

# 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 PROVENCALE

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 Chilli, 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

## BRUNCH

OEUFS A LA PROVENCALE	14
<i>Baked St Ewe Eggs, Rich Tomato Sauce, Oregano (v)</i>	
ST EWE ORGANIC EGGS	10
<i>Prepared any style, choice of toasted bread (v)</i>	
EGGS ROYALE	14
EGGS FLORENTINE	13
EGGS BENEDICT	15
AVOCADO ON TOAST	12
<i>Poached Egg, Mixed Seeds, Fine Herbs, Multigrain Sourdough (v)</i>	
BASKET OF VIENNOISERIES	12
BUTTERMILK PANCAKES	13
<i>Blueberry Compote, Chantilly Cream (v)</i>	
☼ PISTACHIO FRENCH TOAST	12
<i>Brioche, Rich Custard, Pistachio Sauce, Candied Orange</i>	

## SIDES

SLICED AVOCADO (v)	4.5
PORK SAUSAGE	5
CHICKEN SAUSAGE	5
SMOKED SALMON	7
POMMES FRITES (v)	6.5
SOURDOUGH TOAST	5
ADD JAM & BUTTER 7.5	

## WOOD-FIRED PIZZETTE

GARLIC & GRUYÈRE	10
<i>Wood-fired, Gruyère Cheese, Lemon Pesto (v)</i>	
TOMATO & STRACCIATELLA	11
<i>Grated Parmesan, Basil (v)</i>	
☼ NDUJA & PROVOLONE	12
<i>Garlic Butter, Tomato Sauce, Provolone Cheese, Espelette Honey</i>	

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## BRUNCH MENU

GREEN GODDESS SALAD	12
<i>Butterhead Lettuce, Green Vegetables, Green Goddess Dressing (ve)</i>	
☼ SALADE DE CHÈVRE CHAUD	13
<i>Baked Warm Goat Cheese, Candied Walnuts, Thyme &amp; Honey Vinaigrette (v)</i>	
CAESAR SALAD	16
<i>Romaine &amp; Baby Gem Lettuce, Caesar Dressing, Aged Parmesan, Sourdough Croutons (v)</i>	
ADD CHICKEN (h)	
PEA & MINT RIGATONI	17
<i>Peas &amp; Mint Sauce, Lemon Ricotta, Parmesan (v)</i>	
RICHOUX CHEESEBURGER*	19.5
<i>Beef Patty, Emmental Cheese, Tomato, Pickled Shallots, Green Chili Mayonnaise</i>	
*VEGAN VERSION AVAILABLE	
CHICKEN BURGER	17.5
<i>Chicken Patty, Emmental Cheese, Tomato, Pickled Shallots, Green Chilli Mayonnaise (h)</i>	
☼ STEAK FRITES	24
<i>Onglet Steak, Choice of Sauce, French fries</i>	
CLASSIC CLUB SANDWICH	14
<i>Grilled Chicken, Streaky Bacon, Egg Mayonnaise, Tomato, Gem Lettuce,</i>	
☼ CROQUE MADAME	13
<i>Ham, Cheese, Béchamel Sauce, Fried Egg</i>	
TUNA CROQUE MONSIEUR	14
<i>Creamy Tuna Mayo, Red Leicester, Jalapeño Peppers</i>	

BURGERS AND SANDWICHES ALL SERVED WITH POMMES FRITES



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## DESSERTS

CREME AU CITRON	9.5
<i>Raspberry Coulis, Crystallised White Chocolate</i>	
☼ PROFITEROLES	12.5
<i>Tonka Bean Chantilly, Chocolate &amp; Coffee Sauce</i>	
CHOCOLATE MOUSSE	9
<i>Hazelnut Praline, Arbequina Olive Oil</i>	
HANDMADE TRUFFLES	5
<i>A Selection of Truffles</i>	
CRÈME BRÛLÉE	9.5
<i>Bay Leaf &amp; Nutmeg Custard</i>	

## RICHOUX 1909 CHOCOLATE CHAUD

5  
*54% Hot Chocolate, Tonka Bean Chantilly Cream*

## COCKTAILS

BLOODY MARY	14
<i>Chase Original, House Spicy Mix, Tomato Juice</i>	
RICHOUX SPRITZ	12
<i>Cocchi Americano, Dry French Aperitif, Fever Three Tonic Water</i>	
FRENCH 75	14
<i>Tanqueray Dry, Champagne, Citrus</i>	

## NON ALCOHOLIC

MADAME PAMPLEMOUS	10
<i>Amarico, Martini Vibrante, Fever Three Grapefruit Soda</i>	
MOMENT OF CLARITY	10
<i>Seelip Groove, Maple &amp; Cucumber, Fever Tree Light Tonic</i>	

## FRESH PRESSED JUICE

GREEN DETOX	7
<i>Apple, Ginger, Kale, Celery</i>	
SUNRISE GLOW	7
<i>Red Apple, Carrot, Ginger</i>	
FRUIT JUICE	6.5
<i>Orange, Cranberry or Apple</i>	

A DISCRETIONARY CHARGE OF 13.5% WILL BE ADDED TO YOUR BILL