

BREAKFAST

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A LA CARTE

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YUM Granola (V,DF,GF) \$25

Organic Granola, Coconut Chia Pudding, Coconut Milk, Agave Syrup, Seasonal Fruit & Goji Berry

French Toast \$25

Brioche French Toast, Banana, Maple Syrup & Candied Bacon With Vanilla Mascarpone

Avocado On Toast \$25

Crushed Avocado, Danish Feta, Cherry Tomato, Baby Spinach & Smoked King Salmon On Multi Grain Toast

Scrambled Eggs On Toast (V) \$25

Scrambled Eggs, Truffle Oil, Sautéed Mushroom On Bürgen Toast

Three Eggs Omelette \$25

With Your Choice Of 3 Fillings Served With Petite Salads & Ciabatta

Hearty Breakfast \$32

Ciabatta, Streaky Bacon, Hash Brown, Tomato, Creamed Mushroom And Spinach, Baked Beans With Two Poached Eggs & Hollandaise

Paris To Go (V) \$17

Warm Croissant, Danish Pastries & Bonne Maman Jam



September 2020

GF and Vegan option available on request

Executive Chef : Jiwon Do

SIDES

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\$7 Each

Smoked Salmon
Streaky Bacon
Hash Brown
Tomato
Mushroom
Spinach
Eggs (Cooked Any Style)

\$9 Each

Two Slices Of Toast With Condiments

BEVERAGES

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Speciality L'Affare Coffees \$4.5
Gusto Cioccolato Hot Chocolate \$4.5

Breakfast Prices Include Filter Coffee Or
T Leaf Tea & Juice

 WELLINGTON

September 2020

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