

LABRIOCHE

In order to maintain our commitment to freshness and quality; please be informed that all items on this menu are made daily from scratch; therefore may take some time. Our menu is subject to change based on availability and seasonality.

Menu

Petit-Dejeuner Parisien	3500
<i>Tea, coffee or hot chocolate; fresh fruit juices; mini croissant, pain au chocolat, pain aux raisins, brioche bread roll</i>	
Petit-Dejeuner La Brioche	4500
<i>Tea, coffee or hot chocolate; fresh fruit juices; mini croissant, pain au chocolat, pain aux raisins, brioche bread roll, fresh fruit salad, eggs your way.</i>	
House-Made	
Granola	1500
<i>With fresh fruit and yogurt</i>	
Steel-Cut Oatmeal	1750
<i>With fresh berry salad & raisins</i>	
Yogurt Parfait	1650
<i>Greek yogurt, house-made granola, berry compote</i>	
TARTINES	
<i>A French open-faced sandwich, especially one with a rich or fancy spread</i>	
The Monroe	2450
<i>Caramelized onions, bacon, herbs, scrambled egg</i>	
Croque Madame	2600
<i>Brioche toast, ham, gruyere, bechamel, fried egg</i>	
Croissant Breakfast	2700
<i>Freshly made croissant, poached eggs, avocado sprinkled with Cayenne pepper</i>	
La Brioche	
Morning	2600
<i>Smoked salmon, crème fraiche, red onion, poached egg,</i>	
EGGS	
Soft-Boiled Egg	2000
<i>With french bread and butter</i>	
Truffled Scramble	4250
<i>Scrambled eggs, truffle oil topped with parmesan cheese</i>	
The Atlantic	2750
<i>Smoked salmon, dill, crème fraiche, onions (baked eggs)</i>	
Founder's Choice	2500
<i>Ham, cheddar, caramelized, onions, garlic (baked eggs)</i>	
Lobster Benedict	3600
<i>lobster, poached egg, hollandaise sauce on brioche bread</i>	
Crab Cake Benedict	3100
<i>Crabmeat cake, poached egg, hollandaise sauce on brioche bread</i>	
Avocado Poached	2750
<i>Brioche toast, with sliced avocado, poached eggs topped with hollandaise sauce</i>	
Le Classique	3500
<i>Two eggs cooked to your liking, bacon, sausage, baked beans, breakfast potatoes, tomato and toast</i>	

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Calorie Counting	3500
<i>Brioche toast, egg whites, smoked salmon and asparagus</i>	
Omelette with fine herbs	2800
<i>Fresh herbs, parsley, garlic with breakfast potatoes</i>	
Farmhouse	2400
<i>Ham, cheddar cheese, onions, green and red peppers, fresh garlic (baked eggs)</i>	

PLATES

Buttermilk pancakes	2550
<i>Fresh berries add 500</i>	
<i>Served with maple syrup</i>	
Ricotta pancakes	3300
<i>Fluffy ricotta pancakes with fresh berries and whip cream served with bacon and maple syrup</i>	
Waffles	2650
<i>Crème fraiche, hazelnut with warm berries</i>	
Brioche French Toast	2850
<i>Classic French toast made with our signature brioche bread with your choice of</i>	
- <i>Banana, walnuts & maple syrup</i>	
- <i>Crème fraiche, berry salad & maple syrup</i>	

SIDES

Breakfast potatoes	350
Bacon.	450
Sausage (beef, pork, chicken)	400
Fried ham	500
Fried tomatoes	350
Fruits.	1000
Fresh berries	1,300
Smoked Salmon	1,300
Toast	250

HOT BEVERAGES

Tea	1500
Espresso	700
Latte	800
Americano	700
Mocha	800
Hot Chocolate	1,500
Chai Latte	1,200
Cappuccino	800

COLD BEVERAGES

Mineral Water	200
Sparkling Water	400
Soft Drinks	250
Diet Coke	250
Fresh Juices (please ask for our juice menu)	

***Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness**



No 22B, Musa Yar'adua Street, Victoria Island – Lagos
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Viennoiseries et petits

gateaux

(Viennoiseries and small cakes)

Croissant

Buttery flaky pastry

Pain au Chocolat

Chocolate filled pastry

Croissant aux Amandes

Croissant filled with almond cream and sprinkled with almonds

Brioche Feuillette

Brioche doughnut

Gâteau au café

Crème fraîche coffee cake

Kouign Amann (Kouign – Cake; Amann – butter)

A speciality from Brittany, sweet and salty caramelized puff pastry dough

Chausson aux pommes

Puff pastry filled with sliced apples and apple sauce

Almond Bostock

Brioche bread dipped in syrup, filled with almond cream and sprinkled with almonds

Pain aux raisins

Raisins puff pastry bread

Cannele

Small French pastry with soft and tender custard center

Caramel Brioche sticky buns

Brioche dough, cinnamon, caramel and topped with pecans

Financiers

Vanilla, pistachio, chocolate, lemon, orange

Chicken puff pastry

Beef puff pastry

Sausage puff pastry

(beef, chicken, fish, pork)

Muffins

Carrot, banana, blueberry, multigrain raspberry

Scones

Plain, blueberry, raisins



Macaron

Dark chocolate, vanilla, orange, pistachio, caramel, milk chocolate, raspberry, strawberry, lemon

Les Tartes

Tarte aux fruits

Pate sable crust filled with crème patisserie and topped with fresh seasonal fruit

3" 1000

7" 4250

9" 6000

Tarte au Citron

Sweet pastry, smooth lemon cream, topped with white chocolate

3" 1200

7" 3050

9" 52000

Tarte aux pommes

Sweet pastry filled with apple sauce and baked apple slices

3" 1000

7" 4250

9" 6000

Poir amande tarte

Sweet pastry crust filled with almond cream and topped with baked pear and almond slices

3" 1000

7" 4250

9" 6000

Tarte Fraise-Pistache

Sweet pastry, strawberry confit, light pistachio cream, fresh strawberries and pistachio pieces

3" 1300

7" 4250

9" 6500

Patisseries

Saint Honore

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Puff pastry, caramelized choux pastry, bourbon vanilla pastry cream light whipped cream

Éclair Chocolat

Choux pastry, bitter dark chocolate cream filling, chocolate icing

Le Safari

Chocolate brownie, pure dark chocolate mousse, bitter dark chocolate cream

Paris-Brest

Choux pastry, hazelnut praline light cream, crunchy praline

L'heure du thé

Traditional Afternoon Tea

Our traditional Afternoon Tea is the perfect balance of sweet and savory and features three tiers of sandwiches, French pastries and fruit and plain scones.

A warm selection of freshly-baked scones served with homemade clotted cream and raspberry preserve with a pot of tea of your choice, served with milk or lemon. And last but not least, a mouth-watering selection of tea pastries.

An assortment of delicate sandwiches

Chicken Salad on white bread
Smoked Salmon and Crème Fraiche on Choux bun



Cucumber Sandwich
Avocado and Lobster Salad on brioche bun
Ham and Swiss, mustard aioli on brown bread
Turkey with mustard and basil

Scones with homemade clotted cream and Jam
Traditional English scones with homemade clotted cream and raspberry or strawberry
jam

Fiancier
Smooth, buttery and light “financier” cake with oranges and sliced almonds

A Selection of pastries and cakes

A choice of teas, coffee or hot chocolate

7,500 per person

Champagne Afternoon Tea

9,500/person

We are pleased to cater for special dietary requirements