

HOT DRINKS —		ADD —		WINE LIST
ESPRESSO	2.20	EXTRA SHOT	+0.60	125ML/175ML/BOTTLE
MACCHIATO	2.60	DECAF	+0.20	WHITE WINE 3.75/5.00/19.00
AMERICANO	2.40	ALMOND MILK	+0.30	Chardonnay
FLAT WHITE	2.80	SOY MILK	+0.30	Les Oliviers - Gascony
CAPPUCCINO	2.90	CARAMEL SYRUP	+0.50	
LATTE	2.80	VANILLA SYRUP	+0.50	Picpoul de Pinet 4.25/6.00/23.00
MOCHA	2.90			Carte noir - Languedoc
HOT CHOCOLATE	3.00			
LUXURY HOT CHOCOLATE	3.50			Sauvignon Blanc 4.75/6.50/27.00
CHAI LATTE	3.20			Tourgine - Loire
BEETROOT LATTE	3.20			
LOOSE LEAF TEA		HERBAL TEA		ROSÉ WINE
ENGLISH BREAKFAST	3.50	TRIPLE MINT	3.25	
CHOCOLATE NOIR	3.50	LEMON GRASS	3.25	Pinot Noir Rosé 4.25/6.00/23.00
LYCHEE AND ROSE NOIR	3.50	AND GINGER		Lieux Perdus – Languedoc
MORROCAN MINT	3.50	CHAMOMILE	3.25	
JASMINE PEARLS	3.50			RED WINE
MATCHA	3.50			Cabernet 3 75/5 00/19 00
JADE OOLONG	3.50			Cabernet 3.75/5.00/19.00 Sauvignon Domaine L'Olibet –
COLD DDINKS		DEED		Languedoc
COLD DRINKS —		BEER ———		
STILL WATER 750ML	4.00	ASAHI	4.25	Merlot 4.25/6.00/23.00
SPARKLING WATER 750ML	4.00	VEDETTE	5.20	Domaine Bahourat – Gard
COCA COLA	2.50	INNIS & GUNN	5.90	
COCA COLA LIGHT	2.50	BELLEROSE	6.80	Malbec 4.75/6.50/27.00
DASH INFUSED SPARKLING	2.50			Chateau Pineraie – Cahors
WATER(BLACKCURRANT				
CUCUMBER/LEMON/RASPB	ERRY)			CHAMPAGNE 125ML/BOTTLE
SMOOTHIES —				Champagne Lallier 12.00/55.00
STRAWBERRY AND BANANA			3.60	Grand Cru Grande Reserve
PASSIONFRUIT, PINEAPPLE,	MANGO	AND BANANA	3.60	
SPINACH, AVOCADO, APPLE, LIME, BASIL AND SPIRULINA			3.60	
BLACKBERRY, BLACKCURRANT, BLUEBERRY AND BANANA			3.60	DESSERT WINE 75ML
RASPBERRY, BLUEBERRY, A	PPLE AND	MANGO	3.60	Monbazillac 4.50
PLEASE PLACE YOUR ORDE	R AT THE	TILL		Domaine Grange Neuve – Bergerac
				Muscat 4.50
Tag us in your pictures @ biso	usbisous			Muscat 4.50  Domaine L'Ermitage – Rhône
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# BRUNCH (AVAILABLE ALL DAY)

CROISSANT	1.65	ACAI SMOOTHIE BOWL (V)	6.95
CROISSANT (SERVED WARM	2.80	Acai smoothie blend topped with	
WITH BUTTER AND JAM)		granola, fresh berries, coconut,	
PAIN AU CHOCOLAT	1.80	pumpkin and chia seeds.	
PAIN AUX RAISINS	2.30		
CHOCOLATE TWIST	2.70	BANANA BREAD	
ALMOND CROISSANT (N)	2.60	Served toasted with butter	4.00
ALMOND PAIN AU CHOCOLAT (N)	2.60	or/with vanilla marscapone with stewed berries	5.25

### SAVOURY BITES

#### QUICHE

Slice of quiche of your choice served with mixed leaf salad, tomatoes, shallots and French dressing.

Classic Lorraine	6.50
Salmon	6.50
Pepper, red onions and sundried tomatoes (V)	6.50
Goats cheese and tomato (V)	6.50

### SHARING BOARDS

A selection of smoked, dry-cured and cooked meats combined with a variety of matured cheeses all served with fresh bread and butter.

MEAT AND CHEESE PLATTER FOR ONE	7.95
MEAT AND CHEESE PLATTER FOR TWO	14.50

PATISSERIE	
TIRAMISU ECLAIR (V)	4.75
PARIS BREST (N) (V)	4.80
LEMON MERINGUE TART (V)	5.05
RASPBERRY AND PISTACHIO TART (N) (V)	5.05
CHERRY GATEAU	5.10
VANILLA AND RED FRUITS CHEESECAKE	5.10
CHOCOLATE AND CARAMEL GATEAU (N)	5.16

## **MACARONS**

CHOOSE FROM A SELECTION OF OUR SWEET MACARONS

1.65 EACH
FLAVOURS: CHOCOLATE, VANILLA, PISTACHIO, SALTED CARAMEL, LEMON, PASSIONFRUIT, ROSE,
RASPBERRY, STRAWBERRY, SEASONAL (PLEASE ASK A MEMBER OF STAFF FOR OUR SEASONAL
FLAVOUR) (N)

PARISIAN TEA 7.50

SELECTION OF 3 MACARONS SERVED WITH HOT DRINK OF YOUR CHOICE

#### (V) Vegetarian (N) Contains Nuts

Please speak with a member of the team about any allergies before ordering. We cannot guarantee any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Desserts may contain traces of gluten and nuts.

PLEASE PLACE YOUR ORDER AT THE TILL

Tag us in your pictures @\_bisousbisous