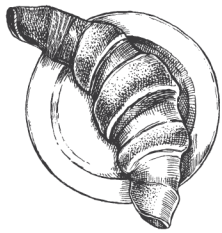


BREAKFAST

FROM 8 - 11:30 AM



FROM THE FOODBARN BAKERY



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.

145

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.

145

Poached Eggs "Benny"

Hollandaise sauce, cherry tomatoes & your choice of: Potato rosti or corn fritter

105

+ add bacon

50

+ add smoked salmon trout

55

+ 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

85

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

110

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)

Served with preserves

32

40

French Crêpes with Cinnamon Sugar & Syrup (Half | Full)

Served with cream or ice cream

45 | 82

Caprese Panini

toasted homemade panini with tomato confit, basil pesto, fior di latte mozzarella



98

Moroccan Chicken Panini

Toasted homemade panini with mozzarella, free range chicken, harissa mayo, candied onions, fresh coriander

105

"Steak Tartare" Panini

Toasted homemade panini with 150g freshly seasoned steak tartare, nasturtium pesto & mozzarella

175

"Medi" Panini

Toasted homemade panini with brie, chorizo, bacon, roasted garlic pulp, rocket & mild chilli jam

115

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.