# **BRUNCH**

## COCKTAILS

#### **SOMBRE HERO 12**

avocado, lime, Pimenter tequila St. Germain

#### **GARDE LA PÊCHE 12**

peach cream, orange blossom champagne

EGGS ANY WAY 8

white bread, sourdough or cereal bread

**SMOKED SALMON 16** 

scrambled eggs, toast

**AVO AND EGGS 14** chili oil, toast

**EGGS BENEDICTE 14** hollandaise, parisian ham or salmon, toast

**PANCAKES 13** 

caramel sauce apple-banana compote

**GRANOLA 10** yoghurt, honey, fresh berries

**SEASONAL FRUIT PLATE 10** 

## **PLATS**

#### L'ÎLE DE BEAU THÉ 12

Tanqueray, lime rooibos tea

#### LE TEMPS DES CERISES 12

fig, preserved cherries almond milk

#### **CELERIAC VELOUTE 10**

pumpkin seeds, pickled

mushrooms, parmesan fritters

#### HARISSA SQUASH 17

couscous, tahini yoghurt olives, pistacchio, salsa verde

#### **MUSHROOM TARTINE 14**

poached egg

### **HOXTON BURGER** fries, salad 16

THPB: caramelized onions matured cheddar +2

#### **HOX MONSIEUR 15**

french fries, salad

#### **CHEESE PLATE 10**

cheese trio, dates, grapes,

pear-mustard confit

# **PASTRIES**

**TARTINE 6** butter, selection of jams

**CROISSANT AU BEURRE 3** 

PAIN AU CHOCOLAT 4

**PAIN AUX RAISINS 4** 

#### **ACCOMPAGNEMENTS**

FRENCH FRIES 4 with truffle +2

SEASONAL SALAD 5

MAC AND CHEESE 6

**SEASONAL VEGETABLES 5** 

**POMME PUREE 4** 

#### **DESSERTS**

**COCONUT MERINGUE 9** 

**GLOUTON COFFEE 9** 

DESSERT OF THE DAY 9