

CAVE À MANGER

BRUNCH MENU



SATURDAY AND SUNDAY (10AM - 2PM)

THE FRENCHIE

Coffee and Cinnamon Brioche French Toast 850
Poached Pears + Lavender Whipped Cream

SHELLY

Snapper Crab Cake 870
Hollandaise | Smoked Sailfish Pate | Parsnip Chips

- + **Poached Egg** 50
- + **Bacon** 50

MIDDLE- EASTERN

Turkish Style Shakshuka 1,280
Served with White Baguette

- + **Sausage (Boerewors)** 50

PROTEIN POWER

Meat Lover Sirloin Steak 1,650
2 eggs | Hollandaise | Maple Bacon

FOR OUR PLANT BASED BESTIES

Tofu Scramble 1,190
Served with Spinach and Mushrooms

AVO PARTY

Avocado Toast 690
Simple Smashed Avocado served on Sourdough Spelt,
Freshly grated peccorino Cheese

- + **Poached Egg** 50

CROQUE + CROISSANT

Classic Croque Monsieur 700
Ham and Gouda Cheese Melt served with

- + **Poached Egg** 50
- + **Bacon** 50

Make it Croque Madam + Poached Egg 50

Pain Au Chocolate 370

Croissant 350

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GRANOLA GANGSTER

Housemade Cranberry and Pumpkin Seed Granola 690

Natural Greek Yoghurt, Fresh Strawberries and Blueberries

SIDEKICKS

Fruit Salad 300

Boerwors Sausage 350

COFFEE AWAKENINGS

	SINGLE	DOUBLE
Espresso	330	430
Espresso Machiato	330	430
Cappuccino	330	430
Latte	330	430
Americano	270	380

BOOZEY THOUGHTS

Mimosa (Orange or Passion) 650

Fresh Juice, Fantinel prosecco.

Espresso Martini 970

Kahlua, Espresso, Stolichnaya Premium Vodka.

Bloody Shiraz Gin & Bitter Lemon 1,290

A bloody delicious, seriously drinkable gin steeped with Shiraz grapes.

Bloody Mary 1,850

Ketel one vodka , lime juice, tomato juice, worcscestshire sauce, celery stick.

*Prices inclusive of VAT and Service Levy

THE
By WINE BOX