



VIENNOISERIE

FRESH BAKED FICELLE (E, M, G) 270 Cal
Strawberry jam and salted butter

CLASSIC FRENCH BUTTER CROISSANT (E, M, G) 303 Cal

CREAMED FILLED CROISSANT (E, M, G, S, N) 352 Cal
Filled with Madagascar vanilla pastry cream

FRESH FRUIT DANISH (E, M, G) 281 Cal
Layers of crispy baked butter pastry filled with Madagascar vanilla pastry cream topped with fresh seasonal fruits

PAIN AUX RAISINS (E, M, G, S, N) 349 Cal
Layers of crispy butter pastry roll with Madagascar vanilla, pastry cream and raisins

(C) Crustacean (Ce) Celery (E) Eggs (F) Fish (G) Gluten (L) Lupin (M) Milk (Mo) Molluscs (Md) Mustard (N) Nuts
(P) Peanuts (S) Soybean (Ss) Sesame (So2) Sulfur dioxide (V) Vegan (Vg) Vegetarian

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ALL DAY

SMOKED SALMON ROYALE (G, E, F, D, S) 453 Cal
Soft poached egg, hollandaise, toasted muffin

SHAKSHUKA (G, E, M) 391 Cal
Soft poached eggs with roast peppers, spiced tomato sauce and
slices of toasted sourdough bread

FRESH AVOCADO ON SOURDOUGH TOAST (G, E, M, N, Ss) 485 Cal
Fresh avocado, semi-dried cherry tomatoes, poached egg, fresh coriander
on toasted sourdough with salt baked beetroot hummus

SUPERFOOD SALAD (M, N, Ss) 303 Cal
Quinoa, salt baked beetroot, oven roast butternut squash,
fresh baby spinach, kale, toasted seeds, goats' cheese crumble
and a pomegranate vinaigrette

CAESAR SALAD (D, G, F, E, Md) 383 Cal
Classic salad, hearts of cos lettuce, za'atar-spiced croutons,
Parmigiano Reggiano and Caesar dressing

STEAK TARTINE (Md, G, S, E) 341 Cal
Flame grilled black angus flank steak with pickled cucumber,
French mustard aioli and an onion lyonnaise on a toasted ficelle

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ELLE'S CLUB SANDWICH (E, S, G) 352 Cal

Roasted marinated chicken breast, crispy beef bacon, lettuce, tomato, fried egg and mayonnaise

HEALTHY OMELETTE (G, E, M) 525 Cal

Baby spinach and feta cheese

CHICKEN PAILLARD (Md) 482 Cal

Grilled chicken breast with fresh arugula salad, cherry tomatoes and a lemon dressing

SALMON NIÇOISE (F, D, M, Md) 545 Cal

Pan-seared Atlantic salmon, French beans, fingerling potatoes, olives, oven dried tomatoes and shallot dressing

SIDES

PARMESAN TRUFFLE FRIES (D) 567 Cal

Parmigiano Reggiano, black truffle

ROCKET AND PARMESAN SALAD (D, So2) 337 Cal

Lemon dressing

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DELICIOUS CREATIONS

ELLE'S SIGNATURE FLAMING CROQUEMBOUCHE (G, M, E, N, Ss) 996 Cal

Small pastry balls made of choux pastry filled with Madagascan vanilla diplomat cream and coated with pink chocolate

VANILLA CHEESECAKE (G, E, M, N, S, So2) 624 Cal

Vanilla baked cheesecake dipped in white chocolate, served with crispy cookies, fresh fruit and Sakura leaves

BERRY MILLE-FEUILLE (G, E, D, So2) 526 Cal

Puff pastry layered with Madagascan vanilla bean pastry cream, topped with fresh berries and berry sauce

KAFFIR LIME TART (G, E, M, N) 396 Cal

Brittle almond crunch with glazed lemon cream, lime gel served with dehydrated egg white, lime zest

RASPBERRY CHOCOLATE DELIGHT (E, M, Ss, N, G) 390 Cal

Raspberry creamoux, elderberry, raspberry sorbet, raspberry meringue, finished with raspberry sauce

CLASSIC VANILLA CRÈME BRÛLÉE (G, E, M, N, Ss) 400 Cal

French baked custard with vanilla bean, caramelised sugar and almond date biscotti

CHOCOLATE CARAMEL AND HAZELNUT COATED SHORTCAKES (G, E, M, N, Ss) 880 Cal

Rich dark 70% chocolate hazelnut biscuit, chocolate sponge, milk chocolate creamoux, dry caramel, roasted hazelnut finished with chocolate leaf

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ELLE'S SIGNATURE

PINK PALOMITA 101 Cal

Pomegranate juice,
grapefruit cordial, ginger honey

GENTLEMAN SOUR 184 Cal

American Malt, ginger syrup,
pineapple juice

PASSIONATA 159 Cal

Roibos tea, passion fruit,
lemon juice, fresh raspberry

COFFEE & TONIC 193 Cal

Coffee Cordial, orange juice,
tonic water

SUMMER ESPRESSO MARTINI 243 Cal

Chocolate truffle tea, vanilla,
almond milk and espresso

EXOTIC 203 Cal

Pineapple juice, coconut milk,
vanilla and blue curacao

BLUE OCEAN 130 Cal

Coffee syrup, sparkling water,
lemon juice, vanilla and blue curacao

ICED TEA 102 Cal

Black tea, citrus, honey,
sweet caramel and grenadine

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BEVERAGE

TEA

English Breakfast
French Earl Grey
Jasmine Pearls

Emperor Sencha Green
Moroccan Mint
Chamomile

ELLE'S COFFEE

Espresso 3 Cal
Double Espresso 6 Cal
Macchiato (D) 23 Cal
Double Macchiato (D) 37 Cal
Americano 6 Cal
Flat White (D) 80 Cal
Cappuccino (D) 80 Cal
Latte (D) 112 Cal
Pink Cream Matcha 318 Cal
Matcha, sweet milk and topped with cream

Matcha Cappuccino (D) 95 Cal
Ice Matcha Latte (D) 180 Cal
Matcha Latte (D) 180 Cal
Ice Americano 6 Cal
Ice Latte (D) 112 Cal
Ice Cappuccino (D) 90 Cal
Spanish Latte (D) 202 Cal
Ice Spanish Latte (D) 276 Cal

SOFT DRINKS & JUICES

VOSS Still 375ml
VOSS Still 800ml
Coca-Cola
Coca-Cola Light
Sprite

VOSS Sparkling 375ml
VOSS Sparkling 800ml
Fresh Orange Juice
Fresh Pineapple Juice
Fresh Pomegranate Juice

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