



SEASONAL FRUIT 'N BERRY WAFFLES

Gold Morning!

SINFULLY DELICIOUS PANCAKES, BRIOCHE FRENCH TOAST, CRÊPE BRETONNE OR HOT CRISPY WAFFLES. TREAT YOURSELF! (WE KNOW YOU WANT TO.)

S'MORES FRENCH TOAST

Our amazing brioche, stuffed with Nutella[®] and marshmallows, takes a campfire favourite and puts it on the breakfast table, then adds a drizzle of chocolate sauce to finish it off! 13.95

REESE'S PB CHOCOLATE PANCAKES

Reese's peanut butter cups gently folded in our signature fluffy pancakes and topped with whipped cream and drizzled with chocolate sauce. Enjoy quietly. 14.95

STRAWBERRY 'N SALTED CARAMEL WAFFLES

Belgium waffles topped with fresh strawberries and salted maple caramel sauce. 13.95

CHOCOLATE CHIPS AND BLUEBERRY PANCAKES

Wake up in style with three of our mouth watering signature fluffy pancakes, filled with chocolate chips, fresh blueberries and served with pure Canadian maple syrup. 13.95

PEARS, BACON AND MAPLE SALTED CARAMEL WAFFLES

Maple salted caramel sauce drizzled on our classic Belgium waffles with fresh pears and crispy bacon. 14.95

FRENCH TOAST FLAMBÉ

Fire it up! Our French toast brioche, topped with strawberries, bananas and walnuts flambéed in an orange brandy liqueur. 15.95

BANANA SPLIT WAFFLES

A twist on nostalgia and always welcomed. Our version with Belgium waffles topped with fresh strawberries, caramelized pineapples and bananas, with whipped cream, chocolate and maple salted caramel sauces. 15.95

THE ALL-TIME CLASSICS

Choose from our signature buttermilk pancakes, our traditional Belgian waffles, crêpe bretonne or our famous French toast, baked using our recipe for an amazing artisanal brioche. Your choice, all are served hot off the griddle with pure Canadian maple syrup. 11.95

Kick up the taste and add Seasonal Fruit & Berry mix for 4.25. Choice of 1 fruit for 2.45. Add chocolate chips for 2.45.



We serve
ONLY

100% pure Quebec
maple syrup since 1993! ●

HIGH RISE PANCAKES

egg^spectation®

restaurant • café

EGGSPECTION IS THE ORIGINAL MONTREAL BRUNCH RESTAURANT. PEOPLE HAVE BEEN MEETING AND EATING AT EGGSPECTION RESTAURANTS SINCE 1993! For a list of our locations and to find out about our latest promotions, visit egg^spectation.com

Great Eggspectations

HUNTING FOR A SURE THING? LOOK NO FURTHER THAN OUR SIGNATURE PLATES. THESE ARE OUR MOST POPULAR DISHES, MADE FROM TIME-TESTED RECIPES THAT ARE EXCLUSIVE TO EGGSPECTION. WE USE FREE RUN EGGS AND MAPLE SMOKED BACON.

UNEGGSPECTED

Your traditional steak and eggs favourite!
A triple-A rib eye steak cooked just the way you like it, two any-style eggs, white toast or multigrain and our homemade Lyonnaise-style potatoes. 10 oz. 24.95

HIGH RISE PANCAKES

Kick-start your day with a mighty stack of pancakes with sausages, bacon and potatoes layered between them and top with a sunny side egg. 14.95

BAGEL AND LOX

A toasted Montreal-style bagel with Philadelphia™ cream cheese, smoked wild sockeye salmon, and traditional red onion and caper garnish. This is a dish you'll keep coming back for! 17.95

YOLK AROUND THE CLOCK

A sliced bagel grilled with a sunny-side-up egg in each hole, topped with bacon and cheddar on one half and Swiss cheese on the other, with our perfectly seasoned Lyonnaise-style potatoes. 13.95

BREAKFAST POUTINE

Lyonnaise-style potatoes with chunks of bacon, sausage, ham and cheese curds all smothered with our homemade breakfast gravy and topped with a sunny side egg. 12.95

CHICKEN 'N WAFFLES

Our famous Belgium waffles with our fried chicken breast tenders and topped with fresh arugula drizzled with a light olive oil 'n lemon juice vinaigrette. A dish you will not soon forget. 15.95

Substitute Lyonnaise-style potatoes with fresh fruit for 2.50 or a healthy mix of quinoa, flax and wheat bran sprinkled with cinnamon for 2.00.



Freshly Squeezed Orange Juice	4.95
Freshly Squeezed Grapefruit Juice	4.95
Apple Juice	3.95
Cranberry Juice	3.95
Tomato Juice	3.95
Chocolate Milk	3.95
Milk	2.95
Soft Drinks	2.95
Iced Tea	2.95

Eau-La-La

Spring Water 500 ml Acqua Panna®	3.50
Sparkling Water 500 ml San Pellegrino®	3.50

From the Juice Bar

WE FRESH SQUEEZE OUR ORANGE AND GRAPEFRUIT JUICES ON THE PREMISES EVERY DAY, AND OUR FAMOUS SMOOTHIES ARE BLENDED IN HOUSE WITH REAL FRUIT AND BERRIES FOR A FRESH HOMEMADE TASTE!

PAGÉ, A TROPICAL PARADISE

A perfect blend of banana, strawberry, blueberry, raspberry, mango and pineapple, all blended with our freshly squeezed orange juice. A multi-vitamin blast! 5.95

TROPICAL TEASER

A mango, banana and pineapple blend with fresh orange juice in this taste of the tropics that's packed with vitamin C! 5.95

GO BANANAS

Perfectly ripe banana, blueberry, strawberry and Greek yogurt 0% with just a touch of honey – a classic blend that's sure to get you going. 5.95

BANANA JAVA

Espresso, chocolate milk, honey and banana – the ideal combination to kick-start your day. Wake up! 5.95

PB & J

Peanut butter and jam! All the flavour of your classic sandwich swirled into a sweet and nutty drink. Yum! Peanut butter, strawberry jam and bananas with honey and yogurt. 5.95

GREEN LIGHT

Fresh baby spinach, apple, ginger, mango and mint. Go ahead, you are sure to run with this! 5.95

Please let us know if you have any food allergies or sensitivities as we use several fresh, raw ingredients that may not be listed.



Grilled to
perfection.

STEAK FRITES

The Main Event

WHETHER YOU'RE LOOKING FOR LUNCH OR DINNER, THESE WORLD-CLASS DISHES ARE PERFECT FOR A ROMANTIC TÊTE-À-TÊTE OR A MEAL WITH THE GANG.

CRAB CAKE

Classic crab cake over charred fresh asparagus, drizzled with our famous hollandaise sauce and served with fries. 18.95

GRILLED SALMON

Grilled salmon fillet topped with our fresh mango salsa and served with our own ancient grains and mixed greens. 19.95

CHICKEN PARMIGIANA

A lightly breaded chicken breast broiled with provolone and served with our famous tomato sauce on a bed of linguini. Or for a healthier meal, try it with our specially blended whole grain pilaf served with asparagus. 17.95

STEAK FRITES

Rib eye loin steak with our special seasoning, cooked to your preference and served with fries and herbed garlic butter. 10 oz. 24.95

Omelettes Eggcetera

WE KNOW THAT ONCE YOU'VE HAD ONE OF OUR PERFECT FREE RUN 3-EGG OMELETTES, YOU'LL BE BACK FOR MANY, MANY MORE. SO WE SUGGEST YOU JUST START AT THE TOP OF THIS LIST AND WORK YOUR WAY DOWN.

LOBSTER OMELETTE

A quarter-pound of gently sautéed Maritime lobster, swiss cheese with our famous hollandaise sauce. Served with our Lyonnaise-style potatoes. 24.95

MEAT LOVERS OMELETTE

Filled with bacon, sausage and your choice of Swiss or cheddar cheese. Served with our delicious Lyonnaise-style potatoes. 13.95

VEGGIE OMELETTE

This omelette appeals to everyone with sautéed mushrooms, peppers, spinach, asparagus and caramelized onions. Served with our Lyonnaise-style potatoes. 13.95

THREE CHEESE OMELETTE

3 free run enriched egg omelet filled with our 3 cheese mix and served with our Lyonnaise-style potatoes. 11.95

MONTREALER OMELETTE

A true local favourite, filled with smoked meat and Swiss cheese, and served with Lyonnaise-style potatoes and a pickle. 14.95

SOUTHWEST SUNRISE

A special omelette filled with 3 cheese mix, sautéed peppers, then topped with strips of freshly sliced avocado, our special salsa and sour cream. Served with our Lyonnaise-style potatoes. 14.95

CHEDDAR 'N MUSHROOM OMELETTE

A real delight with cheddar cheese, green onions and sautéed mushrooms. Served with our tasty Lyonnaise-style potatoes. 13.95

MYKONOS OMELETTE

Enjoy a taste of the Mediterranean with cherry tomatoes, traditional Greek feta cheese, diced red onions, oregano and spinach. Served with our Lyonnaise-style potatoes. 13.95

EGGSPECTION OMELETTE

Where it all began! Three free run eggs mixed with mushrooms, onions, green and red peppers, bacon, sausage, smoked ham, cheddar cheese and our Lyonnaise-style potatoes. 14.95

Ask for a low-fat version: one yolk with three whites. It maintains the proper amino acid structure, giving it all the benefits of the protein in eggs, for 2.95.

Add an additional ingredient to your omelette for 1.95.

Substitute Lyonnaise-style potatoes with fresh fruit for 2.50, or a healthy mix of quinoa, sprinkled with cinnamon for 2.00.



Free run
eggs •

SOUTHWEST SUNRISE

Eggstraordinary Pasta

CLASSIC PASTA DISHES WITH AN ADDED
TWIST. YOU HAVE TO TRY THEM TO
BELIEVE THEM!

MAC AND CHEESE

A simple twist on an old favourite, penne pasta tossed in a creamy cheese sauce.
Served with toasted garlic crostini. 12.95

BACON MAC AND CHEESE

A simple twist on an old favourite, penne pasta tossed in a creamy cheese sauce with chopped crispy bacon and caramelized onions.
Served with toasted garlic crostini. 14.95

LOBSTER MAC AND CHEESE

One of our signature dishes. Penne pasta tossed in a creamy cheese sauce with tomato concasse and generous chunks of quarter-pound Maritime lobster meat.
Served with toasted garlic crostini. 24.95

CHICKEN ARUGULA PASTA

Sautéed chicken and arugula, tagliatelle tossed in our rose sauce. 15.95

SHRIMP PASTA

Shrimps sautéed in extra virgin olive oil mixed with tagliatelle and tossed in our San Marzano tomato sauce. 19.95

PASTA FLORENTINA

Spinach, sun dried tomatoes, garlic, white wine and feta cheese. Tagliatelle pasta tossed in our San Marzano tomato sauce. 15.95

A photograph of a restaurant kitchen. In the foreground, a white square bowl is filled with a pasta dish, likely lobster mac and cheese, topped with lobster pieces and herbs. Below the bowl, two golden-brown, toasted garlic crostini are visible. The background shows a blurred kitchen scene with a bright flame from a stove and a black metal grill.

Pasta for cheese lovers •

LOBSTER MAC AND CHEESE

The Right Saladitude

ATTITUDE ISN'T AN INGREDIENT IN ANY OF OUR SALADS, BUT SOMEHOW IT GETS IN THERE. FROM TWISTED TAKES ON OLD CLASSICS TO ORIGINAL COMBOS CREATED TO THRILL AND CHILL, OUR COLOURFUL SALADS ARE FULL OF FLAVOUR.

CALIFORNIAN SALAD

Tossed mixed greens, fresh avocado, cherry tomatoes and cucumbers topped with grilled chicken and garlic-sautéed spinach, with a choice of house or balsamic dressing. 16.95

GREEK COUNTRY-STYLE SALAD

Our version of this all-time favourite has tomatoes, cucumbers, black olives, peppers, red onions, seared traditional Greek feta cheese and watermelon, tossed with our house vinaigrette made with extra-virgin olive oil and lemon juice. 14.95

COBB SALAD

Our inspired rendition of the L.A. original: grilled chicken, tomato, bacon, avocado, cucumber, goat cheese, hard-boiled egg, romaine lettuce and our own flavour-packed twist on the classic Caesar dressing. 17.95

NIÇOISE SALAD

In our version of a traditional favourite, we omit the potatoes and add fresh lettuce greens. Light tuna, hard-boiled egg, tomatoes, black olives, red onions, romaine lettuce and French green beans are all tossed with our extra virgin olive oil and lemon vinaigrette. 16.95

TROPICAL CHICKEN SALAD

Fresh baby spinach with mango, papaya and grapefruit tossed with our balsamic or house vinaigrette. Topped with honey-mustard grilled chicken and roasted sunflower seeds. 16.95

Add chicken to any salad for 5.95.

Sa-la-la-ditude.



TROPICAL CHICKEN SALAD

The Sandwich Board

HERE'S NO MESSING WITH TRADITION HERE – THESE ARE STRAIGHT-UP, HARD-HITTING APPETITE BUSTERS THAT WILL HAVE YOU COMING BACK FOR MORE.

THE ULTIMATE BLT

The ultimate sandwich containing a full quarter pound of crispy bacon with slices of fresh avocado, lettuce and tomatoes. Served with mayo on ciabatta bread. 12.95

THE TUNA MELT

The perfect sandwich: a tuna melt ciabatta panini with Swiss cheese and tomato concassé. 12.95

WAFFLE GRILLED CHEESE

A comfort grilled sandwich made with bacon, fresh pears and mounds of cheddar cheese melted between our traditional Belgium waffles. 12.95

ROSEMARY CHICKEN SANDWICH

A delicious grilled chicken ciabatta panini with melted Brie, avocado and rosemary aioli. 14.95

MONTREAL PANINI

This smoked meat ciabatta panini with Swiss cheese is our take on the classic Montreal deli sandwich. 14.95

CLUB SANDWICH

Our version of the classic deli sandwich includes grilled chicken, bacon, lettuce and tomatoes on toasted white bread. 16.95

All dishes are served with a choice of french fries or mixed baby green salad, or substitute with mixed grains or sweet potato fries for 2.00

Savoury Crepes

A DELICIOUS DASH OF CREAMY CHEESE SAUCE ADDS A PERSONAL TOUCH TO THIS HOMEMADE FRENCH FAVOURITE. A PERFECT CHOICE – MORNING, NOON AND NIGHT!
SERVED WITH MIXED BABY GREEN SALAD.

MEDITERRANEAN CREPE

Our homemade crepe stuffed with sautéed mushrooms, peppers, spinach and feta cheese with creamy cheese sauce. 14.95

VEGGIE DREAM CREPE

This crepe is sure to please everyone, stuffed with sautéed mushrooms, spinach, red onions, asparagus and goat cheese. 14.95

HEAVENLY CREPE

A delicious homemade crepe filled with grilled chicken, sautéed spinach and mushrooms, cheddar, Swiss and Gruyère cheeses. 14.95

SUNNY LESVOS CREPE

Feel the sunshine as you enjoy grilled chicken, Kalamata olives, spinach, cherry tomatoes and feta all wrapped in our tender homemade crepe. 14.95



So much more
than brunch!

Our expanded menu continues our tradition of superior quality, fresh ingredients and inventive ideas for both lunch and dinner. Enjoy!



BRIE & WALNUT CROSTINI

Starters and Small Dishes

DELICIOUS, INNOVATIVE STARTERS AND SNACKS FOR EVERY TASTE AND APPETITE.

BRIE AND WALNUT CROSTINI

Ciabatta slices broiled with brie and drizzled with honey. Garnished with walnuts and fresh apple slices. 10.95

BRUSCHETTA

Our version of this classic has fresh chopped tomatoes mixed with garlic and pesto, on five olive-oil-drizzled, grilled ciabatta slices. A splash of balsamic glaze finishes the plate. 7.95

SMOKED WILD SOCKEYE SALMON CROSTINI

Smoked wild sockeye salmon, served with capers, red onions and cucumbers, with Philadelphia™ cream cheese spread on toasted ciabatta slices. 12.95

CLASSIC POUTINE

Our take on Quebec's classic late-night staple: a mound of fries smothered in cheese curds and our special homemade sauce. 8.95

MONTREAL POUTINE

A mound of fries covered with smoked meat, cheese curds and our special homemade sauce. 11.95

EGGSPECTION'S ORIGINAL CRAB CAKE

Our own rendition of the classic crab cake on a bed of spicy slaw and topped with a dollop of lemon aioli. 14.95

SHRIMP TACOS

Served on a flour tortilla with fresh avocado, spicy coleslaw, mango salsa and topped with fresh arugula. 13.95

FRIED CHICKEN TACOS

Served on a flour tortilla with chicken, avocado, arugula, spicy coleslaw and mango salsa. 13.95

SWEET POTATO FRIES

Get on trend with an order of these sweet treats with chipotle aioli. 5.95

ONION RINGS

Our golden-brown beer-battered, crispy rings with chipotle aioli. 5.95

Our hollandaise sauce

is made with real eggs and butter and natural ingredients your grandmother can pronounce! We serve free run eggs. ●



SMOKED SALMON BENNEY

Benedict & Beyond

THIS IS WHAT WE DO BEST, AND HOW WE MADE OUR NAME

LOBSTER BENNY

Two perfectly poached eggs accompanied by gently sautéed Maritime lobster on a toasted English muffin and a natural lobster reduction sauce. Served with our Lyonnaise-style potatoes. 24.95

WAFFLE BACON BENEDICT

Our famous Belgium waffle topped with two perfectly poached eggs, cheddar cheese and bacon and finished with our famous hollandaise sauce. 16.95

CLASSIC BENEDICT

Two perfectly poached eggs, on smoked ham and a toasted English muffin, topped with our famous hollandaise sauce and our Lyonnaise-style potatoes. 13.95

BRAVOCADO

Two perfectly poached eggs served on half an avocado with a lightly spiced tomato sauce and melted Parmesan and cheddar cheeses. Served with our Lyonnaise-style potatoes. 16.95

BLACKSTONE EGGS

Our famous hollandaise sauce with two perfectly poached eggs served on toasted English muffin with grilled tomatoes, bacon, avocado and a side of our Lyonnaise-style potatoes. 15.95

EGGS FLORENTINE

Two perfectly poached eggs, sautéed spinach and cheese on a toasted English muffin, topped with our famous hollandaise sauce. Served with our Lyonnaise-style potatoes. 13.95

SMOKED SALMON BENNY

Two perfectly poached eggs on multigrain toast, with smoked wild sockeye salmon and Philadelphia™ cream cheese, topped with our famous hollandaise sauce, and a sprinkle of red onions and capers. Served with our Lyonnaise-style potatoes. 16.95

MONTREAL BENNY

A lightly toasted English muffin with Dijon mustard, thinly sliced Montreal smoked meat and Swiss cheese, topped with two perfectly poached eggs and our famous hollandaise sauce. Served with Lyonnaise-style potatoes and a pickle. 15.95

CRAB CAKE BENEDICT

Our own rendition of the classic crab cake on English muffin, with two poached eggs and topped with our famous Hollandaise sauce and green onions. Served with our Lyonnaise-style potatoes. 18.95

Substitute Lyonnaise-style potatoes with fresh fruit for 2.50, or a healthy mix of quinoa, flax and wheat bran sprinkled with cinnamon for 2.00.



Think
burger.
Mmm! •

THE BBQ BURGER

Eggsecutive Burgers

WE DARE YOU TO PICK YOUR FAVOURITE! ALL OF OUR BURGERS ARE MADE WITH TRIPLE-A BUTCHER'S BLOCK RESERVE™ ANGUS BEEF AND SERVED ON AN ARTISANAL BRIOCHE BUN WITH FRIES OR MIXED FIELD GREEN SALAD.

THE BBQ BURGER

Grilled to perfection, this burger is sure to win you over with slices of crispy bacon and cheddar cheese, smoky BBQ sauce and beer-battered onion rings. 15.95

EGGSPECTION BURGER

This Eggspection burger is grilled to perfection and dressed up with chipotle aioli, lettuce, tomato and red onions with strips of crispy bacon over melted cheddar cheese and a sunny-side-up egg on top! 15.95

GRILLED CHICKEN BURGER

Fresh grilled chicken breast with grilled red peppers, spinach, goat cheese and honey-mustard sauce. 15.95

THE BIG CLASSIC

Our classic burger grilled to perfection and served with our aioli sauce, lettuce, tomato and red onions on an artisanal brioche bun. 13.95

THE RAD BURGER

Horseradish aioli on burger with swiss cheese, spicy coleslaw and pickles. Enough said. 15.95

CHEESEBURGER MELT

Burger grilled to perfection and served on artisanal brioche bun with our aioli sauce, sautéed mushrooms, Brie Cheese and caramelized onions. 15.95

Add a sunny-side-up egg to your burger, it's on us! Substitute french fries, mixed field green salad with mixed grains or sweet potato fries for 2.00.

Montreal original
wood-fired oven
bagel.



EGGSPECTATION BAGEL BREAKFAST SANDWICH

The Classics

EGGSPECTATION IS THE ORIGINAL MONTREAL BRUNCH RESTAURANT. PEOPLE HAVE BEEN MEETING AND EATING AT EGGSPECTATION RESTAURANTS SINCE 1993! WE USE FREE RUN EGGS, MAPLE SMOKED BACON AND SMOKED HAM.

THE CLASSIC

Two any-style eggs, our savoury Lyonnaise-style potatoes, a choice of bacon, sausages or ham, baked beans. 9.45

THE ALL-AMERICAN

Fill up with two any style eggs, our perfectly seasoned Lyonnaise-style potatoes, bacon, sausages, ham and baked beans. 12.95

EGGSUBERANT

An Eggspectation favourite – two free run eggs prepared any style, two fluffy pancakes with pure Canadian maple syrup, a choice of smoked bacon, smoked ham or sausage, and our delicious Lyonnaise-style potatoes. 14.95

SUGAR SHACK

The classic sugar-shack dish, packed with pure Canadian maple syrup, two scrambled eggs, a crepe bretonne, sliced ham, baked beans and our tasty Lyonnaise-style potatoes. 14.95

BREAKFAST PARFAIT

Greek yogurt 0% with fresh fruit, berries, honey and a wonderful layer of granola between. 10.95

EGGSTRAVAGANZA

Our classic dish: two eggs, prepared any style, two slices of brioche french toast with pure Canadian maple syrup, a choice of sausage, bacon or smoked ham and our succulent Lyonnaise-style potatoes. 14.95

EGGSPECTATION BAGEL BREAKFAST SANDWICH

A BLT (Montreal wood-fired oven Bagel, Lettuce, Tomato) and fried egg sandwich with Swiss cheese, onion, bacon or smoked ham, and our tasty Lyonnaise-style potatoes – the perfect breakfast sandwich combo. 12.95

THE MONTREALER

A Montreal favourite with two any-style eggs, smoked meat, Lyonnaise-style potatoes, a pickle and white toast or multigrain. 11.95

Substitute toast for bagel for 1.00, Substitute Lyonnaise-style potatoes with fresh fruit for 2.50, or a healthy mix of grains for 2.00. Add cheddar or Swiss cheese to your eggs for 2.95.

À la carte

Choice of Bacon, Ham or Sausages 4.25

Choice of Cheddar or Swiss Cheese 3.25

Choice of Brie, Greek Feta, or Philadelphia™ Cream Cheese 3.95

Bagel with Philadelphia™ Cream Cheese 5.95

Fruit Cup 5.95

Greek yogurt and honey 6.95

Smoked Salmon 7.95

Smoked meat 5.95

Free Run Egg 1.75

Mixed Grains 3.95

Toast or Bagel 2.50

Half a Grapefruit 2.50

Lyonnaise-Style Potatoes 3.50

100% Maple Syrup 2.50

Maple-Kissed Baked Beans 2.95

1 Extra Pancake or French Toast 4.25

Nutella® 2.50

Granola 4.95

Espresso Bar

AT EGGSPECTION, OUR DRIP COFFEE IS CUSTOM-ROASTED USING HIGH-QUALITY ARABICA BEANS. OUR ESPRESSO COFFEE IS ROASTED AND PREPARED USING A TRADITIONAL ITALIAN ARTISANAL RECIPE. BECAUSE WE BELIEVE IN TRADITION. CAPSCE?

Espresso* 3.25	Café au Lait
Espresso* Doppio Double 4.25	Bowl 4.95 Cup 4.25
Caffé Americano* 3.75	Caffé Mochaccino 4.95
Espresso* Macchiato Espresso with a dollop of crema 3.75	Hot Chocolate with whipped cream 3.95
Cappuccino 4.25	Coffee
Iced Cappuccino 4.95	Premium-quality filtered coffee 2.25
	Decaf premium brew coffee 2.25
	*Substitute milk with Almond Milk for 0.50

T-Bar

WE OFFER A VARIETY OF TEAS FOR YOU TO EXPLORE AND EXPERIMENT.
SERVED WITH HONEY OR LEMON. SIP AND SAVOUR THE MOMENT.

English breakfast 2.95	Bombai Chai 2.95
English breakfast decaf 2.95	Cherry Lemon Green 2.95
Earl Gray 2.95	Green tropical 2.95

Boozy Brunch

SUNDAYS, SEVEN DAYS A WEEK!

Mimosa 8	Irish Coffee
Grapefruit Mimosa 8	Coffee, Jameson and whipped cream 9
Bloody Mary 9	Bailey's Coffee
Bloody Caesar 9	Coffee, Baileys and whipped cream 9



Barista
amore mio! •



Sweet
surrender.

CHOCOLATE BANANA CREPE

Sweet Conclusions

DREAMY DESSERTS TO TOP THINGS OFF. IF IT MAKES YOU FEEL ANY BETTER, WE CAN BRING YOU TWO FORKS (ONE FOR EACH HAND).

CREPE SUZETTE

Flaming flavour from a flambéed butter and orange brandy sauce. 10.95

STRAWBERRY 'N SALTED CARAMEL WAFFLES

Belgium waffles and strawberries with salted maple caramel sauce. 13.95

CHOCOLATE BANANA CREPE

A crêpe bretonne stuffed with Nutella[®] and banana. Topped with our chocolate sauce. 9.95

STRAWBERRY BLONDE

Flambéed orange brandy sauce on a crêpe bretonne filled with caramelized strawberries and a brown sugar kiss. 11.95

CLASSIC CREPE

A favourite the world over, filled with strawberries and banana. Topped with ice cream and chocolate sauce. 9.95

S'MORES FRENCH TOAST

Our amazing brioche, stuffed with Nutella[®] and marshmallows, takes a campfire favourite and puts it on the table for dessert, then adds pure maple syrup and a drizzle of chocolate sauce to finish it off! 13.95

BANANA FOREST WAFFLE

A light waffle topped with ice cream, banana, chocolate and salted caramel sauce. 11.95

Add ice cream to any dish for 2.50.
