



Brunch Menu

Untill 5:00 pm



Viennoiserie Basket 2 croissants, 2 pains au chocolat, 2 raisin rolls, 1 chocolate torsade 18

Tartines

- Tartine Savoyarde* 20
Bayonne ham, raclette cheese, caramelized onions
- Tartine d'Avocat* 20
Avocado, poached eggs, feta cheese, Espelette pepper
- Tartine Scandinave* 22
Smoked salmon, avocado, dill crème fraiche

Sandwiches

- Monsieur Croq'* 20
Our own version of the classic "Croque Monsieur"
- Madame Croq'* 22
Our own version of the classic "Croque Monsieur" with 1 egg
- Le Cochon* 22
Braised pork cheeks, pork terrine, pickled cucumber spicy vegetables relish, arugula, cilantro
- Le Poulet* 22
Chicken schnitzel, tartare sauce, baby lettuce, tomatoes, emmental cheese, whole grain mustard
- So France Burger* 26
Sourdough bun, onions confit, raclette cheese, French fries
- Duck Conf'wich* 28
Shredded duck confit, foie gras, rocket, confit shallot, mustard

Crêpes

Savory

- La Complète* 20
Cooked ham, Emmental, egg
- Galette Saucisse* 20
Farmer sausage, Emmental
- La Poulette* 20
Béchamel, chicken, Emmental, mushroom
- La Montagnarde* 22
Raclette cheese, bacon, caramelized onions
- La Norvégienne* 22
Smoked salmon, spinach, crème fraiche

Sweet

- La Sucrée* 8
Sugar, lemon juice
- La Caramel* 10
Homemade salted butter caramel sauce
- La Banane - Choc* 12
Banana, chocolate sauce
- La Tatin* 14
Caramelized apple, vanilla ice cream

Week-End Favorites

- Granola* 14
Yogurt, granola, fresh fruits
- French Toast* 18
Caramelised apple, whipped cream, caramel sauce
- Eggs Benedict* 22
Choice of smoked salmon or Bayonne ham
- Ultimate Breakfast* 25
Scrambled eggs, mushrooms, spinach, bacon
- Salade Nicoise* 24
Baby lettuce, pan-seared tuna, green beans, olives, egg
- Duck Hash* 28
Shredded duck, roasted potatoes, slow cooked egg, duck jus
- Steak & Eggs* 34
Grenailles potatoes, mesclun salad
- Beef Tartare* 18 34
Mesclun salad, french fries with main course

To Share

- Assorted Cold Cuts* for 2 for 4
26 48
Selection of 6 artisan cold cuts
- Assorted French Cheeses* 26 48
Selection of 6 artisan cheeses
- Assorted Cold Cuts & French Cheeses* 30 55
- Baked Camembert* Half Whole
18 32

Desserts

- Faisselle* 10
Crème fraîche, berry coulis
- Tarte au Citron / Lemon Tart* 12
- Fondant au Chocolat / Chocolate Lava Cake* 12
Vanilla ice cream
- Floating Island* 12
Crème Anglaise, roasted almond
- Crème Brûlée* 12
- Baba au Rhum* 12
Spong cake, Rum syrup, whipped cream
- Paris Brest* 12
Pastry choux, praline filling
- Tropézienne* 12
Brioche, crème pâtissière filling
- Profiteroles Canelé* 12
Vanilla ice cream, whipped cream, chocolate sauce

Booz

- Lillet Sonic, Rosé Pamplemousse* 10
- Bellini, Mimosa* 14
- Sparkling Wine* 50

All price ar subject to 10% service charge + 7% gouvernement tax