

RIVIÉ

BRUNCH

COCKTAILS

SOMBRE HÉRO 12

avocado, lime, Pimenter tequila,
St. Germain

GARDE LA PÊCHE 12

peach cream, orange blossom,
Champagne

L'ÎLE DE BEAU THÉ 12

Tanqueray, lime,
rooibos tea

LE TEMPS DES CERISES 12

fig, preserved cherries,
almond milk

LARGE PLATES

EGGS ANY WAY 8

white or cereal bread

SMOKED SALMON 16

scrambled eggs, toast

AVO & EGGS 14

poached eggs, chilli oil & flakes, toast

EGGS BENEDICT 14

hollandaise sauce, parisian ham or salmon, toast

PANCAKES 13

caramel sauce, apple-banana compote

GRANOLA 10

yoghurt, honey, fresh berries

SEASONAL FRUITS PLATE 10

PUMPKIN VELOUTÉ 9

chestnut raviole, fresh herbs

BUDDAH BOWL 19

slow poached egg, red cabbage, lentils, quinoa

MUSHROOM TARTINE 19

poached egg, salsa verde, toast

HOXTON CHEESEBURGER 19

fries, salad, caramelised onions

HOX MONSIEUR 15

fries, salad

FISH & CHIPS 19

fries, tartare sauce, peas

CHEESE PLATE 10

seasonal cheeses, dates, grapes

PASTRIES

TARTINES 6

butter, selection of jams

CROISSANT AU BEURRE 3

PAIN AU CHOCOLAT 4

PAIN AUX RAISINS 4

SIDES

FRIES 4

with truffle oil +2

SEASONAL SALAD 5

pine nuts, parsley

MAC'N'CHEESE 6

SEASONAL VEGETABLES 5

GRENAILLE POTATOES 5

DESSERTS

CHOCOLATE PEAR 9

PINEAPPLE CARAMEL 9

LEMON MILLEFEUILLE 9

HOX CAFÉ GOURMAND 9