



BRUNCH



@mangetoutbrighton

PETIT DEJEUNER DE MANGE TOUT

all served with mushrooms, wilted spinach, tomato compote, toasted sourdough, eggs are poached unless stated

mighty mange tout

minute steak, two fried organic eggs, avocado, chimichurri 21

full mange tout

two rashers of sussex bacon, toulouse sausage, two organic eggs 18

mange tout végétarien (v)

seared halloumi cheese, two organic eggs 17

mange tout vegan (ve)

vegan sausage, hash browns 17

LES ŒUFS DE MANGE TOUT

all served with two organic poached eggs, toasted sourdough, fresh hollandaise sauce

mange tout

sussex bacon, tomato compote, wilted spinach 17

royale

smoked salmon 17

popeye

sussex bacon and wilted spinach 16

benedict

sussex bacon 16

florentine (v)

wilted spinach 15

LES CROQUES

a french cheese toastie, toasted sourdough with béchamel, cheese and a choice of

croque monsieur

ham/salmon/spinach (v) 16

croque madame

as above with a fried egg 17

MANGE TOUT MUFFINS

toasted muffin with tomato compote, fried egg, hash brown with a choice of

classic

sausage pattie, sussex bacon, cheese 14

végétarien (v)

halloumi 13

LES OMELETTES

three organic eggs with a choice of fillings

complete

cheese, lardons, mushrooms 14

saumon

smoked salmon 14

végétarien (v)

cheese, spinach, mushrooms 13

CROISSANTS

fresh croissants with a choice of fillings

jambon

ham, cheese, béchamel 13

saumon

scrambled eggs, smoked salmon 13

végétarien (v)

mushroom, cheese, béchamel 12

PAIN PERDU

sourdough bread, in an organic egg mix and a choice of

cinnamon (v)

fruit compote, vanilla ice cream, honey 13

savoury

bacon, tomato compote 14

VIENNOISERIES, TARTINE, GRANOLA

croissant (v)

with butter and homemade jam 5

tartine et confiture (v)

sourdough toast, butter, homemade jam 5

granola et fruits (v)

granola, greek yoghurt, fresh fruit, honey 9

Our brunch menu is served as described; sorry no swaps.

ADD EXTRAS

smoked salmon/sausage/bacon/hash browns (x2), halloumi, avocado 4

tomato compote/spinach/mushrooms/egg/hollandaise 3

We use many local suppliers our organic eggs are from rookery farm, bacon from brighton sausage co, sourdough bread from infinity foods bakery, milk from downview dairy, croissants from real patisserie, fruit & veg from TG fruits or adams, meats from calcot farm and woodhouse butchery, fish from BNFS, cheeses from the cheese man (v) vegetarian (ve) vegan

Please note we cannot guarantee that our dishes will be free from traces of allergens. We can offer gluten free bread where required. Please inform us of any allergies and dietary requirements.

A discretionary 12.5% service charge will be added to bills over £10, this goes to the staff through our tronc.