



## LE BRUNCH DE LA TOUR

AVAILABLE SATURDAY AND SUNDAY  
TWO COURSES £35 | THREE COURSES £40

### LES ENTRÉES

#### 24-MONTH AGED COMTE ÉCLAIR

Devon crab, avocado mousse, radish *kcal 510*

#### SMOKED SALMON TARTINE

Pickled red onion, lollo rosso,  
red meat radish, creme fraiche *kcal 492*  
add poached egg, £3.50 *kcal 71*

#### SPRING GARDEN SALAD

Pickled candy beetroots, cucumber,  
radish, mustard vinaigrette (ve) *kcal 474*

#### SMOKED MACKEREL PÂTÉ

Horseradish, shaved fennel, sourdough toast *kcal 520*

#### TARTARE DE BOEUF

Quail egg yolk, anchovy dressing,  
sourdough toast *kcal 717*

add Aquitaine caviar 10g, £40

#### SOUPE À L'OIGNON

French onion soup, toasted baguette,  
Gruyère gratin *kcal 382*

#### OMELETTE GRUYÈRE

*kcal 702*  
add Aquitaine caviar 10g, £40

### KINGS CAVIAR

Sour cream, blinis  
10g 419 kcal | 30g 471 kcal

#### Aquitaine

10g £40.00 | 30g £110.00

#### Beluga

10g £130.00 | 30g £375.00

### HUÎTRES

Mignonette sauce  
129kcal | 226kcal

#### Cumbræ No3

6 for £32.00 | 12 for £60.00

#### Carlingford Lough No3

6 for £34.00 | 12 for £64.00

### FRUIT DE MER

Cumbræ No3 oysters,  
Carlingford Lough No3 oysters,  
Cornish crab salad, crevettes, brown  
shrimps, mussels, palourde clams,  
cured salmon tartare

(for two) £90.00 *kcal 1728*

### LES PLATS

#### BURGER DE CREVETTES

Castelfranco, tomato,  
Tabasco Rouille sauce *kcal 1690*

#### BAGEL AU SAUMON

Cured red beetroot salmon, avocado,  
creme fraiche, dill *kcal 631*

#### GALETTE

Crêpe, fried egg, boudin sausage,  
roasted sweet potatoes, kale *kcal 896*

#### CROQUE MADAME

Fried egg, Jambon, Gruyère *kcal 895*

#### SWEET POTATO HASH

crispy kale, sourdough toast (ve) *kcal 524*  
add fried egg, £3.50 *kcal 205*

#### EGGS BENEDICT

Royale *kcal 807* / Lobster (£10 supplement) *kcal 914*  
Florentine (v) *kcal 664* / Confit pork belly *kcal 1257*  
add shaved black truffle, £10 *kcal 1*

#### STEAK & EGG

£5 SUPPLEMENT

30-days aged Rib Eye, fried egg,  
caramelised onions, sourdough toast *kcal 1178*

### LES DESSERTS

#### FRENCH TOAST

Crème brulée, mixed berry compote *kcal 1113*

or

Caramelised banana, crispy bacon *kcal 1174*

#### FONDANT CHOCOLAT

Coconut ice cream (v) *kcal 497*

#### RHUBARB VACHERIN

Crème diplomat, stem ginger sorbet (ve) *kcal 289*

### LES EXTRAS

Poached egg £3.50 *kcal 71*

Fried egg £3.50 *kcal 205*

Brown sourdough toast £3.50 *kcal 150*

### ACCOMPAGNEMENT

Pommes Frites (ve) £6.50 *kcal 840*

Salad Mesclun, Dijon vinaigrette (ve)  
£5.00 *kcal 291*

Invisible frites £1.00

Charity donation to 'Hospitality Action'

(v) - vegetarian | (ve) - vegan Adults need around 2000 kcal a day.

All prices include VAT at the current rate. A discretionary 13.5% service charge will be added to your bill. When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.

Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies.



LE PONT DE LA TOUR