



**LE PETIT DÉJEUNER**

**LE PANIER**

*freshly baked breads toasted baguette/ sourdough/brioche or croissant with preserves & whipped salted butter V* ..... \$8

**CROISSANT GRILLÉ**

*hand carved ham, Emmental cheese & tomato* .. \$10

**CROQUE MADAME SOUSOU**

*grilled brioche with ham, gruyère cheese & a fried egg* ..... \$16

**SOUSOU JOURNÉE SAINE**

*house made granola muesli with poached pear, pomegranate & ½ a grapefruit V | GF* ..... \$14

**PAIN PERDU**

*French toast with dark chocolate ganache, hazelnut praline & poached pear V* ..... \$16

**BEIGNETS DE COURGETTES**

*zucchini & corn fritters with house smoked salmon & dill crème fraiche V*..... \$19

**OMELETTE**

*with fine herbs V | GF* ..... \$12

**CRÊPE AU CITRON**

*Hot sugared crepe with lemon curd & berries*..... \$14

**SOUSOU FULL BREAKFAST**

*eggs any style, thick cut bacon, roasted vine tomatoes, hash brown, avocado, chipolata, roasted field mushrooms with sourdough toast*  
(sorry no variations) \$19

**BEVERAGES**

**MISOUSOU**

*The Madame's favourite mimosa* .....\$15

**ŒUFS COCCOTE**

*baked eggs with Brie, spinach, parmesan cheese & brioche herb crumb V* ..... \$18

**ŒUFS NORVÉGIEN**

*poached eggs, English muffin with house smoked salmon & sauce hollandaise* ..... \$18

**ŒUFS BÉNÉDICTE**

*poached eggs, English muffin with hand carved ham & sauce hollandaise* ..... \$16

❁ NO VARIATIONS ON WEEKENDS OR PUBLIC HOLIDAYS ❁  
MADAME SOUSOU USES ONLY FREE RANGE EGGS ❁

**SIDES**

**BRIOCHE GF** or GF FREE  
**BREAD GF** or EXTRA EGG  
or HOLLANDAISE or  
VINE TOMATOES..... \$4

**THICK CUT BACON** or  
**SPINACH** or MUSHROOMS  
or HASH BROWN or  
SAUSAGE ..... \$5

**HOUSE SMOKED  
SALMON** or  
AVOCADO ..... \$6

Please note that because all our ingredients are market fresh, some ingredients may be subject to change to ensure the highest quality produce is served. Please notify the waiter of any allergies you may have and note that we cannot guarantee that food will be free of some nut traces.

**NO SPLITTING BILLS**

V – DENOTES VEGETARIAN | GF – DENOTES GLUTEN FREE



LES BOISSONS

COFFEE

Cafe Latte.....	\$3.5
Cappucino.....	\$3.5
Flat White.....	\$3.5
Long Macchiato.....	\$3.5
Short Macchiato.....	\$3.5
Long Black.....	\$3.5
Espresso.....	\$3.5
Mocha.....	\$4.8
Chai Latte.....	\$5.5
Piccolo.....	\$3
Baby Chino.....	\$1

ADDITIONS

Decaf.....	\$0.2
Soy.....	\$0.7
Double Shot.....	\$0.5
Mug.....	\$1

DRINKING CHOCOLATE

Hot Chocolate.....	\$5
Deluxe European Chocolate <i>Classic/Dark/White/Hazelnut</i> .....	\$6

CLASSIC LOOSE LEAF TEA

English Breakfast.....	\$3.5
Earl Grey.....	\$3.5

HERBAL LOOSE LEAF TEA

Peppermint.....	3.5
Artisinal Green Tea.....	3.5
Chamomile.....	3.5
Ginger and Lemongrass.....	3.5

ICED DRINKS

Iced Chocolate.....	\$7
Iced Coffee.....	\$7

SPARKLING WATER

San Pelligrino 750ml.....	\$8
Chinotto.....	\$4
Pompelmo.....	\$4
Limonata.....	\$4
Aranciata.....	\$4

SOFT DRINKS

Coca Cola.....	\$4
Diet Coca Cola.....	\$4
Lemonade.....	\$4
Dry Ginger Ale.....	\$4
Tonic Water.....	\$4
Soda Water.....	\$4
Lemon, Lime and Bitters.....	\$5
Traditional Orangina.....	\$6

JUICES

Apple juice.....	\$4.5
Orange Juice.....	\$5
Pineapple.....	\$5
Pink Grapefruit.....	\$5
Cranberry.....	\$5
Tomato.....	\$5
Virgin Mary.....	\$8
Absolut Bloody Mary.....	\$14



MUMM, France..... \$90b  
..... 15g

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