

LE BOUCHON BRETON

Spend £20 or more per person on Le Bouchon Bretons new Brunch menu and enjoy a complementary day pass to the exclusive Broadgate...



Le Bouchon Breton's new Brunch menu brings a touch of Gallic class to weekends with Salmon Tartar prepared freshly at your table, Veal Kidneys on Brioche toast, Sautee Wild Mushrooms with Truffled Hollandaise sauce, Smoked Salmon and Scrambled eggs and all the classics alongside. Champagne or Jugs of Cocktails from the bar ensure you won't go thirsty. Alternatively for those looking to stay healthy, coffee and the finest quality Tea Smith leaf teas should suffice.

Then redeem your virtuousness at the Virgin Active Gym at Broadgate circle, one of the city's most luxurious gym complexes, spend the afternoon using their state of the art work out machines, before warming down in their beautiful full sized swimming pool, and finally unwind in the sauna and steam room.

Offer limited to one pass per person, and not to be used in conjunction with any other offers.



BRUNCH MENU

All the classics including

Rognons de Veau Sur Brioche au Romarin et a la Moutarde Ancienne £11.95

Veal Kidneys on a Sprig of Rosemary served on Brioche Toast with a Cream and Mustard Sauce

Tartare de Saumon a la Française 200gr or 300gr £18 / £25

Salmon Tartare prepared at the table with Crème Fraiche, Lemon, Capers, Spring Onions and Salmon Keta served with Toasted Baguette

Assiette Scandinave £10.95

Scrambled Eggs with Smoked Salmon, Chives, Warm Asparagus and Toasted Baguette

Assiette Fermiere £9.50

British Gammon Ham with two fried eggs and served with Fries and Salad

Le Petit Dejeuner Parisien £6.25

Choice of Toasted Baguette or Vienoiserie with Butter and Jams served with Coffee and Freshly Squeezed Orange Juice

Le Bouchon Full Breakfast £8.95

Cumberland Sausage, Back and Streaky Bacon, Baked Beans, Tomato Provencale, Sautéed Mushroom and choice of Panfried, Scrambled or Poached Eggs served with Toasted Baguette, Coffee and Freshly Squeezed Orange Juice

Assiette Iberique £8.95

Selection of Bayonne Ham, Manchego Cheese, Caper Berries and Seasonal Melon with Quince Jelly

Cocktails by the Jug (4 pint Jug). £18 each

Bloody Mary

Vodka, Tomato Juice, Celery Salt, Celery, Tabasco and Worcestershire Sauce to taste

Pimms and lemonade

Pimms and Lemonade with Traditional English Garnish

Buck Fizz

Freshly Squeezed Orange Juice and Sparkling Wine

SeaBreeze

Vodka, Grapefruit and Cranberry Juice

HEAD CHEF: OLIVIER RIPERT

All prices are inclusive of VAT and a discretionary 12.5% service charge will be added to your bill. Some of our products may contain nuts. Please inform the waiting staff if you have any food allergies.