

# LA BRASSERIA

MILANESE

## FRUIT AND CEREALS

Fruit salad (VE)(GF)	7
Yoghurt with mixed berries and homemade nutty granola (V) Coconut Yoghurt available (VE)	7
Porridge with banana, raisin and cinnamon (V)	6

## PASTRIES

Croissant	2.5
Apricot Croissant	2.8
Almond Croissant	2.8
Chocolate Pastries	2.8
Homemade Muffin	3.5
Homemade Banana Bread (GF)	3.5

## COOKED BREAKFAST

We use only the most orange yolks from our free range local British chickens.

Eggs any style served with granary toast (V)	7
LaB English breakfast fried eggs with crispy bacon, sausage, mushrooms, grilled tomato, baked beans and 2 slice of bread of your choice	11
Crushed avocado with focaccia (VE) add poached egg 11 (V)	7
Italian American (GF) two fried eggs, crispy bacon and roast potato	11
Frittata della casa (GF) 2 eggs omelette with ham and swiss cheese	10
Crostino Milanese (V) scrambled eggs on sourdough toast topped with parmesan (DOCG), mushroom and tomato	11
Scrambled eggs and wild smoked salmon (GF)	13
Egg Benedict, Florentine or Royale poached egg on English muffins, hollandaise sauce with a choice of roast ham, spinach (V) or smoked salmon	13
Homemade ricotta pancakes with Canadian maple syrup and berries (V) or bacon	9
French toast bacon e banana French toast with maple bacon, banana and pecan nuts	9

## BREADS

Selection of three bread	5
White or Granary	2.5
Sourdough bread	2.5
Focaccia	2.5
Gluten free Bread	2.5

## SIDES

Mushrooms / Baked Beans	3
Grilled tomato	3
Sausage / Bacon	4
Spinach / Avocado	4
Grilled Halloumi	5

## MINERAL WATER

San Benedetto Still 50/75cl	4/5
San Benedetto Sparkling 50/75cl	4/5

## COFFEE AND TEA

Espresso	2.7
Espresso Doppio	3.9
Ristretto	2.7
Macchiato	3
Americano	3
Cappuccino	3.9
Caffe latte	3.9
Cioccolata calda	4
Tea Infusions	3

## JUICES

Fresh Orange	6
Fresh Grapefruit	6
Pineapple / Apple	4
Tomato	4

(V) Vegetarian  
(VE) Vegan  
(GF) Gluten-Free

**Allergies:** Please ask a member of staff for any questions regarding allergies