

16 George Street
Edinburgh, EH2 2PF
0131 270 3900

LE MONDE

  
lemondehotel.co.uk



FESTIVE BRUNCH

Christmas Spiced Brioche French Toast (v) bacon & cranberry or banana, chocolate & hazelnut	9.0
Full Scottish Lorne sausage, Stornoway black pudding, bacon, tattie scone, bacon, grilled tomato, baked beans, egg, toast	12.0
Clementine & Cinnamon Pancakes (v) Mulled wine syrup & crème fraiche	9.0
Honey Glazed Footlong Pig in a Blanket In a hoagie roll with beer braised onions, mustard, ketchup & fries	13.0
Smoked Salmon & Avocado on Toast Gremolata, chilli oil	10.0
Slow Roast Tomatoes & Avocado on Toast (v+) Gremolata, chilli oil	9.0
Steak & Eggs Aged butcher's cut steak, skin on chips & bearnaise	14.0
Full Vegetarian Breakfast (v) Haggis, spinach, hash browns, tattie scone, grilled tomato, baked beans, egg, toast	11.0
Baked Eggs with Chickpeas, Cumin, Feta & Spinach (v) Fried sourdough croutons	9.0
Beetroot & Ginger Falafel Tacos (v+) Shredded lettuce, clementine, chilli, apple sauce	9.0
Christmas Turkey Burger 6oz turkey patty, crispy bacon, sage & onion stuffing, brie, cranberry mayonnaise, skin on fries	14.0
Eggs Benedict, Florentine (v) or Royale	9.0

AFTERNOON TEA

AVAILABLE 7 DAYS A WEEK

FROM £22 PER PERSON
+ A GLASS OF OUR FESTIVE FIZZ
UPGRADE TO A GLASS OF CHAMPAGNE FOR £5

Smoked Salmon & Clementine Crème Fraiche
Turkey, Stuffing & Truffle Mayonnaise
Brie & Cranberry (v)

Pastry Wrapped Pigs in Blankets
Cheese & Onion Quiche (v)

Winter Spiced Scones (v)
Cranberry jam & ginger cream

Mince Pies (v+)
Stollen Bites (v)
Chocolate Yule Log (v)
Bucks Fizz Cheesecake (v)

(Full vegetarian afternoon tea available on request)

Cream Tea **5.0**
Winter Spiced Scone, Cranberry Jam & Ginger Cream
and a tea or coffee of your choice

A discretionary 10% service charge will be added to all dining, and 5% 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 Raspberly 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

9.0

WHITE WINE

9.5

9.0

9.0

8.5

11.0

9.0

9.0

10.0

9.0

9.5

9.5

10.0

175ml 250ml Btl

Fleur de Vigne, Colombard 2017 France. 5.0 7.1 22.0

Kings River, Chardonnay, Robertson 2015 South Africa. 5.2 7.4 23.0

Barton & Guestier, Reserve, Sauvignon Blanc 2017 France. 5.4 7.7 24.0

Pinot Grigio, Brume di Monte, Provincia di Pavia 2017 Italy. 5.8 8.2 25.0

Zuri, Rioja, Blanco, Luberri 2018 Spain. 6.0 8.5 26.5

RED WINE

175ml 250ml Btl

Fleur de Vigne, Grenache / Merlot 2017 France. 5.0 7.3 22.0

Long Beach, Pinotage, Robertson 2017 South Africa. 5.2 7.4 23.0

Barton & Guestier, Reserve, Merlot 2017 France. 5.4 7.7 24.0

Montepulciano d'Abruzzo, Samael, Poggio Anima 2017 Italy. 6.2 8.8 27.0

Seis, Rioja, Luberri 2017 Spain. 6.7 9.5 29.5

ROSE WINE

175ml 250ml Btl

Domaine Montrose, Rosé, IGP Côtes de Thongue 2017 France. 5.8 8.2 25.0

Sutter Home, White Zinfandel NV USA. 6.0 8.5 26.5

Château Rio Tor, Rosé, Côtes de Provence 2018 Spain. 36.0

SPARKLING

125ml Btl

Laurent-Perrier, La Cuvée, Brut NV France. 12.5 75.0

Laurent-Perrier, Brut, Rosé NV France. 17.0 95.0

Prosecco, Spumante, Brut Doc, Blue Label, Dal Bello NV Italy. 6.5 30.0

Bouvet Ladubay, Rosé Excellence NV France. 35.0

Bollinger, Special Cuvée, Brut NV France. 90.0

Dom Pérignon 2009 France. 230.0

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