

BRUNCH

COCKTAILS

SOMBRE HERO 12

avocat, 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 cereals bread

SMOKED SALMON 16

scrambled eggs, toast

AVO & EGGS 14

chili oil & flakes, toast

EGGS BENEDICT 14

hollandaise sauce, parisian ham or salmon, toast

PANCAKES 13

nut-caramel sauce, apple-banana compote

GRANOLA 10

yoghurt, honey, fresh berries

SEASONAL FRUIT PLATE 10

FRESH PEAS SOUP 10

fresh goat's cheese, mint

SUMMER QUINOA 20

almond purée, summer vegetables, truffle

MUSHROOM TARTINE 14

scrambled eggs, chili oil, toast

HOXTON CHEESEBURGER 19

fries, salad, caramelized onions

HOX MONSIEUR 15

fries, salad

FISH'N CHIPS 19

potato dumpling, tartar sauce, peas

ASSIETTE DE FROMAGE 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

SIDES

FRIES 4

with truffle oil +2

SEASONAL SALAD 5

pine nuts, parsley

MAC'N CHEESE 6

SEASONAL VEGETABLES 5

GRENAILLE POTATOES 5

DESSERTS

CHOCOLATE HAZELNUT & COFFEE TEXTURE 9

DECLINATION OF APPLE 9

RASPBERRY PIE 9

HAPPY COFFEE 9

DESSERT OF THE DAY 9