LA

PÂTISSERIE

COTTAGE

BREAKFAST

7AM – 11:30AM

Lardons – Oeuf cocotte GFO 26
Bacon, eggs, caramelised onion, crème royale, potatoes.

Vegetarian – Oeuf cocotte V GFO 26
Mushroom, kale, garlic, caramelised onion, crème royale, eggs, potatoes.

Salmon – Oeuf cocotte GFO 28
Smoked salmon, kale, caramelised onion, crème royale, potatoes.

Jamón Nest GF 25
Potato nest, Emmental béchamel, poached eggs,
hollandaise & jamón serrano.

Salmon Nest GF 26
Potato nest, smoked salmon, poached eggs,
hollandaise, cream cheese & lemon.

Açaí Bowl GF 22
Brazilian açaí, coconut water & chia, seasonal fruit and house-made granola.

Churros 3pc V 16
Dulce de leche or Nutella.

Breakfast Basket 24
A hot drink, one viennoiserie (croissant or pain au chocolat), two slices of French bread with French butter and your choice of jam, honey or Nutella, and a small fresh orange juice.

Petit Breakfast Basket 16
A small hot chocolate, chai or fresh orange juice, one mini viennoiserie (croissant or pain au chocolat), and two petite slices of French bread with your choice of jam, honey or Nutella.

V vegetarian · GF gluten free · GFO gluten free option

ALL DAY

SERVED UNTIL 2PM

Croque Monsieur 21
French brioche, ham, Gruyère & béchamel.
Served with a fresh green apple & fennel salad.

Quiche of the Day 19
Served with a fresh green apple & fennel salad.

Cheese Board (to share) V 28
Emmental, Brie, Gorgonzola, dried apricot, French bread & crackers.
Our cheese selection changes with the season.

Mixed Board (to share) 34
Jamón serrano, saucisson sec, two cheeses, dried apricot, cornichons, olives, French bread & crackers.

French Bread & Butter 12
Extras: French butter, marmalade, jam or Nutella 2
Escabèche (house pickles) 4

Please let our staff know of any allergies or dietary requirements.
Gluten free bread available.

V vegetarian · GF gluten free · GFO gluten free option

Loved your visit?

★★★★★

Review us on Google

Follow us on Instagram
@la_patisserie_cottage