



Specials

Plant-Based Special
smashed avo on toast, falafels, crunchy cucumbers, fresh mint and homemade mild chili sauce, olive oil **88**

Turkish eggs (Cilbir)
poached eggs, garlic yoghurt, mild paprika butter, fresh dill **110**

Eggs Benny Royale:
poached eggs on fluffy potato beignet, sautéed prawns, salmon trout & cherry tomatoes, truffle hollandaise and salmon caviar **195**

Smoked mackerel tartine
avo, dill cream, watercress, pickled onions, soft poached egg, on toasted sourdough. **135**

	Chia Seed & Coconut Porridge Served with fruit and toasted coconut flakes	78
	Big green poached eggs pea & mint pesto on toasted sourdough, tender stem, courgette & edamame, pecorino shavings. Served with olive oil & lemon wedge or hollandaise sauce.	140
	Poached Eggs “Benny” Hollandaise sauce, cherry tomatoes & your choice of: Potato rosti or corn fritter	105
	 add bacon	45
	 add smoked salmon trout	50
	 add mushrooms & baby spinach	40
	Persian Benny: poached eggs on a potato fritter, wilted greens, spicy chickpeas, sautéed cherry tomatoes, edamame beans & chili dusted hollandaise	152
	Niçoise Ratatouille (Traditional Southern French veggie stew) With poached eggs and toasted sourdough and “pistou”	97
	Eggs ranchero: spicy red kidney beans topped with two free range poached eggs and cheddar, baked in the oven	97
	Sourdough toast “Florentine” With pesto, wilted spinach, 2 poached eggs, creamy emmental sauce & toasted almonds	145
	Whole Goose Two eggs (scrambled or poached), bacon, tomato, mushrooms, porkie, home cut fries, juice, toast & preserves	155
	Foodbarn Fresh Muesli or granola, Greek yoghurt, fruits in season, drizzled with honey	82
	Le Petit An egg (scrambled or poached), bacon, tomato, mushrooms, toast & preserves	87
	Breakfast Quesadilla Mexican beans, cheddar, shredded cabbage, tomato and red onion with scrambled egg	105
	Raw Breakfast Avocado, cucumber, fresh mint, tomato & rocket with toasted seeds on your choice of bread	85

extra sauces

- Hollandaise R35
- Creamy Emmental R35
- FB Tomato Chili R25
- FB Peri Peri R25

 PLANT BASED  VEGETARIAN

Freshly Baked Croissants (The very best in the Deep South)	32
Served with preserves	40

French Crêpes with Cinnamon Sugar & Syrup (Half Full)	45 82
Served with cream or ice cream	

Caprese Panini toasted homemade panini with tomato confit, basil pesto, fior di latte mozzarella	 98
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Moroccan Chicken Panini Toasted homemade panini with mozzarella, free range chicken, harissa mayo, candied onions, fresh coriander	95
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“Steak Tartare” Panini Toasted homemade panini with 150g freshly seasoned steak tartare, nasturtium pesto & mozzarella	165
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“Medi” Panini Toasted homemade panini with brie, chorizo, bacon, roasted garlic pulp, rocket & mild chilli jam	105
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coffee etc

FROM 8 AM



Bottomless Filter Coffee (3 cups max)	 31
Americano	35
Lungo	35
Cappuccino	36
Flat White	39
The Village Giant	47
Espresso / double espresso	27/36
Latte	36
Cortado	33
Macchiato	40
*for decaf orders a R5 surcharge will be added	
Red Cappuccino / Honeybush Cappuccino	36/39
Hot Chocolate, Chai	41
Ceylon, Rooibos, Peppermint, Chamomile, Green or Earl Grey Tea	27
Please ask for any non dairy milk should you require	
Sodas	31
Tisers	39
Milkshake	55
1 litre Still or Sparkling Purified Water	27



We press fresh juices everyday
please ask about today's flavours
House Pressed Juice R51
House Health Shot R20

franck's cookbooks: feast R550 / feast at home R510

We love our four-legged friends and are happy to welcome well-behaved dogs to our restaurant!
To ensure a safe and enjoyable experience for all our guests —human and canine— please ensure that your furry friends are on leash at all times.