Cafe BAILEY

CAFE MENU

Served from 12h00 - 21h00

SALADS

Chicken Caesar 110
~ cos lettuce, grilled chicken, bacon, parmesan, anchovy dressing

Niçoise 120
~ confit tuna, poached egg, fine beans, baby potatoes, black olive, lemon vinaigrette

Butternut 95
~ roasted butternut, beetroot, feta cremé, pumpkin seeds rocket, vinagrette

Tabbouleh 95
~ couscous, pomegranate, cucumber, tomato, mint, parsley

SOUPS

French Onion 90
~ white onion, thyme, white wine, gruyére

Pea Soup 120
~ parsley, poached egg, truffle

Cafe BAILEY

CAFE MENU

HOT SANDWICHES

Croque Monsieur 110
~ grilled ham, cheese béchamel

Croque Madam 120
~ croque monsieur, fried egg

Welsh Rarebit 110
~ beer infused béchamel, cheese

Club Sandwich 130
~ bacon, chicken, ham, tomato, lettuce, aioli, baguette

VEGETABLES - SIDE SALAD

Pommes frites . . . 35
Pomme purée . . 45
Mixed herb salad . . . 35
Honey roasted root vegetables 40

Tender stem broccoli . . 40
~ almond, beurre noisette

Cafe BAILEY

CAFE MENU

SPECIALTIES

Steak Frites 180
~ 250g dry-aged sirloin steak, pomme frites, café de Paris butter

Steak Tartare 130
~ fillet, egg yolk, capers, brandy

Seared Tuna 140
~ capers, parsley, olives, lime

Linefish Meunière 165
~ pan-fried, lemon, parsley, butter, capers

Savoury Soufflé 110
~ cauliflower, goat cheese

Beetroot Gravlax 130
~ trout, horseradish cream, lemon, fennel salad

Confit Chicken 160
~ carrots, leeks, baby onions, jus

Fish, Shellfish Pie 240
~ leek, potato, parmesan

Jamon 380
~ 36 month cured Iberico Jamon (50g)

Cafe BAILEY

CAFE MENU

CRUSTACEA & CAVIAR

Oysters

Half Dozen. 180
Full Dozen 360
~ with mignonette, old classic

Grilled langoustine (6). . . . 520
~ lemon pepper butter

Poached Crayfish tails (2) . . . 420
~ white wine, butter, tarragon

Mussels Mariniere 160
~ steamed west coast mussels, white wine, butter, parsley

Caviar

Imperial 30g 1850
Oscietra Royal 30g 2000
~ with blini, sour cream, hard-boiled egg, shallots, chives