# DRINKS

#### COFFEE

Espresso (G) (G)	2.9
Americano (%) (6)	3.4
Flat White v GF	4.2
Café Latte v GF	4.2
Cappuccino V @	4
Belgian Mocha (v) @	5.5

SPECIALITY COFFEE	
Latte Spanish v@	4.8
Latte Tiramisu (v	6.4
Latte Caramel vs	4.5
Latte Pistachio (V) (GF)	7.2
Make It Iced	

MATCHA	
Matcha Berriée ve Strawberry purée, white chocolate and cream, blended with matcha and milk.	7.4
Matcha Kunafa   Matcha blended with cream, pistachio kunafa and milk, topped with crushed pistachios.	7.4
TEA	
English Breakfast v GF	3.4
Earl Grey (G) GF	3.6
Jasmine Green Tea (%) (#)	3.6
Make It A Teapot	+1.5
SIGNATURE HOT CHOCOLATE	

Belgian Hot Chocolate (V) (GF)

Velvety Belgian chocolate melted into steamed milk.

#### MILKSHAKES

	Strawberrilicious (v) @F Fresh strawberries, creamy vanilla and whipped cream.	8.3
F	Ferrero® Fantasia © Hazelnut, chocolate and whipped cream.	8.3
	Oreo® Biscotto © Cookies and cream, Oreo®, and whipped cream.	8.3
	<b>Le Shake Kunafa</b> v  Pistachio kunafa, milk chocolate and whipped cream.	9.1
	MOCKTAILS/LEMONADES	
	Bleu Lagoon © F Lychee fruit, lime syrup and lemonade.	6.6
	Fruit de la Forest (©) (\$\mathref{G}\$) Lime, raspberries, strawberries, blueberries and fresh mint.	7.2
	Mint & Limone (©) Elime, fresh mint, sparkling lemonade and crushed ice.	7.2
	Mango Tropique © F Lime, mango/passion fruit syrup, fresh mint and lemonade.	7.2
	Guava de la Passione © © Guava, passion fruit, lime and ice.	7.2
	Piña Colada (v.) ©F Pineapple and creamy coconut milk.	7.2
	Mango Passione © © Mango sorbet, passion fruit flavour and lemonade.	7.2
	Mint Berry © © Strawberry sorbet, lemonade and fresh mint and berries.	7.2
	Mint Limonade (©) Fresh mint leaves and tangy lemon juice.	4.6
F	Pink Limonade ©© Vibrant pink lemonade, fresh lemons, raspberry essence.	4.8
	SOFT DRINKS	
	Coca Cola® / Diet Coke® / Fanta® / Sprite® © ©	3.4
	Fresh Orange Juice (@)	4.2
	Dolci Acqua - Still/Sparkling (va) (4)	2.4



Milk - Hot/Cold V GF

2.4

# SAVOURY

#### EGGS

Benedict de Luxe Poached eggs, beef rashers and salad on an English	11.6
muffin, topped with rich hollandaise sauce.	
Eggs au Croissant   Scrambled eggs, sweet peppers, onions, red chillies, salad and cheese in a croissant, with hollandaise sauce.	11.6
Avocat et Sourdough © Poached eggs and avocado on toasted sourdough, drizzled with hollandaise and a side salad.	11.6
Hash Grandeur (v.)	11.0
Toasted brioche topped with fried eggs, hash browns, fresh salad, red chillies and hollandaise sauce.	11.8
Shakshuka v Tomatoes, eggs, feta, roasted peppers, onions and coriander, served with sourdough or a warm tortilla.	12.3
English Breakfast Royale Sausages, fried/scrambled eggs, hash browns, tomatoes, beans, sautéed mushrooms, beef rashers, choice of bread.	14.6
SAVOURY WAFFLES	
<b>Benedict Waffle Royale</b> Waffles with beef rashers, poached eggs, hollandaise, and mixed leaf salad.	11.6
Waffle d'Avocat v	11.6
Waffles with smashed avocado, poached eggs, hollandaise, and mixed leaf salad.	11.0
<b>Full English Waffle</b> Waffles with hash browns, sausages, beans, mushrooms, beef rashers, grilled tomatoes and a fried egg.	14.6
ENTRÉES/SALADE	
<b>Jalapeño Croquettes</b> ♥ Cheddar and jalapeños encased in a crispy batter.	7.5
Nachos v Nachos topped with Neapolitan tomato sauce, melted cheddar, jalapeños, and diced peppers.	9.4
Chicken Bruschetta Garlic bread topped with peri chicken, cheddar cheese, dynamite sauce and fresh chives.	9.4
Chicken Caesar Salad Grilled chicken atop fresh lettuce, avocado, croutons, and grated cheese with Caesar dressing.	9.1

#### SANDOS TOASTÉS

9.8
10.8
+2.4
12.4
11.90
14.2
<b>13.9</b>

#### **DESSERTS**

#### **TEASERS**

Shooters  Belgian Ch	noc (v)(GF) White	e Chac & Rasnh	erry (V) GF	3.2 S'mores
Ü	One Scoop 3		, 00	

KUNAFA GOLLECTION  Kunafa et Strawberries   7.9  Crisp pistachio kunafa layered with fresh strawberries	11.6
and rich Belgian chocolate – a modern indulgence. <b>Kunafa Choco Éruption</b> A warm kunafa crust encases a molten milk chocolate centre, with Belgian milk chocolate and crushed pistachios.	12.2
Kunafa Cheese Bombe ©  A molten pistachio kunafa sphere filled with gooey cheese, draped in pistachio ganache, and crushed pistachios.	13
Croffle à la Pistache et Kunafa (v) Croissant-waffle hybrid with pistachio kunafa, Belgian milk chocolate, pistachio crumbs, and vanilla gelato.	12.8
La Crêpe Kunafa   Crêpe infused with crispy kunafa layers, pistachio cream, and finished with a velvety milk chocolate glaze.	12.8

DESSERTS SIGNATURES  Chocolat et Strawberries ©  Fresh strawberries dipped in rich Belgian chocolate.	9.1
Cookies de Chocolat ©  Mini salted chocolate cookies with a Belgian milk choc dip.	9.1
Matilda Cake By HD   Rich chocolate sponge cake with Belgian chocolate ganache, finished with delicate chocolate shavings.	16
Fondue à la Dolci V Waffle bites, brownie bites, marshmallows, mini cookies, fresh fruits, and your choice of chocolate drip and topping.	27.5
Honeycomb Pull Me © Chocolate sponge layered with chocolate ganache and vanilla gelato, topped with chocolate honeycomb.	11.9
<b>Lotus® Pull Me</b> Sponge cake infused with Lotus® sauce, topped with Lotus® crumbs and Madagascan vanilla.	11.9
San Sebastián © Classic Basque cheesecake with your choice of drip.	12.1
Pistachio San Sebastián ©  Basque pistachio cheesecake with a nutty flavour, served with warm pistachio sauce.	12.8

### DESSERTS GLASSIQUES

Toasté au Chocolat 🔍

chocolate and vanilla gelato.

Toasté à la Banane et Toffee 🔍

caramelised bananas, and vanilla gelato.

<b>Crêpe au Nutella® ©</b> Crêpe with Nutella®, roasted nuts, and hazelnut gelato.	10.4
Forrero® Special   Hazelnut and Belgian chocolate gelato, cone pieces, roasted hazelnuts, Nutella® drip and Ferrero Rocher®.	10.2
<b>Tropical Paradise</b> V Vanilla gelato, mixed berries, mango, passion fruit. Drizzled with Belgian milk chocolate and strawberry drip.	10.2
<b>Apple Crumble</b> W  Warm apple crumble with a crispy, buttery topping, served with custard or vanilla gelato.	11.9
FRENGH TOAST	
East	

Cinnamon-drenched brioche layered with Belgian milk

Cinnamon-drenched brioche with toffee sauce, pecans,

#### PÂTISSERIES

Cheat Day © Chocolate fudge cake with white chocolate layers, choc ganache, stracciatella gelato and a choc fudge drip.	12.5
Strawberry Cheesecake  With strawberry glaze and topped with fresh strawberries.	9.8
<b>Lotus Biscoff® Cheesecake</b> With a Lotus Biscoff® drip and Lotus Biscoff® crumbs.	9.8
Ferrero® Cheesecake © Nutella® cheesecake, with Ferrero® and crushed nuts.	9.8
Vanilla Tres Leches V Vanilla sponge soaked in vanilla milk, topped with vanilla cream and fresh berries.	10.6
<b>Lotus® Tres Leches</b> ©  Sponge soaked in Lotus Biscoff® milk, topped with Biscoff® crumbs and a Lotus® biscuit.	10.8
LES GROFFLES / WAFFLES	
Strawberry et Chocolat Croffle (v) Croissant-waffle hybrid with strawberries, Belgian milk chocolate, chocolate curls, and vanilla gelato.	12.5

# COOKIE DOUGH/PANGAKES

An Offer She Can't Refuse V

Golden waffle topped with Belgian milk chocolate, stracciatella gelato, and chocolate shavings.

Fluffy waffle with scarlet strawberries, Belgian milk chocolate, and Madagascan vanilla gelato.

Belgian Cookie Dough 🕥	10.4
	10.4
Gooey choc chip cookie dough with Madagascan	
vanilla gelato and Belgian milk or white chocolate.	

11.8

12.5

#### **PANCAKES**

Chocoholic v

Pistachio Pancake 🔍	12.5
Fluffy pancakes with crushed pistachios, fresh raspberries, pistachio sauce, and vanilla gelato.	



Please scan this QR code to view our image menu.

11.8

11.8