

savor the day

breakfast	CROISSANT	8	BIRCHER MUESLI	15
	PAIN AU CHOCOLAT	10	Creamy fromage blanc, oats, apple brunoise, sunflower, pumpkin seeds	
	PISTACHIO CROISSANT	12		
mains	CLUB PONT NEUF	28	SEASONAL VEGETABLE ROLL	26
	Turkey, sucrine, eggs, tomato - served with French fries		Seasonal vegetables, herbs, ponzu sauce	
	SICHUAN CHILLI LOBSTER ROLL	32	GOLD COAST AVOCADO	25
	Lobster, sweet chilli sauce, crispy onions - served with French fries		Avocado toast, shiso guacamole	
	MONOGRAM RAVIOLI	28	EGGS CLÉMENCE-ÉMILIE	28
	Seasonal mushrooms, spinach		Poached egg, brioche, hollandaise sauce - Ham - Smoked salmon - Tête de Moine cheese	
	CAESAR SALAD ECLIPSE	27		
	Romaine, smoked chicken, Parmesan cheese, smoked anchovies, marjoram dressing			
sides	FRENCH FRIES	9	BREAD AND BUTTER	7
	GARDEN SALAD WRAP	10		
desserts	HAZELNUT FLOWER	19	MARBLE CAKE	18
	Hazelnut ganache, smooth praliné, hazelnut crisp		Chocolate-vanilla marble cake, hazelnut spread, crunchy coating - contains alcohol	
	SEASONAL FRUIT PLATE	16		
	Seasonal berry selection			

hot beverage, juices & cocktails

modern standard coffee	ESPRESSO		LATTE	9
	Single	5	FLAT WHITE	9
	Double	6	MOCHA	9
	MACCHIATO		HOT CHOCOLATE	10
	Single	5	Decaf and dairy-free options are available; please speak to your waiter.	
	Double	7		
	AMERICANO	8		
	CAPPUCCINO	9		
rare tea company – tea selection	21ST CENTURY BREAKFAST	8	MATCHA TEA	10
	RARE EARL GREY	10	MATCHA LATTE	10
	JAPANESE GENMAICHA	10	ICED MATCHA LATTE	12
	JAPANESE SENCHA	10		
herbal teas	WHOLE CHAMOMILE FLOWERS	10	VERBENA	10
juices	ORANGE JUICE	7	APPLE JUICE	7
mocktail	✦ SHISO SPRING	15		
	Cucumber juice, lime juice, simple syrup, ginger beer			
cocktails	✦ CAPUCINE TWIST	26	COSMOPOLITAN	26
	Grey Goose with Aperol, grapefruit juice, passion fruit juice, bergamot syrup, vanilla syrup		Vodka, cranberry juice, Cointreau, lime juice	
	✦ SLEEPLESS IN PONT NEUF	26	BLOODY MARY	23
	Espresso Martini with vodka, coffee liqueur, espresso shot, simple syrup		Vodka, lemon, tomato juice, Worcestershire sauce, Tabasco, celery stick	
	BELLINI	23	LONDON MULE	23
	Champagne, peach purée		Gin, lime, ginger beer	

champagnes & wines

			glass	bottle
champagnes	NV	MOËT IMPÉRIAL, Moët & Chandon	25	125
	NV	MOËT IMPÉRIAL ROSÉ, Moët & Chandon	27	135
	NV	VEUVE CLICQUOT, Yellow Label		165
	NV	RUINART, Blanc de Blancs		240
	2013	DOM PÉRIGNON, Moët & Chandon		440
red wines	2022	CLOUDY BAY, Pinot Noir, New Zealand	21	85
	2022	BOLNEY, Pinot Noir, England	25	110
	2021	PAGO DE CARRAOVEJAS TINTO, Alma Carraovejas, Ribera del Duero, Spain	29	115
	2005	CHATEAU FERRIERE, Margaux, France		140
	2019	JOSEPH DROUHIN GEVREY-CHAMBERTIN, Pinot Noir, France		180
white wines	2023	CLOUDY BAY, Sauvignon Blanc, New Zealand	21	85
	2022	HATTINGLEY, Still Chardonnay, England	23	95
	2022	SANCERRE LE GRAND ROCHOY, Sauvignon Blanc, Domaine Laporte, Loire Valley, France	26	105
	2022	PULIGNY-MONTRACHET, Chardonnay, Alain Chavy, France		180
rosé wines	NV	ROCK ANGEL, Château d'Esclans, Provence, France	26	100

alcohols, water & soft drinks

		5 cl		5 cl
rum	EMINENTE AMBAR CLARO	18	ZACAPA XO	35
whisky	BULLEIT BOURBON 10 Y.O	21	GLENMORANGIE SIGNET	55
	OBAN 14 Y.O	40		
vodka	BELVEDERE	19	KETEL ONE	19
gin	TANQUERAY N° TEN	20	N°3 LONDON DRY GIN	23
tequila	VOLCAN	23	DON JULIO 1942	60
after-dinner drinks	HENNESSY COGNAC XO	65	CASTARÈDE ARMAGNAC XO	45
		bottle		
water	HARROGATE STILL / SPARKLING WATER	8		
soft drinks	COKE / DIET COKE / COKE ZERO	7	FEVER-TREE GINGER ALE	7
	SPRITE ZERO	7	FEVER-TREE TONIC WATER	7
	FEVER-TREE GINGER BEER	7		
		bottle		bottle
beers	BLONDE LAGER - NOAM, GERMANY	13	TOAST ALE, ENGLAND	12
	IPA - BREWDOG PUNK, SCOTLAND	12		

For any food allergies or special dietary requirements, please speak to a member of our team before placing your order.

Credit cards accepted: Visa, American Express, Mastercard.

Prices are included service charge and VAT. VAT is charged at the applicable rate.