

ORÉE

LUNCH & BRUNCH

Until 6pm

WEEKDAYS LUNCH MENU

Hot Soup of The Day with our Daily Bread Selection

Quiche, Pain de Mie Croque Monsieur or Sandwich

Your Choice of Regular Coffee or Tea

SOUPS & SMALL PLATES

With a green salad side

Soup of the Day

Please ask your waiter for the daily selection

Salmon & Broccoli Quiche (GF)

Quiche Lorraine (GF)

Provençale Vegetables Quiche (GF)

Croque Monsieur

Croque Madame *with Poached Egg*

SALADS

With a Basket of Bread

Gluten Free Ingredients Bread Option

Grilled Goats Cheese & Honey Salad

Goats Cheese on Toast, Beetroot Honey, Balsamic Vinegar, Mixed Leaves

Kale, Butternut Squash and Feta Salad (GF)

Kale, Butternut Squash, Feta, Pomegranate, Cucumber

Superfoods Salad (GF)

Quinoa, Bean Sprouts, Beetroot, Toasted Seeds & Broccoli Florets

OPEN TOASTS

Gluten Free Ingredients Bread Option (GF)

Avocado & Lemon *with Chilli Flakes on Toast*

Goldstein Smoked Salmon, *Cream Cheese, Cucumber on Toast*

Croque Monsieur *with Home Made Bechamel*

Croque Madame *with an Organic Free Range Poached Egg*

Red & Yellow Tomatoes, Mozzarella *with Pesto and Basil on Toast*

BOULANGERIE & CAFÉ

Bakers Bread Basket *butter & jam*

Gluten Free Ingredients Bread Basket *butter & jam* (GF)

OATS & FRUITS

Fresh Fruits Salad

Granola Bowl *with Yogurt* (GF)

Porridge Bowl *with Seasonal Fruits* (GF)

FREE RANGE ORGANIC EGGS

With a Basket of Bread

Gluten Free Ingredients Bread Option

Two Eggs Scrambled, Fried or Poached

Egg White Omelette

Eggs Benedict on Japanese Pain de Mie

Eggs Royale on Japanese Pain de Mie

ADD-ONS

Free Range Organic Poached Egg

Cherry Tomatoes or Grated Cheese

½ Avocado

Streaky Bacon

Goldstein Smoked Salmon

PÂTISSERIES FINES

Raspberries & Apple Crumble

Apricot & Almond Bakewell

Chocolate Lovers (GF)

Lemon & Yuzu Tartelette (GF)

Chocolate Eclair

Raspberry Tartelette (GF)

Mille Feuilles

Paris Brest

HOME MADE VIENNOISERIE & BRIOCHES

Croissant

Pain au Chocolat

Pain aux Raisins

Pistachios & White Chocolate Escargot

Almond Croissant

Brioche

CAKES

Chocolate Cookie (GF)

Flourless Brownie (GF)

Mi-Cuit

Flan

Pistachio & Chocolate Crumble

Lemon Muffin

Apple & Cinnamon Muffin

Marble Muffin

Blueberry Muffin

TEA & HOT CHOCOLATE

Earl Grey Strong

Darjeeling Earl Grey

English Breakfast

Green Tea

Yerba Mate

Chai Tea

Rooibos, Chamomile Flowers or Peppermint

Hot Chocolate

Matcha Latte

Chai Latte

MONMOUTH ORGANIC COFFEE

Espresso

Macchiato

Americano

Caffè Latte

Cappuccino

Caffè Mocha

Flat White

Decaf

COLDPRESS JUICES

Orange Juice

Apple Juice

Carrot Juice

Green Juice: *Apple, Spinach, Celery, Ginger & Lime*

Red Juice: *Apple, Carrot, Beetroot, Pomegranate & Ginger*

COLD DRINKS

Evian 50 / 75cl

San Pellegrino 50 / 75cl

Coconut Water

Birch Water

Qcumber sparkling water with Mint

Orangina

Fentiman drinks:

Lemonade, Lime & Jasmine, Mandarine & Orange Jigger, Rose Lemonade,

Wild English Elderflower, Curiosity Cola, Cherry Cola, Ginger Beer

Mangajo Açai Berry