

## GLUTEN-FREE MENU

### PETIT BREAKFAST

Add a juice or hot drink to any yoghurt, granola or toasted sandwich +2.00

### BREAKFAST COMPLET 16.45

Any hot breakfast, juice and hot drink



Make your breakfast even more complete by adding a 125ml glass of Lanson Champagne for just +10.00

### GRANOLA & YOGHURT

#### Granola Bowl 6.50

A maple syrup baked granola of hazelnuts, pistachios, walnuts & sultanas with coconut yoghurt and a cherry compote 292 kcal

#### Yoghurt & Berries 5.95

Coconut yoghurt with blueberries, strawberries, raspberries and a cherry compote 136 kcal

### TOASTED SANDWICHES

#### Smoked Toulouse Sausage & Streaky Bacon 9.95

Toasted gluten-free bread filled with smoked Toulouse sausage, streaky bacon, a fried egg and red onion jam 740 kcal

#### Pulled Confit Pork Belly 9.75

Toasted gluten-free bread filled with pulled confit pork belly, a fried egg and red onion jam 534 kcal

### EGGS

#### Breakfast Cassoulet 13.85

A slow-cooked haricot bean stew from south-west France  
Baked eggs with smoked Toulouse sausage, tomato, harissa & herbs, served with gluten-free toast 936 kcal

#### Eggs Benedict 10.25

Two poached eggs with Savoie ham and homemade hollandaise, served on gluten-free toast and topped with a mixed micro salad 664 kcal

#### Eggs Royale 11.25

Two poached eggs with smoked salmon and homemade hollandaise, served on gluten-free toast and topped with a mixed micro salad 788 kcal


#### Eggs Florentine 9.95

Two poached eggs with sautéed garlic spinach and homemade hollandaise, served on gluten-free toast and topped with a mixed micro salad 702 kcal

#### Smoked Salmon & Scrambled Eggs 11.95

On gluten-free toast with a mixed micro salad 576 kcal

#### Smashed Avocado on Toast 11.95

Two poached eggs with grilled cherry tomatoes on the vine, served on gluten-free toast, topped with chilli flakes & a mixed micro salad 530 kcal  
( option available 381 kcal)

### COOKED BREAKFAST


#### Côte Breakfast 13.60

Smoked streaky bacon, Cumberland sausage, crispy confit potatoes, grilled cherry tomatoes on the vine, chestnut mushrooms, harissa-spiced haricot beans, your choice of eggs and gluten-free toast 1014 kcal

#### French Breakfast 12.60

Scrambled eggs, smoked streaky bacon, boudin noir pudding and sautéed chestnut mushrooms, served with gluten-free toast 777 kcal

#### Garden Breakfast 13.50

Two poached eggs, crispy confit potatoes, chestnut mushrooms, grilled cherry tomatoes on the vine, sautéed garlic spinach, smashed chilli avocado, harissa-spiced haricot beans and gluten-free toast 868 kcal  
( option available 719 kcal)

### SIDES

#### Smashed Avocado 2.05 192 kcal

#### Sautéed Chestnut Mushrooms 1.95 56 kcal

#### Sautéed Garlic Spinach 2.05 64 kcal

#### Smoked Streaky Bacon 2.85 81 kcal

#### Cumberland Sausage 2.85 160 kcal

#### Crispy Confit Potatoes 2.75 338 kcal

#### Boudin Noir 2.85

French black pudding 226 kcal



We use flour and other ingredients containing gluten in our kitchens, however processes and training are in place to ensure that all options on the GF menu are gluten free

Allergen information is available upon request

 Vegan  Vegetarian

We are now cashless, apologies for any inconvenience this may cause. There will be an optional service charge added to your bill. All gratuities go to the team in this restaurant. Adults need around 2000 kcal a day. Allergens: We handle numerous allergens in our kitchens. We do not declare every ingredient used within a dish on this menu, and recipes may be subject to change. If you have an allergy, please let us know before ordering so we can provide you with an allergy guide in relation to the 14 legally defined allergens. Please note we use the same coffee machine for steaming dairy and non-dairy milk. Meat & fish dishes may contain small bones. All our eggs are free-range.

SSGFB25C1

# DRINKS

## BREAKFAST APÉRITIFS

### Mimosa 6.00

Blanc de Blancs sparkling wine with fresh orange juice

### Champagne

Lanson, Le Black Création

Glass 125ml 14.50 / Bottle 75cl 76.00

### Flat White Martini 11.55

Absolut vanilla vodka, Norfolk Nog single malt cream liqueur, French vanilla syrup and espresso, garnished with coffee beans

## COFFEE

*Roasted exclusively for Côte, our freshly ground, single-origin Brazilian coffee is 100% Arabica and Rain Forest Alliance certified*

**Espresso** Single / Double 3.05 /3.60 2/4 kcal

**Café Américain** 3.60 2 kcal

**Café Latte** 3.80 74 kcal

**Café au Lait** 3.80 15 kcal

**Cappuccino** 3.80 71 kcal

**Flat White** 3.80 48 kcal

**Café Crème** 3.80 56 kcal

**Café Noisette** 3.55 34 kcal

**Cafetière** 4.35 2 kcal per serving

**Iced Coffee** 4.20 293 kcal

### Liqueur Coffee 7.80

Norfolk Nog, Jameson, Courvoisier, FAIR Café, Grand Marnier, Disaronno

*Add a Monin syrup for extra flavour +0.50*

French vanilla, macaron or salted caramel 50 kcal

*Decaf coffee available*

*Oat milk available on request 39 kcal*

## TEA

*Outstanding, quality tea from Birchalls, the UK's only solar-powered tea factory*

**English Breakfast** 2.85 2 kcal

**Earl Grey** 2.85 2 kcal

**Lemongrass & Ginger** 2.85 0 kcal

**Green Tea & Peach** 2.85 0 kcal

**Decaf** 2.85 2 kcal

**Fresh Mint** 2.85 0 kcal

## HOT CHOCOLATE

### Chocolat Chaud 4.75

A decadent French hot chocolate, served in a teapot, with a cup of whipped cream 472 kcal

## COLDPRESS JUICES

*Our juices are 100% cold pressed, no added sugar, packed full of vitamins. Each serving is one of your five a day*

**Valencian Orange Juice** 4.05 101 kcal

**Pink Lady Apple Juice** 4.05 121 kcal

**Sunrise Juice** 5.35 132 kcal

Orange, carrot, mango, apple and passion fruit

**Green Juice** 5.35 126 kcal

Kiwi, apple, lemon, ginger and cucumber