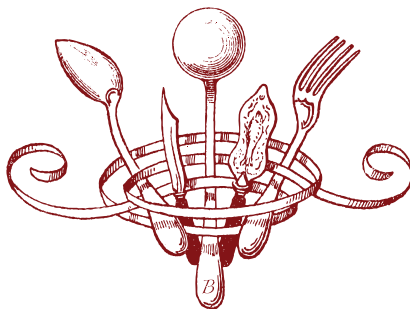




LUNCH

PÂTISSERIES 7.

Scone, Croissants, Chocolate Almond Croissants, Almond Croissants, Financier, Madeleines



LES OEUFS VAPEURS 15.
steamed organic eggs & toasts

JAMBON CRU
eggs & prosciutto with shaved parmesan
SAUMON FUMÉ

eggs & smoked salmon with crème fraîche & capers
CHÈVRE

eggs, goat cheese, & sun dried cherry tomatoes

LES CROQUES 14.
with cornichons



CRQ MONSIEUR
classic ham & gruyère
CRQ MADAME

classic ham, gruyère & sunny-side egg

CRQ FORESTIER

roasted mushrooms, gruyère & sun dried tomatoes

POISSONS 15.

RILLETTES de SAUMON

potted salmon with butter lettuce & radishes

SALADE NIÇOISE

tuna, anchovies, haricots verts, potatoes & mollet egg

14. LES GAUFRES
buttermilk waffles

BELGIAN WAFFLE
buttermilk waffle, berries & crème fraîche
WAFFLE SANDWICH
bacon, sunny-side egg, & gruyère



10. LÉGUMES

CAROTTES RAPÉES
juliened carrot, pistachios, coriander & lemon
BETTERAVES
roasted beets, shallots & horseradish crème fraîche
HEIRLOOM TOMATE
tomatoes, cucumber, corn & basil

PLAT DU CHEF 15.
leafy greens with assorted vegetables

17. VIANDES

SALADE de POULET
roasted chicken, haricots verts, mustard vinaigrette
STEAK TARTARE
chopped beef with cornichons & capers



Buvette cannot guarantee that any of our products are free from allergens, as a wide variety of ingredients are handled in the same space in our kitchens. Whilst Buvette does its utmost to ensure that all intrinsic foreign bodies -eg, bones, shell, fruit stones etc - are removed from our products, small pieces may remain. A discretionary service charge of 12.5% will be added to your bill. Prices inclusive of VAT.