

WEEKEND BRUNCH MENU

PETIT APERO

CHARLES CHEVALIER champagne (125ml) **7.95**
BOUVET crémant Loire (125ml) **5.95**
MIMOSA crémant, orange juice **6.95**

FRESHLY SQUEEZED ORANGE JUICE **2.95**

BOISSONS CHAUDES

CAFÉ **2.75**
ESPRESSO **2.25**
DOUBLE ESPRESSO **2.85**
LATTE **2.95**
CAPPUCCINO **2.95**
CHOCOLAT CHAUD **3.25**
TEA **2.75**

LIGHT BRUNCH

FRESH CROISSANT or PAIN AU CHOCOLAT (V E G M) **2.95**
SALTED CARAMEL MUFFIN (V G M) **2.95**
HOMEMADE GRANOLA POT vegan yoghurt, seasonal fruit compote (VE N) **4.95**
FRENCH TOAST crème fraîche, fresh berries, honey (V E M G) **4.95**

PLATS DE RÉSISTANCE BRUNCH

FRENCH ONION SOUP gruyère croûton (M SD G C) **5.95**
FRENCH OMELETTE gruyère, parsley (V E M) **5.95**
CROQUE MADAME ham, cheese, fried egg (M E G) **6.95**
MASHED AVOCADO confit tomato, kale, chilli flakes, sunflower seeds, wholemeal toast (VE G) **6.95**
EGGS BENEDICT toasted muffin, ham, soft poached egg, sauce hollandaise (M E SD G) **8.95**
CJ BREAKFAST Toulouse sausage, smoked thick cut bacon, black pudding, grilled tomato, sautéed mushrooms, potato rösti, choice of poached, fried or scrambled egg (M E G) **10.95**
CJ VEGETARIAN BREAKFAST homemade baked beans, wilted spinach, grilled tomato, sautéed mushrooms, potato rösti, choice of poached, fried or scrambled egg (V M E G) **9.95**
STEAK FRITES 6oz rump steak, frites, confit tomato (M) **9.95**

SIDES

SAUTÉED MUSHROOMS **2.95** (V M)
WILTED SPINACH **2.95** (V M)
FRITES **2.95** (V)

HOMEMADE BAKED BEANS **2.95** (V)
TOULOUSE SAUSAGE **1.95**
SMOKED THICK CUT BACON **1.95**

ALLERGENS - indicates presence of allergen in the dish

C-Celery / E-Eggs / G-Gluten / Cr-Crustacean / F-Fish / L-Lupin / M-Milk / Mo-Molluscs / Mu-Mustard /
N-Nuts / P-Peanuts / SS-Sesame Seeds / S-Soya / SD-Sulphur Dioxide / V-Vegetarian / VE-Vegan