

Breakfast

8am – 11.30am

Viennoiserie	from £1.95
Granola or Muesli with Banana	£4.75
Yoghurt, Seasonal Fruit Compote	£4.25
Toasted Ham & Cheese Croissant	£4.75
Fresh Fruit Salad	£5.50
Toasted Baguette with Jam.	£3.25



Fried Eggs, Streaky Bacon & Avocado on Sourdough	£7.75
Avocado and Poached Egg on Toast	£7.75
Smoked Salmon, Scrambled Eggs	£9.75

Sandwiches

From 11.30am

Croque Monsieur	£7.00
Croque Provençal	£7.00
Croque Madame	£8.25

Saucisson Sec, Cornichons	£5.50
Egg Mayonnaise & Cress	£5.75
Jambon, Beurre	£6.25
Smoked Salmon, Crème Fraîche	£6.50
Tuna Niçoise	£6.50
Jambon, Fromage	£6.75
Brie de Meaux	£6.75

Hot Drinks

Espresso	£2.50 /£3.50
Cappuccino	£3.50
Café Crème	£3.50
Americano	£3.75
Hot Chocolate.	£3.00
English Breakfast	£3.75
Darjeeling	£3.75
Earl Grey	£3.75
Lapsang Souchong	£3.95
Green Tea	£3.95

Please inform your server if you have any food allergies or special dietary needs.

All Day Menu

11.30am – 11.00pm

SALADS

Carottes Râpées	£3.45
Céleri Rémoulade	£3.75
Beetroot & Goats' Cheese Salad	£6.25
Endive, Roquefort & Walnut Salad	£6.75
Salade Niçoise (grande £13.75).	£8.75
Heritage Tomatoes, Avocado & Olive Salad	£8.95

SOUPS

Minted Pea Soup <i>with crème fraîche</i>	£2.95
French Onion Soup	£5.95
Lobster Bisque	£7.75

PLÂTS

'Zédel' Sausage Roll	£4.25
Leek & Comté Quiche.	£5.75
'Severn & Wye' Smoked Salmon.	£9.75
Crêpe aux Épinards et Ricotta	£9.75
Assiette de Fromages	£11.00

Plât du Jour £15.95

- please see our blackboard or ask your server -

Desserts and Pâtisseries

Double Chocolate Brownie	£3.50
Chocolate Mousse	£3.75
Carrot Cake	£3.50
Lemon Meringue Tart	£4.50
Crème Brûlée	£5.50
Vanilla Profiteroles, Chocolate Sauce	£6.50
Baked Vanilla Cheesecake, Fruit Compote.£6.75	
Coffee & Speculoos Coupe	£6.50

Ice Creams

Chocolate & Vanilla Sundae	£5.50
Banana & Caramel Sundae	£5.75
Almond, Nougat & Pistachio Sundae	£6.50
'Le Banana Split'	£6.75

A discretionary 15% Service Charge will be added to your bill.
All gratuities are managed independently - No flash, or intrusive photography - No Cheques

Vins

BLANCS & ROSÉ

	VERRE 125ml	PICHET BOUTEILLE 500ml	
Terrasses de l'Ardèche 2017 . . .	£4.40	£16.45	£23.50
Rosé Pays d'Oc 2018	£4.60	£17.15	£24.50
Sauvignon Blanc 2018	£4.80	£17.85	£25.50
Picpoul de Pinet 2017	£5.45	£20.30	£29.00
Languedoc Chardonnay 2017 . . .	£5.80	£21.70	£31.00
Vognier 2018	£6.35	£23.80	£34.00
Valençay 2017	£6.95	£26.10	£37.25
Rosé de Provence 2017	£7.40	£27.65	£39.50

CHAMPAGNES ET CRÉMANT

Crémant de Loire NV	£7.75	£36.00
Pommery Brut Royal NV.	£10.50	£56.50
Ayala Rosé Majeur NV.	£12.50	£64.00

ROUGES

Vignes Pays d'Oc 2017	£4.40	£16.45	£23.50
Merlot Pays d'Oc 2017	£4.80	£17.85	£25.50
Corbières 2016.	£5.45	£20.30	£29.00
Pinot Noir 2017	£5.80	£21.70	£31.00
Beaujolais Villages 2017	£6.70	£25.20	£36.00
Syrah 2017	£7.15	£26.80	£38.25

175ml and 250ml measures also available

Beer et Cider

Stiegl-Freibier Alkoholfrei	£4.75
Cidre Breton (330ml bouteille)	£4.75
Pilsner 27(330ml bouteille)	£4.75
Pietra Bière (330ml bouteille).	£4.75

Boissons Sans Alcool

Citron Pressé.	£3.25
Jus d'Orange	£3.75
Jus de Pomme	£3.75
Orangina.	£3.75
Coca Cola	£3.00

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All wines contain sulphites and some may contain allergens.

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ZL CAFÉ