

HEALTHY**FULL VEGAN (vg) - 9**

Bubble, house beans, mint pea mash, roasted tomatoes, mushrooms, spinach, kale pesto & our organic sourdough

CHILLI AVO (v) - 9.5

Homemade organic sourdough, crushed avocado, feta, homemade chili sauce & 2 poached eggs

PEA TOAST (vg) - 6.5

Mashed mint peas on our organic sourdough, served with micro greens, roasted tomatoes & mixed seeds

FLEUR BUBBLE (gf) - 10

Our homemade bubble with smoked salmon, poached egg & hollandaise, served with a side salad

VEGAN PANCAKES (vg) - 7

Topped with maple syrup & fruit

ON TOAST (vg option) - 3

Served with butter (dairy free available) and Fleur jam
Please see Extras to build your own breakfast

HEARTY**FULL ENGLISH - 9.5**

Pork & leek sausage, smoked bacon, egg, mushrooms, roasted tomato, house beans, bubble & organic sourdough

FRENCH TOAST (v) - 7.5

Brioche French toast with homemade chocolate hazelnut sauce, banana & almond crumble

EGGS BENEDICT (v option) - 9

Our sourdough, two poached eggs & hollandaise
Choose from maple glazed ham, smoked salmon or spinach

THE ULTIMATE BREAKFAST SARNI - 8

Smoked bacon, avocado, fried egg & house onion chutney on our organic sourdough

HUEVOS RANCHEROS TOAST (v) - 7.5

Sourdough toast, homemade beans, fried eggs, cheddar, sour cream & chilli sauce

Please note we're NOT a nut free environment

Gluten Free dishes are prepared without gluten, but as we are a bakery cross contamination is possible

LUNCH**SANDWICHES & BURGERS**

All served with house salad or slaw

VEGGIE BURGER (vg) - 8

Falafel burger, beetroot hummus & slaw

CROQUE MONSIEUR - 7

CROQUE MADAME (with fried egg) - 8

CROQUE VEGETARIEN (v) - 7

CHICKEN & AVO TOASTIE - 7.5

Chicken, avo, kale pesto, mayo & cheddar

MAINS**HOUSE DAILY SALAD (vg) - 7**

+ Chicken Breast - 2.5

+Grilled Halloumi - 2

+Poached Salmon - 4

FISH CAKES - 8

Served with mint peas and sweet potato chips

VEGGIE LASAGNE (v) - 7.5

Served with salad and slaw

KIDS MENU**MINI FRENCH TOAST - 4.5**

With banana & hazelnut chocolate sauce

BRUNCH - 5

Choose 2 of the following on toast:

Bacon, tomato, egg, bubble, mushrooms, vegan sausage, sausage

TOASTIES - 4.5

Choose 2 of the following:

Cheddar, ham, tomato, bacon, beetroot hummus, banana, homemade jam, peanut butter, homemade chocolate spread

SIDES & EXTRAS

Egg - 1

Sausage - 2

Bacon - 2

Vegan Sausage - 2

Gammon - 3

Smoked Salmon - 4

Avocado - 2.5

Slaw - 2.5

Our Sourdough Toast

with Homemade Jam - 3

Mint Pea Mash - 2.5

Cheddar Cheese - 2

Homemade Beans - 2

Mushrooms - 2

Chicken Breast - 2.5

Roasted Tomato - 1

Feta Cheese - 2

Sweet Potato Chips - 4

Halloumi - 2

Bubble - 2

MILKSHAKES

'SNICKERS' (VG) – 5.5

Almond butter, oat milk, chocolate, vegan ice cream

BANANA & HONEY – 5

Fresh banana, vanilla ice cream, honey, milk

TROPICAL (VG) – 5

Pineapple, coconut milk, vegan ice cream

HEALTHY SOFTIES

KOMBUCHA – 4.5

Ginger & Lemon
Turmeric

DASH WATER – 1.80

Cucumber
Lemon
Blackberry

BOOZY BRUNCH

CLASSIC BELLINI – 6.5

Prosecco + homemade peach puree

ELDERFLOWER FIZZ – 7

Elderflower, gin, prosecco

PROSECCO – 6 / 26

BLOODY MARY – 8

Double shot of vodka, tomato juice & homemade spice mix

CRAFT BEERS - 5

THE WANDLE

Amber, hoppy bitter. Sambrook's Brewery, Battersea. 3.8%
(500ml)

RELIANCE PALE ALE

Biscuity malts, pine aromas and grapefruit. Brixton Brewery.
4.2% (330ml)

LOW VOLTAGE SESSION IPA

Easy drinking with a powerful hop hit. Brixton Brewery. 4.3%
(330ml)

PECKHAM PILSNER

Earthy, floral lager. Brick Brewery, Peckham 4.8% (330ml)

WINE – 6 / 26

SPINNAKER

White, Western Cape, South Africa

NERO D'AVOLA

Red, Casano, Terra Siciliane, Italy

WHY NOT HAVE YOUR PARTY AT CAFÉ FLEUR?

Speak to Lucy or Simon for details:

lucy@cafefleurwandsworth.com

simon@cafefleurwandsworth.com

020 8874 1930

SMOOTHIES

BANANA ESPRESSO – 5

Fresh banana, double espresso, frozen yogurt, milk

BERRY ALMOND (VG) – 5

Mixed berries, banana, almond milk

GREEN MACHINE (VG) – 7

Protein powder, spinach, banana, apple, oat milk

JUICES

FRESHLY SQUEEZED ORANGE – 3

LEMON, GINGER, TURMERIC – 3

DETOX JUICE – 5

Carrot, celery, apple, ginger

COFFEE & TEA

We buy our coffee beans from the amazing Volcano Coffee Works. The organic beans are ethically traded and roasted in Volcano's boutique roastery in Brixton.

Americano – 2.2

Macchiato – 2.2

Flat White – 2.6

Cappuccino – 2.8

Latte – 2.8

Mocca – 3.5

Chai Latte – 3

Hot Chocolate – 2.8

Oatly & Almond Milk + 0.40p

Decaf + 0.30p

BREW TEA – 2.5

English Breakfast, Earl Grey, Green,
Lemon & Ginger, Mint

SUPER LATTES – 3.5

Beetroot, Matcha or Turmeric with Oat or Almond Milk

OUR ETHICS

CELEBRATE SEASONAL & LOCAL

We use local & seasonal produce as much as possible in an effort to support British businesses and reduce the environmental impacts of transport.

SERVE MORE VEG & BETTER MEAT

Prioritising plant-based dishes over meat helps to reduce the environmental impact of the food we eat, which is why we have so many veggie options on our menu for you to choose from. We hope you will agree they are just as delicious as their meat alternatives. Where meat and dairy products are used in our dishes, they are sourced from suppliers with high welfare standards.

SUPPORT GLOBAL FARMERS

It is not always possible to source food locally grown in Britain, for example the coffee beans that make our coffee. In these cases, we make sure to source ethically traded produce so that farmers in developing countries have access to a trade system based on justice and fairness.

Opening Hours

Mon - Sun 8am - 4pm (kitchen closes 3pm)

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