

VIENNOISERIES et BAGUETTE

croissant	6	pain au cinnamon	8
croissant aux amandes	8	pain aux raisins	8
pain au chocolat	8		
half a baguette, french butter, bonne maman jam (fresh or toasted)	9		
la bastide brioche, isigny salted butter, bonne maman jam	12		

La Bastide Combination:

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



20

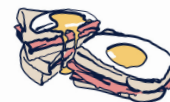
LES PLATS

free range eggs (poached, fried or scrambled), sourdough (low gfo)	16
œufs brouillés, scrambled eggs, torn burrata, lardons, piment, sourdough	28
grilled cheese, mushrooms, confit garlic, salsa, fried egg, sourdough	25
provençale ratatouille, fried egg, basil, toasted sourdough (vgo, low gfo)	23
terrinerie, caperberries, dijon, toasted sourdough (s&n, low gfo)	24
whipped avocado, herbes de provence, beetroot pickle, haloumi, sourdough	25
banana & granola bread with coconut and almonds, yoghurt, berries (s&n)	22
salade de tomates, la delizia latticini burrata, avocado, shallot, olives, basil	30
assiette de charcuterie, saucisson, canard et foie gras parfait, fromage, cornichons, pickles, dijon, sourdough (low gfo)	28

Personalise:

confit tomatoes crispy pommes pavé garlic mushrooms	5 ea
streaky bacon lardons	7
house-cured salmon	12

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 28

DOUX

crème brûlée (gf) 18

BOISSONS

CAFÉ	CHOCOLAT	JUS
espresso 5.50	mocha 6.50	orange juice 8.00
macchiato 6.50	hot chocolate 6.50	green juice 8.00
cappuccino 6.50	iced chocolate 6.50	
flat white 6.50		
latte 6.50		
THÉ		
café iced 6.50	english breakfast 6.50	
chai latte 6.50	earl grey 6.50	
decaf 6.50	peppermint 6.50	
babycino 3.50	green 6.50	
extra shot 2.00	lemongrass & ginger 6.50	

ALCOOLS full wine list available plus ...

crémant	18
bloody mary	22
mimosa	22

