

So French Café

COFFEE

Black	5.00
White	5.50
Medium	0.50
Large	1.00
ADD ON	
Oat, Soy, Almond, Coconut	0.50
Vanilla, salted caramel, hazelnut	0.50

COCKTAILS

Mimosa	18.00
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BEERS

Hazy	11.00
Heineken/Corona	9.00
Heineken 0%	9.00
Heineken light	9.00

PALS

Vodka, Peach, Passionfruit and Soda	9.00
Gin, Lemon, Cucumber and Soda	9.00

BUBBLE

Prosecco Gancia	18.00/59.00
Champagne	99.00

ROSE

Coteaux D'Aix en Provence	17.00/85.00
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WHITE WINE

Sauvignon blanc, Féline Jourdan	16.00/60.00
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RED WINE

Syrah, Paul Jaboulet Aîné	16.00/60.00
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COLD DRINK

Ice coffee / Ice chai	7.50
Ice chocolate / Ice matcha	6.00
Ice americano	6.50
Homemade ice tea peach/Peach berry	8.00
Fresh orange juice	6.50
Most selection (look the display)	4.50
Blackcurrant juice	6.00
Sparkling water	6.00
Still water	

OTHER

Homemade Ginger and Spicy infusion	6.00
Affogato	9.00
Hot chocolate/ Sweet/Dark	5.00
Homemade praline latte	6.00
Homemade Chai Latte/ Sweet/Spicy	5.50
Matcha latte	6.00
Fluffy	3.00
Tea /Herbal Tea	4.50
<i>(English breakfast, Earl grey Paris, Green tea jade green senna, Green tea Feng Shui)(Peppermints, Ginger spice, Peach berry crumble, Chamomile)</i>	

Breakfast

Classic breakfast	15.00
2 eggs your way, toasted ciabatta, portobello mushroom or tomato your choice	
Big Breakfast	31.00
2 eggs your way, toasted ciabatta hashbrown, sausages, baked beans, bacon & portobello mushroom or tomato your choice	
Smash Avocado	23.00
Toasted ciabatta, avocado, red onion, tomato, coriander add on 2 eggs your way	
Eggs Benedict	24.50
2 poached eggs toasted ciabatta, homemade hollandaise sauce, select one of the following, Bacon or portobello mushroom or salmon	
French Omelette	26.50
3 eggs, toasted ciabatta, green salad, select one of the following,	
<ul style="list-style-type: none"> • Smoked salmon, goat cheese, baby spinach • Ham and cheese • Fine herbs 	
Waffle & fried chicken	27.50
Homemade french waffle & fried chicken tenders, maple syrup and pickles.	
French toast	28.00
Homemade brioche, salted caramel, poached pear & lemon and orange whipped cream add bacon for an extra	

Lunch

Chicken salad	30.00
Salad, homemade fried chicken tenders, boiled egg, shaved parmesan & tomato with Caesar dressing	
Mozzarella salad	31.00
Salad, Clevedon mozzarella, tomatoes, balsamic glaze, basil infused olive oil	
Croque Mr "toastie".	18.00
Salmon or ham served with fries and green salad	
Hot dog	14.00
Homemade bun, frankfurter sausage, fried onion, raclette cheese	
<ul style="list-style-type: none"> • Green salad • Fries 	
Tomates farcies	30.00
Tomato stuffed with beef mince, herbs served with rice	
French Onion soup	15.00
Authentic french onion soup, based on chicken stock with melted cheese and cheese toasted croutons	
French burger	30.00
Homemade bun, beef patty, brie cheese, fried onions, green salad, tomato, pickles, fries sauce: Aioli, Ketchup, BBQ, American mustard	
Fried chicken burger	31.00
Homemade bun & fried chicken tenders, cheddar cheese, bacon, green salad, tomato, pickles, fries sauce: Aioli, Ketchup, BBQ, American mustard	



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So French Cafe-Devonport

So French Café

Cabinet food

Have a look on the display

Sweet

Canelé	5.00
Croissant	5.50
Pain au chocolat	6.00
Brioche suisse	6.00
Brioche cookie	6.00
Kouign amann	6.00
Pain aux raisins	6.50
Almond croissant	7.00
Apple turnover	7.00
Apricot danish	7.20
Nutella croissant	7.50

Savoury

Chicken & mushroom pie	10.00
Mince & mash potato pie	10.00
Ham & cheese quiche	7.90
Vegeterian quiche	7.90
Ham & cheese croissant	10.00
Croque monsieur	10.00

Add green salad for 2 \$

Waffles

Icing sugar	10.00
Salted butter caramel sauce	12.00
Jam	11.50
Nutella	12.00
ADD ON	
Whipped cream	0.50
Home made vanilla ice cream	4.50
Gourmet waffle	17.00
Nutella, banana and whipped cream	

Sides

French fries	11.00
Homemade fried chicken	14.00
Smoked salmon	8.00
Bacon (3 strips)	8.00
Sausage (3)	6.50
Toasted ciabatta	4.00
Portobello mushrooms	7.00
Spinach	5.00
Eggs(2) any style	6.50
Hashbrown	5.00
GF toast	4.50
Homemade vanilla ice cream	4.50

Galettes (savoury)

We make galettes with gluten free Ingredients

Classique	16.00
ham & cheese	
Complete	19.00
Egg & ham & cheese	
select one of the following	
mushroom/ fresh baby spinach/ caramelised onions	
or all 3 for an extra	4.00
Farmer	21.50
Roasted chicken, creamed goat cheese, mushroom, caramelised onions	
Bacon & brie	21.00
Bacon, brie, caramelised onions	
Chicken & Cranberry	21.00
Roasted chicken, brie, cranberry	
Nordique	23.00
Smoked salmon, creamed goat cheese, fresh spinach	
Italian	26.00
Prosciutto, parmesan, pesto, salad	
Raclette	26.00
Raclette cheese , prosciutto, caramelised onion, salad	

Add green salad for 2 \$

Crêpes (sweet)

We can make Crêpes with gluten free Ingredients

Basique	12.00
Select one of the following	
sugar/jam /maple syrup	
Citron	13.00
Lemon, sugar and whipped cream	
Nutella	14.00
and whipped cream	
Delicate	16.00
Dark chocolate, roasted almonds, banana and whipped cream	
Bretonne	16.50
Caramelised apple and salted butter caramel sauce and whipped cream	
Berry	15.00
Berry coulis and dark chocolate sauce, and whipped cream	
Banoffee	16.00
Banana, caramel sauce and whipped cream	



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