

BRUNCH

DRINKS

Fresh Orange Juice	5	Sparkling grape juice	6
Bloody Mary	9.5	Glass of Champagne	13

SAVOURY

Salmon breakfast	15
Smoked salmon . sourdough bread . cream-cheese . avocado . poached egg	
Benedict Breakfast	14
Croissant . whiskey glazed crispy bacon . poached eggs . Truffle hollandaise sauce . smashed avocado	
Duck Salad	16
Smoked duck breast . blue cheese . walnuts . pear . honey dressing	
Corn bread & Haloumi	15
Corn bread . grilled halloumi . cherry tomatoes & spinach black garlic . pan-fried egg	
Bavette & frites	19
Beef flank steak . Parisian fries . <i>sauce of the day</i>	
Burrata breakfast	15
Portobello mushroom . potato cake . pesto . sweet & sour sauce	

*If you have any allergy thank you for letting the staff know before ordering
A discretionary 12.5% service charge will be applied to your bill*

BRUNCH

SWEETS

Bread & butter	3	Croissant or Pain au chocolat	2
French toast . berries . ganache	10	Cannelé	2
Chocolate fondant . Vanilla ice cream	10	Lemon Crème brûlée	7

LA FERME CLASSIC'S & SIDES

FROM 11 AM

Charcuterie selection, baguette & salted butter			18
Cheese selection, seasonal chutney			18
Burgundy Snails		6/12pcs	9/17
Baked camembert . garlic & white wine . soldiers . chutney		half / whole	9/17
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“Coin de rue” Parisian fries . Mayo			5
Baby mix salad			4
Broccolini tenderstem & homemade harissa			9

HOT DRINKS

Espresso Single / Double	2/3	Tea & Infusion	3
Macchiato	2.5	Hot chocolate	3.5
Cappuccino	2.8	Americano	2.5
Latte	2.8	Extra shot	60p
Flat white	3.2	Oat / Soja / Almond milk	20p

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