

*chez jules*

## WEEKEND BRUNCH MENU

Saturday & Sunday 10.30am till 12.00noon

### PETIT APERO

CHARLES CHAVELIER champagne (125ml) **7.95**

BOUVET crémant Loire (125ml) **5.95**

MIMOSA crémant, orange juice **6.95**

### LIGHT BRUNCH

FRESH CROISSANT or PAIN AU CHOCOLAT (V E G M) **2.95**

HOMEMADE GRANOLA POT vegan coconut 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) **6.95**

TARTIFLETTE potato, smoked bacon, shallots, cream, Reblochon cheese (M SD) **7.25**

FRENCH OMELETTE gruyère, parsley (V E M) **7.95**

CROQUE MADAME ham, cheese, fried egg (M E G) **7.95**

WILD MUSHROOMS garlic butter, toasted brioche, soft poached egg (V M E SD G) **9.95**

EGGS BENEDICT toasted muffin, ham, soft poached egg, sauce hollandaise (M E SD G) **9.95**

EGGS FLORENTINE toasted muffin, wilted spinach, soft poached egg, sauce hollandaise (V M E SD G) **8.95**

### BOISSONS CHAUDES

CAFÉ **2.75** / ESPRESSO **2.25** / DOUBLE ESPRESSO **2.85** / LATTE **2.95**

CAPPUCCINO **2.95** / HOT CHOCOLAT **3.25** / TEA **2.75**

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

Depuis 1997