

Welcome to the House



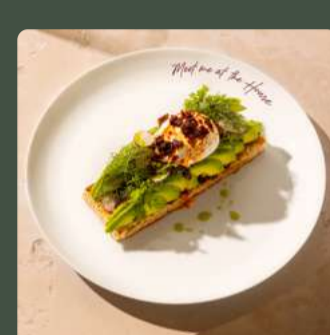
Parisian romance, the EL&N way - Discover our limited Valentine's collection ▶

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Breakfast & Brunch

Please note this menu is served from 9am-1pm only

Egg Dishes & Tartines



Avocado Tartine \$11
Toasted sourdough topped with avocado purée, a poached egg, pickled onion, shaved radish, bronze fennel, sesame mix and a drizzle of chili oil



Smoked Salmon Tartine \$14
Toasted sourdough, smoked salmon served with pickled beetroot and onion, fresh pomelo, bronze fennel, a poached egg, and herbed cream cheese topped with dill and lemon zest



Walnut & Goat's Curd Tartine \$15
Toasted sourdough, creamy goat cheese, candied walnuts, fig jam, whole figs, sesame mix and a sprinkle of fennel pollen and a drizzle of hot honey



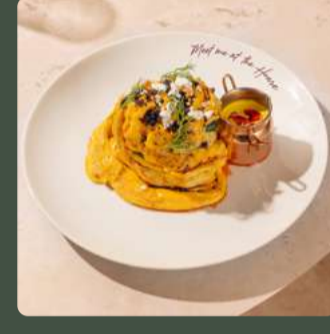
Egg Shakshouka \$9
Tomato sauce, grilled red bell pepper, baked eggs, za'atar, feta, pickled onions, nigella seeds with sourdough on the side



Royale French Egg Hollandaise \$16
Toasted croissant, beetroot salmon gravlax, green oil, tornado eggs, crispy quinoa & hollandaise sauce



Benedict French Egg Hollandaise \$17
Toasted croissant, turkey ham, feta cheese, tornado eggs, crispy quinoa, pickled onion, chili oil & hollandaise sauce



Florentine French Egg Hollandaise \$15
Flaky croissant, spinach, tornado-style egg omelette, feta cheese, crispy quinoa, chili oil & hollandaise sauce



Tomato & Burrata French Omelette \$12
Soft and creamy French-style omelette filled with slow-roasted tomato confit, sautéed spinach, and melted burrata, finished with a sprinkle of fresh herbs and tomato crumbs



Burrata & Scrambled Egg Croissant \$15
Fluffy scrambled eggs, and creamy burrata served with crunchy potato chips

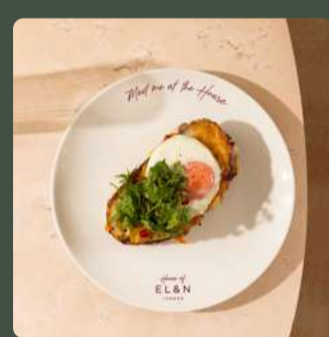


Eggs Your Way \$11
Choose between:
Scrambled
Sunnyside Up
Plain Omelette
+Add: Tomato | Cheese | Mushroom | Onions

Toasted Sandwiches



Club Sandwich \$18
Toasted sourdough, roasted chicken, turkey ham, tomato, lettuce, cheese and a fried egg. Served with our golden triple-cooked fries



Croque Monsieur \$17
Toasted sourdough layered with creamy béchamel sauce, fried egg, turkey ham, and Gruyere cheese, served with crunchy triple-cooked fries

Sides



Triple Cooked Fries \$6
Golden triple-cooked fries—crunchy on the outside, fluffy on the inside



Truffle Fries \$8
Triple-cooked fries tossed in fragrant truffle paste and topped with grated parmesan cheese



Batata Harra Fries \$8
Our signature triple cooked fries tossed in our secret spice mix topped with sliced chilis

Pastries



Classic House Croissant \$3
Light, buttery, and golden. A perfect classic croissant



Almond Croissant \$5
Flaky croissant filled with sweet almond frangipane and topped with toasted almonds



Pain Au Chocolat \$5
Rich, buttery chocolate-filled croissant



Za'atar Croissant \$4
Savory and flaky — a golden croissant filled with za'atar spice for an herby finish



Cheese Croissant \$5
Classic croissant filled with melted cheese



Stuffed Supreme Round Nutella Croissant \$7
Nutella sauce and dark chocolate topped with crunchy pearls and mixed nuts, sweet, rich, and satisfying



Stuffed Supreme Round Pistachio Croissant \$7
Stuffed with pistachio cream and topped with pistachio sauce and crushed nuts for a nutty, creamy delight

Sweet Brunch



Açai Bowl \$14
Frozen açai purée topped with crunchy granola, fresh fruit, banana, berries, mint, candied walnuts, and freeze-dried raspberries



House Granola \$13
Thick Greek yogurt with ancient grains granola, almond brittle, fresh berries with a side of mango purée, strawberry purée and fresh berries



Chia A La Mangue \$12
Creamy coconut chia pudding with mango and passion fruit, coconut flakes, and mint and toasted seeds



Chocolate, Hazelnut & Mixed Berries American Pancakes \$14
Fluffy American pancakes drizzled in chocolate hazelnut sauce, topped with mixed berries, red velvet crumbs, powdered sugar, and pistachios



Hazelnut Pain Perdu \$13
Caramelized French toast with hazelnut spread, banana fritters, toasted hazelnuts, pistachios & dried rose petal



Kunafa & Halva Pain Perdu \$13
Golden French toast with fresh berries, crispy kunafa, pistachio halva, berry coulis & mascarpone



English Breakfast Set For Two \$22
A generous breakfast platter with a selection of fresh vegetables, creamy Lebanese labneh, smoked turkey and assorted cheese mix. Served with a bread basket, two mini plain croissants, za'atar mankouche, and two fluffy mini pancakes drizzled with Nutella sauce. Accompanied by fresh fruit slices, dried fruits, strawberry and apricot jam, butter & eggs (cooked to your preference)



House Crêpes
Choose from our sweet, fresh crêpes
Lotus - \$11
Pistachio - \$11
Chocolate - Served warm with our special chocolate mix - \$9

ALLERGENS: We cannot guarantee an allergen-free environment but will use our best endeavours to accommodate customers' dietary and allergen requirements. Please speak to a member of the team for assistance.

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