

# CHEZ MADEMOISELLE



Simplicity is the  
keynote of all true  
elegance.

COCO CHANEL

M E  
N U

## eggs your way

<b>Your choice of toast &amp; condiment</b>		6.5
Baguette / Multigrain / Sourdough / Pumpkin / GF (+0.5)		
<b>Your choice of toast &amp; egg</b>		9
Scrambled / Poached / Fried		
<b>EXTRAS</b>		
Extra egg	2.5	Sliced avocado 4
Aioli	2.5	Smash avocado 4
Hollandaise	2.5	Spinach 5
Bacon	5	Button mushroom 3
Prosciutto	5	Grilled tomato 3
Poached chicken	5	Potato Roesti 4
Smoked salmon	6	Roast pumpkin 3
Leg ham	5	Pulled beef 6
Chorizo	5	bourguignon
Emmental Cheese	4	Smoked pepitas 2
Camembert	4.5	Goat Cheese 4.5
Comte cheese	4.5	Blue cheese 4.5

## breakfast

<b>PAIN PERDU</b>	16
caramelised brioche loaf, served with fresh fruit & vanilla bean ice cream	
<b>GRANOLA</b>	16
with vanilla panacotta & berry coulis	
<b>SMASHED AVO</b>	16
on pumpkin toast with puffed black rice, goat cheese, pistachios	
<b>OEUFS A LA COQUE</b>	14
soft boiled eggs, prosciutto & comte soldier	
<b>OEUFS BENEDICT</b>	18.5
potato roesti, smoked salmon, smashed avo, poached egg & hollandaise sauce	

## crepes

<b>SUGAR &amp; LEMON</b>	12
<b>STRAWBERRY &amp; NUTELLA</b>	14
<b>BANANA &amp; CARAMEL</b>	14

## lunch

<b>THE GRAIN SALAD</b>	22
quinoa, hazelnuts, pine nuts, pepitas, roasted pumpkin, spinach, rocket, goat cheese & orange dressing	
<b>CAMPAGNARDE SALAD</b>	18
mixed leaves, potato, poached chicken, avocado & balsamic dressing	
<b>FRENCH BURGER</b>	25
pretzel bun, Black Angus patty, choice of camembert or blue cheese, caramelised onion, tomato, salad, tartare sauce & homemade fries	
<b>ONION SOUP</b>	10.5
with cheese croutons	

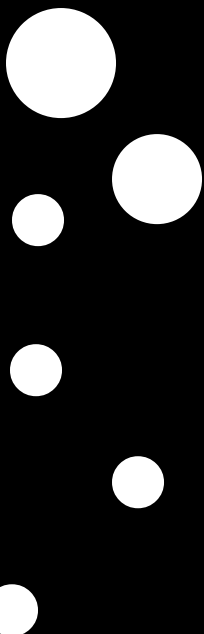
## omelettes

<b>L'OMELETTE</b>	16
choose 2 extras inc.	
<b>LOMELETTE DU SPORTIF</b>	18
egg white omelette choose 2 extras inc.	

## snacks

<b>CROQUE MONSIEUR</b>	9
<b>CROQUE MADAME</b>	11.5
<b>HAM &amp; CHEESE CROISSANT</b>	9
<b>TOMATO &amp; CHEESE CROISSANT</b>	9
<b>SMOKED SALMON BAGUETTE</b>	14
<b>PROSCIUTTO BAGUETTE</b>	14
<b>VEGETARIAN BAGUETTE</b>	14
<b>HAM &amp; CHEESE QUICHE</b>	9
<b>GOAT CHEESE QUICHE (V)</b>	9
<b>HOMEMADE FRIES</b>	10

**Chez Mademoiselle**  
**signature eclairs**  
**8**



## D R I N K S



CHEZ MADEMOISELLE

### GREEN JUICE 8

Mint, spinach, celeri, apple, blueberry, lemon

### RED JUICE 8

Mint, ginger, beetroot, orange, carrot, lemon

## hot drinks



### COFFEE

Espresso	3
Piccolo - Short Macchiato	3.2
Babyccino	1
Regular	3.8
Large	4.3

Latte - Cappuccino - Long Black - Mocha -  
Long Macchiato

TEA 4.5

English Breakfast - Earl Grey - Green -  
Lemongrass & Ginger - Peppermint - Chai -  
Chamomile

HOT CHOCOLATE 6

Dark (55%) - Milk - White - Caramel

## cold drinks

ICED COFFEE	4.5
ICED MOCHA / CHOCOLATE	5
ICED TEA / CHAI	5
VANILLA MILK SHAKE	8
ORANGINA	5
COKE / COKE ZERO	4
NOAH'S JUICES	4.5
PERRIER 330 ML	5
PERRIER 750 ML	8
FRENCH CORDIAL MONIN	4

### EXTRAS

bonsoy 0.5  
almond breeze 0.5  
swiss water decaf 0.5  
extra shot 0.5  
ice cream 2  
caramel syrup 2  
honey 0.5

## beer & cider

KRONENBOURG	9
HOEGAARDEN BLANCHE	9
BICYCLE BEER SUMMER ALE	8
WILLIE SMITH'S ORGANIC APPLE CIDER	9

## cocktails

### LUI - WHISKEY SOUR

Bourbon, lemon juice, sugar syrup, egg white

### ELLE - ELDERFLOWER GIN TONIC

Hendricks gin, St Germain elderflower liqueur, tonic water,  
lemon wedge

### TOI - ESPRESSO MARTINI

Espresso, vodka, Kahlua, Mozart chocolate liqueur

### MOI - ROYAL MOJITO

Old rum, lime, mint, brown sugar, sparkling wine

### NOUS - FROSÉ

Rosé wine, raspberry, lemon

## wines

	Glass	Bottle
NV Snobs Creek Sparkling Brut (VIC)	10	45
NV Crémant de Limoux Sparkling rosé (FR)	12	65
NV Billecart Salmon Brut Reserve Champagne (FR)	22	170
2013 Snobs Creek Chardonnay (VIC)	10	45
2017 Babich Black Label Sauvignon Blanc (NZ)	11	50
2016 Snobs Creek Rosé (VIC)	10	45
2013 Snobs Creek Pinot noir (VIC)	10	45
2013 Medhurst Shiraz (VIC)	12	60



chezmademoiselle.com.au

Paris is always a good idea.

AUDREY HEPBURN