

## PETIT BREAKFAST

Add a juice or hot drink to any pastry, granola, yoghurt 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

## PASTRIES

### Croissant 3.85

Brittany salt butter with a choice of jam or cherry compote 510 kcal

### Pain aux Raisins 3.85 279 kcal

### Pain au Chocolat 3.85 304 kcal

### Viennoiseries Board 8.95

Your choice of two pastries with sourdough toast, Brittany salt butter served with either jam or cherry compote (for two) 982 kcal

## 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

A brioche toasted sandwich filled with smoked Toulouse sausage, streaky bacon, a fried egg and red onion jam 760 kcal

### Pulled Confit Pork Belly 9.75

A brioche toasted sandwich filled with pulled confit pork belly, a fried egg and red onion jam 554 kcal

## EGGS

### Breakfast Cassoulet 13.85

A slow-cooked haricot bean stew from south-west France

Baked eggs with smoked Toulouse sausage, tomato, harissa and herbs, served with toasted seeded sourdough 929 kcal

### Eggs Benedict 10.25

Two poached eggs with Savoie ham and homemade hollandaise, served on a toasted muffin and topped with a mixed micro salad 742 kcal

### Eggs Royale 11.25

Two poached eggs with smoked salmon and homemade hollandaise, served on a toasted muffin and topped with a mixed micro salad 866 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 toast 1096 kcal

### Garden Breakfast 13.50

Two poached eggs, spinach & cheese sausage, crispy confit potatoes, chestnut mushrooms, grilled cherry tomatoes on the vine, sautéed garlic spinach, smashed chilli avocado, harissa-spiced haricot beans and your choice of toast 1115 kcal

## FRENCH TOAST STACKS

Vanilla, cinnamon & egg-soaked brioche bread, pan-fried & drizzled with maple syrup with your choice of topping:

### Brittany Salt Butter 9.75 663 kcal

### Smoked Streaky Bacon

### & Vanilla Crème Fraîche 9.95 679 kcal

### Fresh Berries & Vanilla Chantilly 11.50 586 kcal


### Eggs Florentine 9.95

Two poached eggs with sautéed garlic spinach and homemade hollandaise, served on a toasted muffin and topped with a mixed micro salad 780 kcal

### Smoked Salmon & Scrambled Eggs 11.95

On seeded sourdough toast with a mixed micro salad 658 kcal

### Smashed Avocado on Toast 11.95

Two poached eggs with grilled cherry tomatoes on the vine, served on seeded sourdough toast, topped with chilli flakes & a mixed micro salad 613 kcal ( option available 464 kcal)

### French Breakfast 12.60

Scrambled eggs, smoked streaky bacon, boudin noir pudding and sautéed chestnut mushrooms, served with toasted brioche bread 797 kcal

### Vegan Breakfast 12.40

Mushroom patty, crispy confit potatoes, chestnut mushrooms, grilled cherry tomatoes on the vine, smashed chilli avocado, sautéed garlic spinach, harissa-spiced haricot beans and your choice of toast 939 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

# DRINKS

## BREAKFAST APÉRITIFS

### Mimosa 6.00

Blanc de Blancs sparkling wine with fresh orange juice

### Bloody Mary 9.65

*Invented by Parisian Fernand Petiot in 1921*

Vodka, Pickle House spiced tomato juice, lemon and rosemary

### Flat White Martini 11.55

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

### Champagne

Lanson, Le Black Création

Glass 125ml 14.50 / Bottle 75cl 76.00

## 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 4.05 101 kcal

Pink Lady Apple 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

SSB25C1

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 and due to the potential for cross contact, we cannot guarantee that our food is free from any allergens including tree nuts. 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.**