

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 Madagascan vanilla pastry cream

FRESH FRUIT DANISH (E, M, G) 281 Cal Layers of crispy baked butter pastry filled with Madagascan 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 Madagascan 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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness Please inform us of any allergies or dietary requirements. All prices are in SAR and inclusive of 15% VAT



ALL DAY

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

SHAKSHUKA (G, E, M) 391Cal 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

$\textbf{CAESAR SALAD} (D,G,F,E,Md) \ 383 \ Cal$

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 CRĒME BRŪLĒE (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 gold leaf

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BEVERAGE

PINK PALOMITA

Botan, pomegranate juice, grapefruit cordial, ginger honey

PASSIONATA

Roibos tea, passion fruit, lemon juice, fresh raspberry

GENTLEMAN SOUR

American Malt, pineapple - ginger syrup, pineapple juice, bitter

COFFEE & TONIC

Coffee Cordial, orange juice, tonic water

TEA

English Breakfast French Earl Grey Jasmine Pearls Emperor Sencha Green Moroccan Mint Chamomile

ELLE'S COFFEE

Espresso Double Espresso Macchiato Double Macchiato Americano Flat White Cappuccino Latte Matcha Cappuccino Ice Matcha Latte Matcha Latte Ice Americano Ice Latte Ice Cappuccino Spanish Latte Ice Spanish Latte

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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