



SAVING THYME

PÂTISSERIE • BISTRO • PREPARED FOODS

Breakfast Sandwich 9

soft poached egg, bacon,
aged white cheddar, cayenne aioli

add mixed greens 4⁵⁰

add avocado 3⁵⁰

Croissant Sandwich 16

ham, gruyère, grainy mustard

Savoury Paris-Brest

herb cream cheese and cucumber (v) 14

or

house smoked salmon, mignonette, 18

horseradish crème fraîche

Eggs Benedict (v) 16

hollandaise, frites, mixed greens

Add spinach, 2

Add bacon or ham, 4

Add house smoked salmon, 6

Add Avocado 3⁵⁰

Side of Fruit 8

French Onion Soup 16⁵⁰

gruyère toast

Quiche (v) 16⁵⁰

daily flavours, mixed greens

Spinach Salad (gf, v) 18⁵⁰

pear, fennel, candied walnuts, goat cheese,
white wine vinaigrette

add roasted chicken breast, 9

add house smoked salmon, 9

French Bistro Salad (v) 18⁵⁰

heritage greens, frisée, dupuy lentils, bacon,
carrot, soft poached egg, white wine vinaigrette

add roasted chicken breast, 9

add house smoked salmon, 9

Chick Pea Salad (gf, v) 9

corn, roasted red peppers, fennel,

toasted pumpkin seeds,

white wine vinaigrette

Bowl of Frites (v) 8²⁵

with aioli

SANDWICHES

Chicken Confit Sandwich	22
havarti, avocado, tomato, herb aioli, wild rice and onion bread or vegetarian option	17 ⁵⁰
Roast Beef on Dutch Crunch	24
pickled red onion, roasted garlic aioli	
BLT on Brioche	22
aged white cheddar, aioli	
Croque Monsieur on Sourdough	22
ham, Jarlsberg, grainy mustard <i>add a fried egg, 3</i>	
<i>add frites to the side of any sandwich</i>	4

ENTRÉES

Chicken Vol-au-vent	17 ⁵⁰
puff pastry, velouté	
Ratatouille Toast	20
sourdough, gruyère, two fried eggs	
Fenwood Farm Chicken (gf)	
seasonal vegetables, frites, greens confit leg	20
roasted chicken breast	24
The Burger	22
brie, provolone, tomato jam, crispy shallots, herb aioli, frites	

