

# Richoux

## SET BRUNCH MENU

2 Courses for £23 per person

3 Courses for £28 per person

## STARTERS

### AVOCADO ON TOAST

Poached Eggs, Mixed Seeds, Fine Herbs,  
Multigrain Sourdough (v)

### TRUFFLE CROQUE MONSIEUR

Black Truffle Bechamel, Comte Cheese,  
Grated Truffle (v)

### CAESAR SALAD

Romaine & Baby Gem Lettuce, Caesar Dressing,  
Aged Parmesan, Sourdough Croutons (v)

### SALADE DE CHEVRE CHAUD

Baked Warm Goat Cheese, Candied Walnuts,  
Thyme & Honey Vinaigrette (v)

### GOUGÈRES

Choux Pastry Puffs, Gruyere Cheese (v)

(ADD CHICKEN (h): 2.95 SUPPLEMENT)

### RICHOUX SMOKED SALMON

Smoked Salmon, Lemon, Sesame  
Bread Roll and Butter

### BEETERAVES ROUGES ET JAUNES

Beetroots, Smoked Garlic, Lemon Dressing,  
Hazelnuts (ve, gf)

## MAIN COURSE

### ST. EWE EGGS

Choose from:  
Eggs Royale, Benedict or Florentine

### PISTACHIO FRENCH TOAST

Brioche, Rich Custard, Pistachio Sauce,  
Candied Orange

### OUEFS A LA PROVENCEALE

Baked St Ewe Eggs, Rich Tomato Sauce,  
Oregano (v)

### BUTTERMILK PANCAKES

Blueberry Compote, Chantilly Cream (v)

### PEA & MINT RIGATONI

Peas and Mint Sauce, Lemon Ricotta  
and Parmesan (v)

### RICHOUX CHEESEBURGER

Beef Patty, Emmental Cheese, Tomato, Pickled  
Shallots, Green Chillli, Mayonnaise, Fries

\*VEGAN VERSION AVAILABLE

## DESSERTS

### CHOCOLATE MOUSSE

Hazelnut Praline, Arbequina Olive Oil (v)

### CRÈME AU CITRON

Raspberry Coulis, Crystallised White Chocolate (v)



**ALLERGENS NOTICE:** If you have a food allergy or special dietary requirements, please inform a member of staff or scan the QR code for more information.

v VEGETARIAN ve VEGAN h HALAL  
☞ RICHOUX SIGNATURE DISH gf GLUTEN FREE

1909  
*Richoux*

