



Delicious breakfast at the Maison

BREAKFAST SERVED FROM 7AM - 2PM

FREE RANGE CHICKEN EGGS

BENEDICTS

CLASSIC BENEDICT (P) Beef/pork bacon - brioche - hollandaise	56
PULLED BEEF BENEDICT 6 hours slow cooked BBQ pulled beef - brioche - M/M beans - chili - hollandaise	69
BENEDICT ROYAL Smoked salmon - spinach - brioche - hollandaise	68
BENEDICT FORESTIERE (V) Mushrooms - truffle oil - spinach - herbs - brioche - hollandaise	63
BELGIAN BENEDICT (P) Pork bacon - sourdough - caramelized onion - béarnaise	65
BENEDICT FLORENTINE (V) Wilted spinach - brioche - hollandaise	56

TRADITIONAL BREAKFAST

M/M BREAKFAST (P) Pork/turkey ham - Gouda - smoked salmon - pork salami - fruit salad - scrambled eggs - jam - sourdough toast - choice of viennoiserie	73
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	86

COOKING FROM THE HEART OF EUROPE

WAFFLES

PLAIN Dusted with icing sugar - chantilly	24
SEASONAL BERRIES Seasonal berries - chantilly - red berry coulis	48
BELGIAN CHOCOLATE Warm Belgian chocolate sauce - chantilly - crumble	37
THE BANOFEE (N) Banana - vanilla custard - chantilly - salted caramel - praliné powder	44

OMELETS AND EGGS

SERVED WITH TOASTED SOURDOUGH

SIMPLY YOUR WAY (V) Fried - sunny side up - poached - over easy	26
PERFECT SCRAMBLED (V) 3 Eggs on toasted sourdough	37
BOILED EGGS AND SOURDOUGH SOLDIERS (V) Boiled to your liking	26
FORESTAL GREEN HERBS OMELET (V) 3 Eggs or egg whites - mix of mushrooms - spinach - garlic - herbs	67
FARMERS OMELET (P) 3 Eggs or egg whites - caramelized onion - pork bacon - tomato - potato - herbs - mushrooms	59
OEUFs COCOTTES A LA TRUFFE (V) Eggs - spinach - cream - truffle - mushroom duxelles	52
BACON AND EGGS SKILLET (P) Slices of smoked beef/pork bacon - eggs - butter	59
OVEN BAKED TOMATOES AND EGGS - SHAKSHUKA (V) Cherry tomatoes - chili - blend of spices - coriander - eggs	67
HUEVOS ESTRELLADOS (P) Potatoes - onion - garlic - parsley - eggs Add Spanish Belota "24"	56 46
BRAISED BEEF HASH AND EGGS Braised beef cheeks - onion - potatoes - egg - tomato	67

ADD TO YOUR BREAKFAST

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

25 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	56 15
SIGNATURE GRANOLA (V) (N) Yoghurt - fresh fruits	53
CHIA PUDDING (VG) Coconut milk - chia seeds - honey - banana - pineapple - blueberries	59
PORRIDGE (V) (N) Skimmed milk - honey - banana - dried fruits - red fruit	38
FRUIT SALAD (VG) Seasonal fruit cuts - marinated in a light syrup	45

(A) alcohol, (V) Vegetarian, (P) Pork, (VG) Vegan, (N) Nuts

All prices are in AED and inclusive of 7% 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	18
TRADITIONAL SOURDOUGH 450GR	9
TRADITIONAL SOURDOUGH 200GR	5
FRENCH SOURDOUGH BAGUETTE	6
MULTIGRAIN BREAD 450GR	14

PANCAKES

PLAIN	24
Dusted with icing sugar - chantilly	
NUTELLA (N)	33
Nutella - chantilly - roasted hazelnuts	
BLUEBERRIES	44
Fresh blueberries - blueberry compote - chantilly	
BELGIAN CHOCOLATE	37
Warm Belgian chocolate sauce - chantilly - chocolate crumble	
ORGANIC MAPLE SYRUP	35
Organic maple syrup - chantilly	

SMOOTHIES

BUNCHA' BERRIES	36
Mix of berries - yoghurt - chia seeds - oats - honey - mint - basil - cranberry	
POPEYE	36
Spinach - advocado - cucumber - apple cider vinegar - green apple - peach	
UN'BEET'ABLE	36
Beetroot - berries - yoghurt - banana - tomato - chili - apple cider vinegar - raw honey	
THE NUT JOB (N)	36
Almonds - peanut butter - banana - mango - coconut milk - chia seeds	

FRENCH TOAST

GRANDMA'S VERLOREN BROOD	36
Caramelized sourdough - cinnamon sugar	
VANILLA FRENCH TOAST	47
Brioche - vanilla custard - chantilly	
PRALINE AND SALTED CARAMEL (N)	55
Brioche - vanilla custard - peanut butter - chantilly - roasted hazelnuts - praliné powder	
SEASONAL BERRIES	57
Brioche - vanilla custard - red berries - chantilly - English cream	
BELGIAN CHOCOLATE	47
Brioche filled with vanilla custard - warm Belgian chocolate sauce - chantilly - crumble	

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