

Continental Breakfast

Fresh Fruit Salad	4.05
Croissant & Butter	1.95
Brioche & Butter	1.85
Croissant (Chocolate, Almond or Hazelnut)	2.70
Danish Pastry (Various)	2.60
Muffin (Chocolate or Blueberry)	2.20
Pain au Chocolat	2.50
Pain aux Raisin	2.60
Two Slices of Granary Toast & Butter	1.85
Warm Fruit Scone with Butter & Jam	2.35
Natural Yogurt with Honey	3.10
Organic Porridge (Berry Feast or Apple, Sultana & Cinnamon, served with Honey or Maple Syrup)	3.35
Extra Jam, Marmalade or Honey	0.65



Speciality Sandwiches

Served with Salad Garnish and Potato Crisps

Valerie Club , Grilled Chicken Breast, Gammon Ham, Lettuce, Tomato & Mayonnaise on Toasted Granary Bread	8.15
Tuna Club Melt , Sweetcorn, Cheddar Cheese, Tomato & Mayonnaise on Toasted Granary Bread	8.15
Prosciutto Ham , Artichoke Hearts, Mascarpone Cheese & Rocket Lettuce on Toasted Ciabatta	7.95
Mozzarella Cheese , Avocado, Tomato with Fresh Basil & Pesto Dressing on Toasted Ciabatta (V)	7.95
Smoked Salmon , Cream Cheese & Onions with a Wedge of Lemon on a Toasted Bagel	8.50

All Day Breakfast & Brunch

Two Poached or Scrambled Eggs on Granary Toast (V)	4.65
Two Poached or Scrambled Eggs with Bacon on Granary Toast	6.70
Scrambled Eggs with Smoked Salmon on Granary Toast	7.95
Eggs Benedict – Two Poached Eggs on Toasted Brioche with Grilled Bacon & Hollandaise Sauce	7.80
Eggs Benedict Royal – Two Poached Eggs on Toasted Brioche with Smoked Salmon & Hollandaise Sauce	8.50
Eggs Florentine – Two Poached Eggs on Toasted Brioche with Fresh Pan-Tossed Spinach Leaves & Hollandaise Sauce (V)	7.80
Extra Two Rashers of Bacon or Crispy Bacon	2.05

Grilled Snacks

Served with a Salad Garnish

Croque Monsieur with Ham , Emmenthal and Topped with Gruyere Cheese Béchamel	6.10
Croque Madame , as above with a Poached Egg	7.15
Croque Italienne , Grilled Granary Bread Sandwich filled with Prosciutto Ham, Mozzarella & Topped with Sundried Tomatoes, Black Olives & Gruyere Béchamel	6.70
Grilled Croissant with Cheddar Cheese & Ham	5.60
Grilled Croissant with Cheddar Cheese & Tomato (V)	5.30
Grilled Croissant with Gruyere Cheese Béchamel & Mushrooms (V)	5.60
Toasted Cheddar Cheese & Tomato Sandwich on Granary Bread (V)	5.10
Toasted Crispy Bacon, Lettuce & Tomato Sandwich on Toasted Granary Bread	5.25



Please note that our products may contain nut traces

Lunch through to Evening

Soup of the Day with Fresh Bread	5.10
Mediterranean Lasagne , made with Oven Roasted Mediterranean Vegetables, Basil & Tomato Sauce & Mozzarella Cheese, served with Garlic Bread (V)	8.50
Traditional Lasagne , made with Minced Beef, Basil & Tomato Sauce & Mozzarella Cheese, served with Garlic Bread	8.50
Chicken Caesar Salad , Grilled Chicken Breast, Baby Gem Lettuce, Croutons, Crispy Bacon & Flaked Parmesan with Caesar Dressing	9.00
Smoked Salmon Salad with Artichoke Hearts, Capers, Black Olives with Mixed Leaf Salad & Lemon Dressing	9.50
Greek Salad , Marinated Feta Cheese, Humous, Cherry Tomatoes, Black Olives on Mixed Leaf Lettuce & Warm Pitta Bread (V)	8.75
Tricolore Salad , Mozzarella Cheese, Avocado, Tomatoes & Black Olives served on Fresh Rocket with Balsamic Pesto Dressing	8.50
Tuna Nicoise served with New Potatoes, French Beans, Olives, Anchovies, Eggs & Continental Leaf Salad	9.20
Quiche of the day with New Potato Salad	7.95
Individual Quiche	4.05

Real Fruit Smoothies

Freshly made to order. Your chosen fruit combination is blended with pure juice to create a healthy delicious Smoothie.

Strawberry Delight Strawberry, Peach & Papaya	4.05
Mango Dream Pear & Mango	4.05
Raspberry Heaven Raspberry, Blueberry, Mango & Apple	4.05
Strawberry Breeze Strawberry & Banana	4.05

Patisserie

Éclair au Chocolat	3.35
Éclair au Café	3.35
Mille Feuille	3.95
Tarte aux Framboises	4.10
Tarte aux Fraises	4.10
Tarte aux Fruits	4.10
Tarte au Citron	3.20
Belgian Apple Tart	3.35
Mixed Berry Tart	4.10
Almond Macaroon	2.05
Pecan & Walnut Tart	3.35
Cupcake	2.35
Gateaux Slices	3.95
Chocolate Mousse	3.95
Franzipan Tart, Almond, Cherry or Apricot	3.35
Palmier	2.05
Custard Nata Tart	1.65
Chocolate Florentine	3.10
Cheesecake	3.95
Cream Doughnut	2.20
Jam Doughnut	1.55
Madame Valerie Cream Tea - Per Person , Two Scones with Jam, Butter, Clotted Devon Cream served with a Pot of Tea of your choice	6.45
Warm Belgian Waffle with Two Scoops of Vanilla or Chocolate Ice Cream topped with Chocolate Sauce	6.10



Hot Drinks

Fairtrade **SUKI** Tea - Per Pot 2.75

Breakfast blend, Organic Earl Grey, Blueflower, Darjeeling, Mango Tango, Organic Green Leaf, Whole Peppermint, Organic Camomile, Red Berry

The Finest Italian Coffee

Espresso	1.80
Double Espresso	2.70
Macchiato	1.90
Double Macchiato	2.80
Cappuccino – large two shots	2.80
Decaffeinated Cappuccino	2.80
Caffe Latte – large two shots	2.80
Decaffeinated Latte	2.80
Caffe Mocha (Chocolate & Coffee)	2.80
Americano Black	2.70
Decaffeinated Americano	2.70
Hot Chocolate	2.80

Cold Drinks

Pepsi Cola (Regular or diet) Classic 330ml bottle	2.50
Freshly Squeezed Orange Juice	3.05
Apple Juice	2.35
Cranberry Juice	2.60
Orange & Cranberry Juice	2.60
Iced Tea (Lemon or Peach)	2.50
Iced Caffe Frappe	3.35
Iced Chocolate Frappe	3.35
Mineral Water (Still or Sparkling) 330ml bottle	2.05
J20 (Various flavours) 275ml bottle	2.60

Ice Cream Milkshakes

Vanilla, Chocolate or Strawberry 3.35

Welcome

Welcome to Patisserie Valerie, we do hope you enjoy dining with us today and sampling the cosmopolitan delights of our menu.

Before you leave, why not treat yourself to some tasty patisseries to take away with you today?

There are many Patisserie Valerie stores situated around London. We are regularly opening new cafe's in towns and cities around Great Britain, each one with its unique style and atmosphere.

For a complete listing of stores, please visit our website www.patisserie-valerie.co.uk



Order your Sumptuous Cakes online

www.patisserie-valerie.co.uk

All prices include VAT @ the current rate.
Service not included.

All gratuities go to our staff. Please note there is a minimum charge of £5 for credit and debit cards.

Please note that our products may contain nut traces.

PATISSERIE VALERIE

Est. 1926

About Patisserie Valerie

The original Patisserie Valerie first opened its doors in 1926, in Frith Street, when Belgian born Madam Valerie decided to introduce a taste of the continent to the English.

In our havens of self-indulgence, you will discover hand-made cakes and patisserie, continental breakfasts, lunches, the finest teas and coffees and an atmosphere that is unique to each Valerie location.

We've worked hard to achieve an international reputation and this has been built on the quality of our products - hand-made using traditional methods resulting in award-winning croissants and Viennoiserie.

Our popular and second-to-none bespoke special occasion cake and celebration cake service offers outstanding value for money. This is becoming increasingly popular through our online ordering service.

We have been creating sumptuous chocolate wedding cakes for years, and have a delicious collection of designs.

Visit our website for more information:
www.patisserie-valerie.co.uk



PATISSERIE
VALERIE

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