













	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) Served with preserves	32
	40

French Crêpes with Cinnamon Sugar & Syrup (Half Full) Served with cream or ice cream	45 82
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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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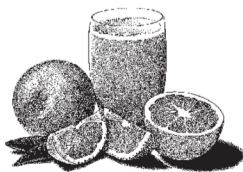
“Medi” Panini Toasted homemade panini with brie, chorizo, bacon, roasted garlic pulp, rocket & mild chilli jam	105
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coffee etc

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.