

Café Robineau

Breakfast

MORNING MENU

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

Robineau Full English £19.50

Peats' Pork Sausages, Bacon and Black pudding, 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 Ⓥ Ⓖ £16.75

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 Ⓖ £10.95

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

Sausage & Egg Brioche Bun £10.95

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

Avocado & Poached Eggs Ⓥ Ⓖ £14.95

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

Add a rasher of Back Bacon; extra £1.85
Add Pan-fried Halloumi Cheese; extra £1.65

Smoked Salmon & Scrambled Eggs Ⓖ £14.95

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

French Toast with Berries Ⓥ £10.50

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

FRESHLY BAKED THIS MORNING

Croissants Ⓥ

Butter croissant served with butter and Strawberry Jam £5.95
Almond croissant, served with butter £6.55
Almond croissant filled with Pear, Chocolate & Vanilla Custard £6.95

Homemade Scones Ⓥ

All butter Cheddar cheese scone, served with butter £4.45
Fruit scone, served with butter and Strawberry Jam £4.95

Robineau Cream or Savoury Tea Ⓥ £9.95

A homemade fruity scone, served with Vanilla cream & Strawberry Jam Or A homemade Savoury scone served with whipped Feta and Apple & Onion Chutney. Served with Tea or Coffee.

THE PATISSERIE KITCHEN

Praline Torte with Lemon Chantilly Ⓥ £7.15

A crispy praline base topped with layers of chocolate ganache and chocolate sponge with our homemade Lemon Curd Chantilly.

Vanilla Éclair Ⓥ £6.35

Light choux pastry filled with Madagascan vanilla infused cream topped with vanilla fondant.

Robineau Gateau Ⓥ £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

Pear & Blackberry Tart Ⓥ £6.70

Crispy Sweet Pastry case filled with Madagascan Vanilla Cream, Blackberries and Poached Pears.

Apple Charlotte Ⓥ Ⓖ £6.65

Bramley Apple Charlotte with an apple purée centre, almond and cinnamon finger biscuits and apple décor

Salted Caramel Indulgence Ⓥ Ⓖ £7.20

Our original recipe of Indulgence Gateau, Chocolate Brownie base with a Milk Chocolate Cream, Salted Caramel Chantilly and Soft Sea Salted Caramel

Raspberry & Passion Fruit Cheesecake £7.05

Crispy biscuit base topped with a Raspberry cheesecake, tangy Passion Fruit Jelly and fresh Raspberries

Frangipane Tart Ⓥ £6.80

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

Orange Treacle Tart Ⓥ £6.55

Our all-butter sweet pastry tart filled with a mix of buttery Brioche breadcrumbs, Acorn Dairy's' double Cream, homemade Orange puree and Treacle!

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

Ⓥ Suitable for Vegetarians

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

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	£5.20 / £5.70

(Gingerbread, Spiced Pumpkin, Caramel, Hazelnut or Vanilla)

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

Taylors 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

Wild Elderflower Bubbly, Sicilian lemonade, Raspberry Crush, Apple Juice, Orange Juice, Rhubarb Crush, Hot Ginger Beer (270ml)

Bottled Still or Sparkling Water (500ml) £2.65