

# Tarts

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<b>Dark Chocolate</b> Cacao Barry 66% dark chocolate	8.50
<b>Cheese</b> Mascarpone and cream cheese with white chocolate	8.50
<b>Lime &amp; Mixed Herb</b> Fresh lime curd with mixed herb chantilly cream	11.00
<b>Hazelnut</b> Toasted Piedmont hazelnuts with caramel and hazelnut mousse	12.50
<b>Raspberry</b> Fresh raspberry on a light vanilla cream	12.50
<b>Blackberry</b> Fresh blackberry on a light vanilla cream	12.50
<b>Solliès Figs</b> Fresh Solliès figs with homemade fig jam, almond frangipane and light vanilla cream	12.50
<b>Shine Muscat</b> Shine muscat grapes with Yuja cream	12.50

# Bakes & Viennoiserie

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<b>Plain Croissant</b>	3.20
<b>Almond Croissant</b>	4.20
<b>Pain Au Chocolat</b>	4.20
<b>Williams Pear Danish</b>	6.50
<b>Brie Cheese Danish</b>	7.00
<b>Solliès Fig Danish</b>	7.00

# Ice Cream & Sorbet

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<b>Choice of 1 flavour</b>	5.00
<b>Choice of 3 flavours</b>	12.00

66% Dark Chocolate Ice Cream | Tahiti Vanilla Ice Cream  
Strawberry Sorbet | Tulameen Raspberry Sorbet  
Roussillon Peach Sorbet | Pineapple Sorbet | Musk Melon Sorbet

# Desserts

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<b>Apple Tarte Tatin</b>	16.00
Caramelised Reinette apples on a crisp Sablé Breton with a touch of Calvados and Tahiti Vanilla ice cream	
<b>Solliès Fig Tart</b>	16.00
Solliès figs and Acacia honey crème Chiboust with Port wine coulis	
<b>Pear Tarte Fine</b>	15.00
Warm poached Williams pears on a thin crispy tart	
<b>Shine Muscat Grapes</b>	16.00
Korean Shine Muscat in different textures with Yuja-grape sorbet	
<b>Grand Marnier Soufflé</b>	18.00
Warm Grand Marnier soufflé served with orange marmalade and crème anglaise	
<b>Whisky and Chocolate Soufflé</b>	18.00
Warm Johnnie Walker Blue Label whisky soufflé served with dark chocolate sorbet	

# Quiches & Sandwiches

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<b>Bacon and Mushroom Quiche</b>	12.50
<b>Broccoli and Ricotta Cheese Quiche</b>	12.50
<b>Egg Mimosa Croissant Sandwich</b>	15.00
Organic hard-boiled egg with a tangy mix of mustard and mayonnaise in a freshly baked croissant	
<b>Smoked Salmon Croissant Sandwich</b>	18.00
Kaviari house smoked salmon from Scotland with cream cheese and fresh dill in a freshly baked croissant	
<b>White Tuna Croissant Sandwich</b>	18.00
Line caught white tuna with mayonnaise and onion in a freshly baked croissant	
<b>Croque Monsieur</b>	18.00
Grilled ham and gruyère cheese sandwich	

\*All sandwiches and quiches are served with a side of salad

# Beverage Menu

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Coffee	Espresso	3.30
	Americano	4.70
	Long Black	5.60
	Piccolo	5.60
	White Flat white   Latte   Cappucino	6.50
	Mocha	7.50
	Add Ons Extra Shot   Ice   Soy Milk   Oat Milk	1.00

## Cold Beverages

Melon and Rose Cold Brew	7.50
Cold Pressed Juices	8.00
Orange   Celery, Cucumber   Watermelon, Grapefruit   Orange, Carrot, Passionfruit, Coconut water	

Hot Tea (Monogram)	7.50
Black Tea Earl Grey, Morning English, Kashmere	
Green Tea Uji Sencha	
Herb Tea Shiso Mint, Chamomile	

Others	Hojicha Latte	7.50
	Hot Chocolate	7.50
	Evian (still)	3.75
	Badoit (sparkling)	3.75