

# AUTHENTIQUE

# Sunday brunch

**£45**

(£39 Without Champagne)

1 HOT DRINK (TEA / COFFEE / HOT CHOCOLATE)

1 GLASS OF MAURICE GRUMIER - CHAMPAGNE O MA VALLÉE  
OR FRUIT JUICE

1 CROISSANT OR PAIN AU CHOCOLAT

## CHEF SPECIALS

### 1 MAIN

TO CHOOSE FROM:

DIJON MUSHROOMS ON TOAST, WILD GARLIC (v.gf)  
CONFIT TROUT, BROWN BUTTER HOLLANDAISE, POACHED EGGS (p.gf)  
ONGLET STEAK, BROWN BUTTER HOLLANDAISE, POACHED EGGS (gf)

### 1 DESSERT

TO CHOOSE FROM :

APRICOT FRENCH TOAST, CRÈME FRAICHE & ALMONDS  
POACHED APRICOTS, COCONUT & ALMONDS

## EXTRAS

COFFEE/TEA - £3.5  
ALAIN MILLIAT FRUIT JUICE - £5.5

CROISSANT - £4  
PAIN AU CHOCOLAT - £4.5  
SAUSAGE CROISSANT - £5.5  
GOAT CHEESE & SPINACH DANISH - £5.5

MINI CROQUE RAREBIT - £4.5  
CONFIT POTATO CHIPS - £5.5  
SEASONAL SALAD - £4.5



An optional 12.5% service charge will be added to your bill.