

16 George Street
Edinburgh, EH2 2PF
0131 270 3900

LE MONDE



BRUNCH MENU

Served daily from 8.30am – 4pm

French Toast Bacon & maple syrup or banana, chocolate & hazelnut	9	Steak & Eggs Aged butcher's cut steak, skin on chips & bearnaise	14
Full Scottish Lorne sausage, Stornoway black pudding, bacon, potato scone, grilled tomato, baked beans, egg, toast	11	Full Vegetarian Breakfast (v) Vegetarian haggis, spinach, hash browns, potato scone, grilled tomato, baked beans, egg, toast	11
Scottish Smoked Salmon Scrambled eggs, toast	9	Eggs Benedict, Florentine or Royale	9
1/2 Kilo of Scottish Mussels Goan curry sauce, coriander naan	10	Isle of Mull Mac & Cheese (v) Grilled garlic bread	10
Le Monde Burger Isle of Mull cheddar, bacon, burger sauce, skin on chips, slaw	14	Aubergine Gyros (v+) Slaw, chilli, tzatziki, chickpeas, skin on chips, pickles (add steak for £3)	9
Scott's Porridge Made with a choice of milk or water	4	Natural Yogurt (v+ option available) Granola & fruit compote	5

AFTERNOON TEA

AVAILABLE 7 DAYS A WEEK, 12PM-4PM

FROM £20 PER PERSON

+ A GLASS OF PROSECCO

UPGRADE TO A GLASS OF CHAMPAGNE FOR £5

A discretionary 10% service charge will be added to all dining, and 3% to all drink bills.

If you have any food allergies, please inform your server. Full allergen information is available upon request. (v) Vegetarian (v+) Vegan

COCKTAILS

Millionaire Baller - Tokyo

Jack Daniels, Umeshu, Hibiscus, Triple Sec shaken & topped with Soda

Gin Gin Cosmo – New York

Gordons Pink Gin, Edinburgh Rhubarb & Ginger liqueur shaken with Lime, Cranberry & a luscious foam. Served with a vintage NYC coaster...

Der Wassermelonenmann – Berlin

Belvedere Vodka, Watermelon & Cucumber syrup, Maraschino & Kumel stirred & topped with Tonic

Icelandic Tango – Reykjavik

Bacardi Rum, Edinburgh Raspberry liqueur shaken with Mango & Pineapple

Cuban Cut – Havana

Barcardi 8 Rum, Bacardi Fuego, Cola Syrup & Chocolate bitters served with Mint & Lime

Saintoge Sidecar – Paris

Patron Reposado Tequila, Cognac, Cointreau & Orgeat shaken & served with a Hibiscus & Raspberry sugar rim. Served with a Champagne sidecar...

Rose Rosé – Monaco

Rose Wine & Edinburgh Pomegranate & Rose liqueur

Suffering Rose – Cairo

Edinburgh Gin, Pomegranate and Rose liqueur topped with Fentimans Ginger Beer

Big Silly Tonic – Barcelona

Hendricks Gin, Martini Rosato, Cointreau, Laurent-Perrier Champagne & Fentimans Tonic

Death Splice – Sydney

Stoli Chocolate Coconut, Green Chartreuse & Midori shaken with Pineapple purée

Bramble Batida – Rio De Janerio

Tanqueray Gin, Edinburgh Rhubarb & Ginger liqueur blended with Condensed Milk, Orange juice & topped with Braemle liqueur

Dublin Espresso – Dublin

Jameson Whiskey, Guinness & Patron XO shaken with fresh Espresso & topped with Mars Bar flakes

Arralynn – Moscow

Stolichnaya Vodka, Passionfruit purée, Honey Barley syrup & Aperol shaken & topped with Laurent-Perrier Champagne

To view our complete drinks menu please visit:
www.lemondehotel.co.uk/food-drink/

WINE

WHITE WINE

	175ml	250ml	Btl
9.0 Fleur de Vigne, Colombard 2017 France.	5.0	7.1	21.0
9.0 Kings River, Chardonnay, Robertson 2015 South Africa.	5.2	7.4	22.0
9.0 Barton & Guestier, Reserve, Sauvignon Blanc 2017 France.	5.4	7.7	23.0
9.0 Pinot Grigio, Brume di Monte, Provincia di Pavia 2017 Italy.	5.8	8.2	24.0
9.0 Zuri, Rioja, Blanco, Luberri 2018 Spain.	6.0	8.5	25.5

RED WINE

	175ml	250ml	Btl
8.5 Fleur de Vigne, Grenache / Merlot 2017 France.	5.0	7.3	21.0
11.0 Long Beach, Pinotage, Robertson 2017 South Africa.	5.2	7.4	22.0
8.5 Barton & Guestier, Reserve, Merlot 2017 France.	5.4	7.7	23.0
8.5 Montepulciano d'Abruzzo, Samael, Poggio Anima 2017 Italy.	6.2	8.8	26.0
9.0 Seis, Rioja, Luberri 2017 Spain.	6.7	9.5	28.5

ROSE WINE

	175ml	250ml	Btl
10.0 Domaine Montrose, Rosé, IGP Côtes de Thongue 2017 France.	5.8	8.2	24.0
9.0 Sutter Home, White Zinfandel NV USA.	6.0	8.5	25.5
9.5 Château Rio Tor, Rosé, Côtes de Provence 2018 Spain.			35.0

SPARKLING

	125ml	Btl
9.5 Laurent-Perrier, La Cuvée, Brut NV France.	12.5	75.0
9.5 Laurent-Perrier, Brut, Rosé NV France.	16.5	100.0
10.0 Prosecco, Spumante, Brut Doc, Blue Label, Dal Bello NV Italy.	6.0	30.0
9.5 Bouvet Ladubay, Rosé Excellence NV France.		35.0
9.5 Bollinger, Special Cuvée, Brut NV France.		90.0
10.0 Dom Pérignon 2009 France.		230.0

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