



Café Robineau

Breakfast

MORNING MENU

Served 9:30am – 11:30am Wednesday – Saturday

Robineau Full English **G** £17.75

Pork Sausages, Bacon, a free-range egg of your choice, pan fried New Potatoes, sautéed mushrooms, oven roasted Cherry Tomatoes and Robineau red bean stew. Served with Toast, butter and Jam.

Vegetarian Full English **V** **G** £15.65

Sautéed mushrooms and Cherry Tomatoes, grilled Halloumi, a free-range egg of your choice, basil and pine nut pesto, pan fried New Potatoes, wilted Spinach and Robineau red bean stew. Served with toast, butter and Jam.

Bacon & Egg Brioche Bun **G** £9.75

Toasted Brioche Roll, rashers of Sweet Cured Bacon and a free-range Fried Egg. Served with a Tomato Salsa on the side.

Sausage & Egg Brioche Bun £9.75

Toasted Brioche Roll, Sausages and a free-range Fried Egg. Served with a Tomato Salsa on the side.

Avocado & Poached Eggs **V** **G** £14.85

Crushed Avocado, free-range Poached Eggs and a homemade Sweet Chilli Tomato Salsa, served on Malted grain Toast.

Add a rasher of Sweet Cure Bacon; extra £1.85

Add Pan-fried Halloumi Cheese; extra £1.65

Smoked Salmon & Scrambled Eggs **G** £14.85

Toasted malted grain bread topped with scrambled eggs, smoked salmon and wilted spinach.

FRESHLY BAKED THIS MORNING

French Toast with Berries **V** £9.75

Pan fried sweet egg brioche served with a warm berry compote.

Croissant **V** £5.95

All butter croissant served with butter and Tiptree Strawberry Jam.

Almond Croissant **V** £6.55

All butter croissant with almond frangipane topping served with butter.

Pear & Chocolate Almond Croissant **V** £6.95

Almond croissant filled with vanilla custard, poached pear pieces and chocolate chips.

V Suitable for Vegetarians

G Please let us know if you require this dish to be prepared Gluten Free

Cheese Scone (V) £4.45

Homemade all butter scone with cheddar cheese top, served with butter.

Fruit Scone (V) £4.95

Homemade, served with butter and Tiptree Strawberry Jam.

Robineau Cream Tea (V) £9.95

A homemade fruity scone, made with a secret recipe from the Connaught Hotel in London, served with Vanilla cream and Tiptree Strawberry Jam. Served with Tea or Coffee.

FROM OUR PATISSERIE KITCHEN

Strawberry Meringue (V) (G) £6.55

Meringue nest with a base of chopped strawberries and strawberry gel, topped with vanilla Chantilly cream and decorated with fresh strawberries

Strawberry & Vanilla Éclair (V) £6.55

Fresh Choux pastry filled with Vanilla Cream, Fresh Strawberry Gel, pieces of fresh Strawberries, Strawberry Chantilly Cream and Shortbread Pieces

Robineau Gateau (V) £7.05

Chocolate gateau with layers of chocolate sponge and dark chocolate ganache, made with fresh cream and dark chocolate (min.55% cocoa solids). Coated with crispy chocolate

Almond Chocolate Caramel Delice (V) £6.85

Almond Macaroon sponge topped with a chocolate ganache, toffee mousse, Vanilla Chantilly Cream and soft Caramel

Strawberry Tart (V) £6.55

Homemade crispy sweet pastry case filled with Madagascan Vanilla Cream, topped with fresh British strawberries and Vanilla Chantilly

Custard Tart with Vanilla Chantilly (V) £6.25

Crispy all butter sweet pastry case, baked until golden filled with a rich egg custard sprinkled with grated nutmeg

Lemon Cheesecake £6.85

A toasted Almond biscuit base with Lemon Cheesecake topped with a Blackcurrant gel & fresh Blackcurrants.

Frangipane Tart (V) £6.60

Crispy all butter sweet pastry case, baked until golden filled with jam and almond frangipane topped with poached and fresh fruit.

We follow strict hygiene practices in our kitchens but due to the presence of allergenic ingredients in some products there is a small probability that traces of any of the fourteen allergens may be found in any of our dishes

COFFEES, TEAS & CHILLED DRINKS

HOUSE TEA & COFFEES

Yorkshire Tea (pot for one or two)	£4.30 / £7.90
Café Blend Coffee	£4.50
Decaffeinated Coffee	£4.50
Cappuccino/Flat White	£5.20
Mocha	£5.95
Latte – Traditional or with syrup (Caramel, Hazelnut or Vanilla)	£5.20 / £5.70

Add a handmade Parisian Macaroon, £2.10

HOT CHOCOLATE

Café Vinci's Hot Chocolate Heaven, thick, luxury Italian style hot chocolate blended with Acorn Dairy's organic semi skimmed milk
£4.95

*Add whipped vanilla cream, marshmallows
and chocolate flakes* £6.25

LOOSE LEAF TEAS £4.70

*Taylor's of Harrogate finest teas in a teapot for one, served
with milk or lemon*

English Breakfast, Earl Grey, Green Tea, Yorkshire Tea, Decaffeinated

HERBAL TEAS £4.70

Pot for One Peppermint, Orange & Lemon

CAFETIERES

*Café Vinci's finest freshly ground beans, cafetières for one serve almost
two cups whilst cafetières for two serve four cups*

Cafetières (for one or two) £6.50 / £13.50

Costa Rica - A medium bodied coffee with nutty undertones

Java - Full bodied coffee with tones of chocolate

Decaffeinated - Made with the finest Arabica beans with
approximately 99% caffeine removed whilst preserving the original
flavour

CHILLED DRINKS

Luscombe Organic Drinks	£4.35
<i>Wild Elderflower Bubbly, Sicilian lemonade, Raspberry Crush, Apple Juice, Orange Juice, Rhubarb Crush, Hot Ginger Beer (270ml)</i>	
Bottled Still or Sparkling Water (500ml)	£2.65