

BEVERAGES

Coffee	
Espresso	21
Double Espresso	25
Macchiato	23
Turkish Coffee	25
Americano	24
Latte	28
Spanish Latte	35
Cappuccino	28
Signature Tea	28
Darjeeling English Breakfast Earl Grey Jade Sword Jasmine Chamomile Lemongrass & Ginger Blackcurrant & Hibiscus Peppermint	
Soft Drinks	25
Coca-Cola Coca-Cola Light Fanta Sprite	
Juices	35
Orange Pineapple Grapefruit Carrot Apple Watermelon	
Water	250ml 500ml
Acqua Panna San Pellegrino	15 25

BREAKFAST

Avocado Tartine ^{D G V}	90
Toasted sourdough bread with soft scrambled eggs, crushed avocado, watercress, semi dried tomato, cottage cheese and pumpkin seeds	
Your Choice of Eggs ^D	85
Omelette, scrambled, fried, poached or boiled <i>With a choice of tomato, mushrooms, bell peppers, onion, cheddar cheese, chili and turkey ham</i>	
Eggs Benedict ^{D G}	85
Toasted sourdough bread with two poached eggs, wilted spinach, turkey ham and Hollandaise sauce <i>Egg dishes are served with hash brown potato, asparagus and vine tomato</i>	
French Toast ^{D G}	80
Vanilla Chantilly cream and mixed fresh berries	
Savory Buckwheat Crêpe ^{D G N V}	75
Sautéed mushrooms, wilted spinach, goat's cheese and pine nuts	
Organic Muesli ^{G N V}	60
Greek yoghurt and mixed berries	
Bircher Muesli ^{G N V}	60
Malika honey, almond flakes, apple and chia seeds	
Organic French Yoghurt ^D	30
Low or full fat yoghurt with vanilla, strawberry or mango flavour	
Cheese Platter ^{D G}	90
Quince paste, apricots and baguette	
Seasonal Fruit Plate ^V	50

VIENNOISERIES

French Bread Basket ^{DGN}	55
French butter, homemade berry jam and Malika honey	
Plain Croissant ^{DG}	16
Almond Croissant ^{DGN}	20
Red Velvet Croissant ^{DG}	20
Pistachio Croissant ^{DGN}	20
Oreo Croissant ^{DG}	20
Pain au Chocolat ^{DG}	20
Vanilla Cream Brioche ^{DGN}	20
Berliner ^{DGN}	18
Chocolate Chip and Cream Danish ^{DG}	18
Fruit Danish ^{DG}	22
Caramel and Riz au Lait Cruffin ^{DGN}	22

PASTRIES

Malika Honey Cake ^{DGN}	40
Light Madagascan vanilla mousse and apricot confit with a honey and saffron crémeux	
MO Cheesecake ^{DGN}	38
Tahitian vanilla and fresh fruits	
Cloud Cake ^{DGN}	35
Soft madeleine sponge, light pistachio mascarpone mousse and delicate strawberry confit	
Vanilla Cake ^{DGN}	42
Madagascan vanilla mousse, vanilla sponge, basil and fresh raspberries	
Opera Cake ^{DG}	35
Coffee buttercream with 66% dark chocolate ganache	
Mille-feuille ^{DGN}	35
Caramelized puff pastry with flavoured crémeux	
Rose Tart ^{DGN}	35
Almond and plum frangipane, red plum confit and Opalys rose water cream	
Pecan Brownie ^{DGN}	42
Pecan nuts with 70% dark chocolate mousse and pecan pralines	
Seasonal Fruit Tart ^{DGN}	35
Fresh fruits, orange blossom and vanilla custard	
Paris Brest ^{DGN}	35
Soft homemade pralines with pistachio crémeux	
Éclair ^{DGN}	35
Piedmont hazelnut cream	
Canelé ^{DGN}	16
Classic, raspberry, pistachio or hazelnut	

SOUP AND SALADS

French Onion Soup ^{D G}	60
Baked with cheese baguette croutons, caramelized sweet onions and beef broth	
Confit Duck Salad ^G	70
Baby gem lettuce with poached eggs, duck fat, potato, caramelized onions and garlic croutons with orange and thyme dressing	
Signature Garden Salad	65
Vanilla and herb infused seared tuna with baby greens, cherry tomatoes, orange segments, white asparagus, olives and citrus vinaigrette	
Apple and Walnut Salad ^{N V}	65
Green apple with walnuts, raisins, endive, goat's cheese, seeded mustard and Malika honey dressing	
Classic Caesar Salad ^{D G}	
Baby gem lettuce, white anchovies, Grana Padano Parmesan flakes, poached eggs, beef pancetta and garlic croutons with classic Caesar dressing	
<i>Vegetarian</i>	65
<i>Grilled chicken breast</i>	80
<i>Cajun prawns</i>	90

SANDWICHES

Rye Sourdough with Smoked Salmon ^G	65
Atlantic smoked salmon with cream cheese, capers, cucumber, Spanish onion and frisée lettuce	
Baguette with Brie and Bresaola Beef ^{D G}	70
Traditional baguette with Brie cheese, black truffle, bresaola beef, baby roquette and chive butter emulsion	
Baked Cheese Croissant ^{D G}	80
Smoked beef bacon, sauteed mushrooms, Comté cheese and shaved truffle	
Croque Monsieur ^{D G}	70
Classic hot sandwich with turkey ham, Gruyère cheese, béchamel sauce and pain de mie	
Baked French Fries ^D	45
Camembert cheese, chilli flakes, chives and truffle oil	

QUICHES

Quiche Lorraine ^{D G}	60
Egg royale, turkey bacon, Gruyère cheese, shallots, garlic and parsley	
Spinach and Goats Cheese Quiche ^{D G}	55
Egg royale, baby spinach, goat's cheese, confit tomato, shallots, garlic and thyme	
Ratatouille Quiche ^{D G V}	50
Egg royale, aubergine, courgette, bell peppers, tomato, Spanish onion, garlic and basil	