

BRUNCH

COCKTAILS

SOMBRE HERO 12
avocado, lime, Pimenter tequila
St. Germain

GARDE LA PÊCHE 12
peach cream, orange blossom
champagne

L'ÎLE DE BEAU THÉ 12
Tanqueray, lime
rooibos tea

LE TEMPS DES CERISES 12
fig, preserved cherries
almond milk

LARGE PLATES

EGGS ANY WAY 8
white bread, sourdough or
cereal bread

SMOKED SALMON 16
scrambled eggs on toast

AVO AND EGGS 14
chili oil

EGGS BENEDICTE 14
hollandaise, parisian ham or salmon

PANCAKES 13
hazelnut caramel sauce
apple-banana compote

HOMEMADE NUT GRANOLA 10
yoghurt, honey, fresh berries

CELERIAC VELOUTE 9
pumpkin seeds, pickled
mushrooms, parmesan fritters

HARISSA SQUASH 17
couscous, tahini yoghurt
olives, pistacchio, salsa verde

MUSHROOM TARTINE 14
poached egg

HOX CHEESEBURGER 18
french fries, salad

HOX MONSIEUR 14
french fries, salad

SEASONAL FRUIT PLATE 10

PASTRIES

TARTINE 6
butter, selection of jams

CROISSANT AU BEURRE 3

PAIN AU CHOCOLAT 4

PAIN AUX RAISINS 4

SIDES

FRENCH FRIES 4

SEASONAL SALAD 5

MAC AND CHEESE 6

SEASONAL VEGETABLES 5

POMME PUREE 4

DESSERTS

COCONUT MERINGUE 9

CAFE GOURMAND 9

DESSERT OF THE DAY 9

All prices are net in €, including 10% VAT.

If you have any food allergies or intolerances, please let your waiter know. Alternatively, we have a list of allergens available. We will gladly accept your restaurant tickets, except on weekends. Cheques are not accepted.