

# CAVE À MANGER

## BRUNCH MENU



SATURDAY AND SUNDAY (10AM - 2PM)

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### THE FRENCHIE

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**Coffee and Cinnamon Brioche French Toast** 950  
Poached Pears + Lavender Whipped Cream

### TOAST FLIGHT

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**Gourmet + Toast Flight** 1,680  
3 Flavours | Goats cheese + Honey | Honey Butter + Seasalt  
Tomato Pesto | Served on Sourdough

### MIDDLE- EASTERN

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**Turkish Style Shakshuka + Feta** 1,380  
Served with Spelt Bread

### PROTEIN POWER

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**Meat Lover Sirloin Steak** 1,750  
2 Eggs | Hollandaise | Maple Bacon

### FOR OUR PLANT BASED BESTIES

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**Tofu Scramble** 1,190  
Served with Spinach and Mushrooms

### AVO PARTY

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**Avocado Toast** 790  
Simple Smashed Avocado served on Sourdough Spelt,  
Freshly grated Peccorino Cheese  
+ **Poached Egg** 50

### CROQUE + CROISSANT

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**Classic Croque Monsieur** 1,090  
Ham and Gouda Cheese Melt served with  
+ **Bacon** 50  
**Make It Croque Madame + 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

### SHELLY

**Soft Shell Crabs Eggs Benedict** 1,760

Cinnamon English Muffin | Battered Crab | Hollandaise | Bacon

### ACAI

**Fruit Acai Bowl** 1,210

Frozen banana acai | Strawberry | Kiwi

### 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, Sparkling wine.

**Espresso Martini** 970

Kahlua, Espresso, Ketel One.

**Bloody Shiraz Gin & Bitter Lemon** 1,290

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

\*Prices inclusive of VAT and Service Levy

THE  
By WINE BOX