

CAFÉ DE FLORE

MAINS

Monsieur Monet (V) Toasted sourdough filled with gruyere, fontina, raclette and seeded mustard béchamel	17.0
Betterave pressée (V, VF, GF) Pressed beetroot and leek, pine nut and endive	18.5
Asperges truffées (V, VF, GF) Truffled asparagus salad with mushroom and pickled shallot	21.0
Fromage L'artisan (V) Selection of L'artisan cheese with sherry quince paste, apple and walnuts	27.0
Croissant au saumon House baked croissant with cured salmon, caperberry and fromage blanc	18.5
Terrine de poulet (GF) Chicken terrine with fig relish, dijon and house made pickles	22.0
Goujons De Poulet Et Pomme Frites Crumbed chicken tenders and chips	18.0
Pomme frites with Truffle aioli Chips with truffle aioli	13.0

HOT DRINKS

Coffee Short Black Macchiato Piccolo Long Black Latte Flat White Cappuccino Mocha Hot Chocolate Add macaron for 1.5	5.0
Tea Pot Peppermint Chamomile English Breakfast French Earl Grey Add macaron for 1.5	5.0
Babycino	2.0

PÂTISSERIE

Pain Perdu (V) French toast with caramelised banana, vanilla bean ice cream and maple syrup	15.0
Crème brûlée danoise (V) Crème brulee danish with textures of raspberry and roasted white chocolate	15.0
Soufflé au chocolat et grand marnier (V) Dark chocolate and grand marnier souffle with vanilla bean ice cream	18.0
Financier pistache et amande (V, VF, GF) Pistachio, almond and lemon financier with blueberry sorbet	15.0
Croissant with ham and gruyere Toasted ham and cheese croissant	12.5
Plat Aux Quatre Macarons (V) A selection of four house-made macarons - salted caramel, strawberry, passionfruit and pistachio Take home pack available	12.0

COLD DRINKS

Iced Drinks Iced Chocolate Latte Mocha Dirty Chai Chai Latte Long Black	8.5
Capi (750ml) Still Sparkling	7.5
Capi (250ml) Soda Yuzu Lemonade Cranberry Ginger Beer Cola	5.0
Juices Apple Orange Guava	5.0
Lemon, Lime & Bitters Soda, Lime & Bitters	5.5 5.5
(V-Vegetarian, VF-Vegan Friendly, GF-Gluten Friendly)	

ALCOHOLIC

La Bohème Cuvée Blanc / Sparkling	12.5 58.0
Veuve Fourny & Fils Blanc de Blancs Brut Vertus Premier Cru / Champagne	22.0 110.0
La Bohème Act III Pinot Gris / Blanc	12.5 58.0
Gustave Lorentz 'Reserve' Pinot Gris / Blanc	18.5 80.0
La Bohème Act II Dry Pinot Noir Rose / Rose	12.5 58.0
Mimi en Provence AOP 'Grand Rserve' Rose / Rose	18.5 80.0
La Bohème Interlude Pinot Noir / Rouge	12.5 58.0
Lunar Apoge Syrah IGP Pays D'OC / Rouge	18.5 80.0

BEER & SELTZER

Kronenbourg 1664	12.5
Billy the Mid / A full flavoured mid-strength pale ale with citrus aromas and a crisp finish	11.0
Moon Dog Fizzer / Piney Limey Raspberry Sorbet	11.0

SPIRITS

House Spirits / Gin Whiskey Vodka Rum Bourbon	14.0
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COCKTAILS AND SPRITZ

Mimosa / La Bohème Cuvée Blanc and orange juice	15.0
Spritz Monet / Gin, elderflower cordial, elderflower tonic	20.0
Kir Royale / Chambord, sparkling wine	20.0
French Martini / Chambord, vodka, pineapple juice	22.0
Water Lily / Gin, crème de violet, lemon juice, cointreau	22.0
Chandon Garden Spritz	17.5

NON-ALCOHOLIC & MOCKTAILS

Vinada Sparkling Chardonnay / Sparkling	12.0
Mimosa / Vinada Sparkling Chardonnay and orange juice	13.0
Spritz Monet / Sapiir, elderflower cordial, elderflower tonic	17.0



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CODE TO PLACE
YOUR ORDER

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MOMENTS WITH US.

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