croque Madame	15/17

SIDES

egg	3
spinach / Provençal tomato / mushroom / potato & herb hash	4.5
bacon / cured salmon / sausage	7

GF: Gluten Free

*: Gluten Free on request

V: Vegetarian

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From 11am - LUNCH

Garlic Baguette ^V	7
Chicken liver pâté w/ plum glaze, apricot chutney & toasted baguette *	14
Soup du Jour / Ask your waiter	POA
French onion soup w/ gruyere, crouton *	11
Goat cheese salad w/ walnuts, fig, honey & croutons *. ^V	21
Lamb kidneys & wild mushrooms w/ sourdough *	21
Beef Bourguignon s/w roasted potatoes & baguette	21
Open steak sandwich Angus sirloin, sourdough, tomato relish, melting brie s/w fries & aioli	21
Poisson en papillote Market fish baked in parchment w/ white wine, green beans, potatoes & lemon	POA

All Day - CALETTES

Complete - Ham, egg, Emmental ^{GF}	14.50
Vegetarian - Mushroom, spinach, egg, Emmental ^{GF, V}	14.50
Saucisse - Sausage, onion, gruyere, mustard	17
Tartiflette - Bacon, onion, tartiflette (cheese), potato, crème fraiche ^{GF}	19
Nordique - Salmon Gravlax, red onion, caper, lemon crème fraiche ^{GF}	19.50

SIDES

Frites & aioli ^{GF}	5.5
Rocket, gruyère and toasted walnut ^{GF}	7

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All Day - CREPES

Lemon & sugar	6
Nutella	8
Berry compote , yoghurt	8
Salted caramel , vanilla bean ice-cream	8
Caramelised cinnamon apples , walnuts, vanilla bean ice-cream	8

DESSERTS

Crème Brulée	11
Chocolate Fondant , salted caramel, vanilla bean ice-cream	11
Fromage du Jour / Ask your waiter	12ea
Vanilla bean ice-cream	1 scoop 3 2 scoops 5

HARNEYS TEAS **4**

Chamomile / Peaches & Ginger / Citron Green / Peppermint / Raspberry / Paris
Earl Grey Supreme / English breakfast / Chinese flower / Pomegranate Oolong

ESPRESSO / CHOCOLAT CHAUD

Espresso	3.5
Flat white / cappuccino / long black	4
Latte / mocha / hot chocolate	4.5
Iced coffee / Iced mocha / Iced hot chocolate	6.5
Soy / almond milk / decaf / extra shot	0.5