

VIENNOISERIES et BAGUETTE

croissant	6	pain au chocolat	8
croissant aux amandes	8	pain aux raisins	8
la bastide brioche	8	pain au cinnamon	8
half a baguette with French butter and Bonne Maman jam (fresh or toasted)			9

La Bastide Combination:

*your choice of any of the above + coffee or tea +
orange or green juice*

19



LES PLATS

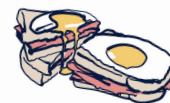
free range eggs with toasted sourdough - poached or scrambled (low gfo)	16
omelette française aux fines herbes, saumon fumé, sourdough (low gfo)	28
brioche french toast, honey yoghurt, blackberries, almonds (v, s&n)	23
wild mushrooms, poached eggs, confit garlic, chilli, sourdough (v, low gfo)	26
provençale ratatouille, fried egg, basil, toasted sourdough (vgo, low gfo)	23
terrine, cornichons, dijon, toasted sourdough (s&n, low gfo)	24
assiette de saucisson, canard et foie gras parfait, fromage, cornichons, pickles, dijon, baguette (low gfo)	26

Personalise:

belly bacon lardons garlic et parsley mushrooms pommes frites pomme pavé croustillant saumon fumé	5 ea
--	------

*'gf' gluten free. 'vg' vegan. 'v' vegetarian. 's&n' contains seeds and/or nuts, 'o' option
15% surcharge will apply on public holidays*

LE CROQ



croque monsieur: pan toasted gruyère, smoked leg ham and creamy béchamel	24
croque madame: all of the above with the added lusciousness of a sunny-side-up fried egg	27

DOUX

crème brûlée (gf)	18
-------------------	----

BOISSONS

Café		Chocolat		Thé	
espresso	5.50	mocha	6.50	english breakfast	6.50
macchiato	6.50	hot chocolate	6.50	earl grey	6.50
cappuccino	6.50	iced chocolate	6.50	peppermint	6.50
flat white	6.50			green	6.50
latte	6.50			lemongrass &	6.50
café iced	6.50	Jus	8.00	ginger	
chai latte	6.50	fresh orange or			
decaf	6.50	green juice			
babycino	3.50				
extra shot	2.00				

ALCOOLS full wine list available plus ...

moët & chandon	28
bloody mary	22
mimosa	22

