



Delicious breakfast at the Maison

BREAKFAST SERVED FROM 7AM - 2PM

FREE RANGE CHICKEN EGGS

BENEDICTS

CLASSIC BENEDICT (P) Beef/pork bacon - brioche - hollandaise	58
PULLED BEEF BENEDICT 6 hours slow cooked BBQ pulled beef - brioche - M/M beans - chili - hollandaise	69
BENEDICT ROYAL Smoked salmon - spinach - brioche - hollandaise	75
BENEDICT FORESTIERE (V) Mushrooms - truffle oil - spinach - herbs - brioche - hollandaise	65
BELGIAN BENEDICT (P) Pork bacon - sourdough - caramelized onion - béarnaise	68
BENEDICT FLORENTINE (V) Wilted spinach - brioche - hollandaise	58

TRADITIONAL BREAKFAST

M/M BREAKFAST (P) Pork/turkey ham - Gouda - smoked salmon - pork salami - fruit salad - scrambled eggs - jam - sourdough toast - choice of viennoiserie	79
THE FULL ENGLISH (P) Scrambled eggs on sourdough toast - pork or beef bacon - pork sausage - grilled tomato - sautéed mushrooms - M/M beans - black pudding - hash brown	89

COOKING FROM THE HEART OF EUROPE

WAFFLES

PLAIN Dusted with icing sugar - chantilly	25
SEASONAL BERRIES Seasonal berries - chantilly - red berry coulis	49
BELGIAN CHOCOLATE Warm Belgian chocolate sauce - chantilly - crumble	38
THE BANOFEE (N) Banana - vanilla custard - chantilly - salted caramel - praliné powder	45

OMELETS AND EGGS

SERVED WITH TOASTED SOURDOUGH

SIMPLY YOUR WAY (V) Fried - sunny side up - poached - over easy	27
PERFECT SCRAMBLED (V) 3 Eggs on toasted sourdough	39
BOILED EGGS AND SOURDOUGH SOLDIERS (V) Boiled to your liking	27
FORESTAL GREEN HERBS OMELET (V) 3 Eggs or egg whites - mix of mushrooms - spinach - garlic - herbs	69
FARMERS OMELET (P) 3 Eggs or egg whites - caramelized onion - pork bacon - tomato - potato - herbs - mushrooms	63
OEUFs COCOTTES A LA TRUFFE (V) Eggs - spinach - cream - truffle - mushroom duxelles	55
BACON AND EGGS SKILLET (P) Slices of smoked beef/pork bacon - eggs - butter	63
OVEN BAKED TOMATOES AND EGGS - SHAKSHUKA (V) Cherry tomatoes - chili - blend of spices - coriander - eggs	69
HUEVOS ESTRELLADOS (P) Potatoes - onion - garlic - parsley - eggs Add Spanish Belota "24"	52 48
BRAISED BEEF HASH AND EGGS Braised beef cheeks - onion - potatoes - eggs - tomato	69

ADD TO YOUR BREAKFAST

16 each
Wilted spinach - sautéed mushrooms - grilled tomato - M/M beans - hash brown - corn on cob

27 each
6 hours slow cooked BBQ pulled beef - pork/beef bacon - pork sausage - cured salmon - avocado - black pudding

VEGAN AND VEGETARIAN

SOURDOUGH AVOCADO (VG) Avocado - tomato - cucumber - pomegranate - coriander - spring onion - sprouts - sourdough Add 2 eggs	59 15
TOAST CHAMPIGNON (V) Button and Portobello mushrooms - baby spinach - herbs - cream - rocket - sourdough Add 2 eggs	58 15
SIGNATURE GRANOLA (V) (N) Yoghurt - fresh fruits	55
CHIA PUDDING (VG) (GF) Coconut milk - chia seeds - honey - banana - pineapple - blueberries	59
PORRIDGE (V) (N) Skimmed milk - honey - banana - dried fruits - red fruit	38
FRUIT SALAD (VG) (GF) Seasonal fruit cuts - marinated in a light syrup	47

(A) alcohol, (V) Vegetarian, (P) Pork, (VG) Vegan, (GF) Gluten-free, (DF) Dairy-free, (N) Nuts

All prices are in AED and inclusive of 10% Municipality charge, 10% Service charge and 5% VAT.

IN BREAD WE TRUST.

*Available
in our shop
for take away*

WHY SOURDOUGH

- Natural yeast is much healthier and better to digest

- No bread-improvers and artificial flavoring agents are used in our sourdough

- Traditional sourdough bread takes up to 18 hours from scratch to a fresh baked bread

Why: due to long fermentation, we increase **flavor** and **conservation**

VIENNOISERIE

PLAIN BUTTER CROISSANT	13
ALMOND CROISSANT	14
CHEESE CROISSANT	14
PAIN AU CHOCOLAT / CHOCOLATE CROISSANT	14
CUSTARD AND RAISIN SWIRL	14
VANILLA OR CHOCOLATE MUFFIN	14
BOULES DE BERLIN VANILLA	17
ECLAIR VANILLA / CHOCOLATE / RED BERRIES	17

OUR SIGNATURE BREADS

TRADITIONAL SOURDOUGH 900GR	26
TRADITIONAL SOURDOUGH 400GR	14
TRADITIONAL SOURDOUGH 200GR	9
FRENCH SOURDOUGH BAGUETTE	12
MULTIGRAIN BREAD 400GR	24

PANCAKES

PLAIN	25
Dusted with icing sugar - chantilly	
NUTELLA (N)	34
Nutella - chantilly - roasted hazelnuts	
BLUEBERRIES	45
Fresh blueberries - blueberry compote - chantilly	
BELGIAN CHOCOLATE	38
Warm Belgian chocolate sauce - chantilly - chocolate crumble	
ORGANIC MAPLE SYRUP	36
Organic maple syrup - chantilly	

SMOOTHIES

BUNCHA' BERRIES	37
Mix of berries - coconut milk - yoghurt - chia seeds - oats honey - mint - basil	
POPEYE (DF) (GF)	37
Spinach - kale - avocado - cucumber - chia seeds - apple cider vinegar - banana	
UN'BEET'ABLE	37
Beetroot - berries - yoghurt - banana - tomato - chili - ginger - apple cider vinegar - raw honey	
THE NUT JOB (N)	37
Almonds - dates - peanut butter - banana - mango - coconut oil chia seeds	

FRENCH TOAST

GRANDMA'S VERLOREN BROOD	38
Caramelized sourdough - cinnamon sugar	
VANILLA FRENCH TOAST	49
Brioche - vanilla custard - chantilly	
PRALINE AND SALTED CARAMEL (N)	57
Brioche - vanilla custard - peanut butter - chantilly - roasted hazelnuts - praliné powder	
SEASONAL BERRIES	59
Brioche - vanilla custard - red berries - chantilly - English cream	
BELGIAN CHOCOLATE	48
Brioche filled with vanilla custard - warm Belgian chocolate sauce - chantilly - crumble	

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