

THE PERFECT
BREAKFAST & BRUNCH

CHANT-BISTROT
C H A N T - B I S T R O
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SALADS



GOAT CHEESE SALAD

MIX OF GREEN LEAVES WITH GRILLED BEETROOT AND CARAMELIZED WALNUTS, WITH BALSAMIC AND TRUFFLE OIL DRESSING, TOPPED WITH TWO SLICES OF GOAT CHEESE.

⌘ 52 431 CAL



QUINOA SALAD

A LAYER OF AVOCADO TOPPED WITH QUINOA, MANGO PIECES, CELERY, BELL PEPPER, FETA CHEESE WITH GINGER LEMON DRESSING AND PAPRIKA WITH WILD ARUGULA, RED RADISH, CHERRY TOMATOES AND PUMPKIN SEEDS.

⌘ 52 994 CAL



KANI SALAD

CRAB STICKS, CUCUMBER AND CARROTS IN SPICY MAYONNAISE SAUCE WITH MIX LETTUCE, TOPPED WITH CRISPY SALMON DUMPLINGS.

⌘ 52 621 CAL



BREAKFAST & BRUNCH



SERVED FROM 8 AM TO 6 PM

SHAKSHUKA

THE FAMOUS MIDDLE EASTER EGG WITH TOMATOES AND ROASTED RED BELL PEPPERS TOPPED WITH FETA CHEESE, CHILLI OIL AND CHIVES, SERVED WITH TOASTED RUSTIC BREAD.

⌘ 48 462 CAL



LABNEH TURKISH EGG

POACHED EGGS WITH LABNEH AND GREEK YOGURT MIX, TOPPED WITH CHILLI OIL AND BASIL OIL. SERVED WITH TOASTED RUSTIC BREAD.

⌘ 46 589 CAL



AVOCADO RICOTTA TOAST

A SLICE OF TOASTED RUSTIC BREAD, WITH GUACAMOLE AND FRESH RICOTTA CHEESE, TOPPED WITH BREADED POACHED EGGS FRIED WITH BUTTER, SERVED WITH TOMATO AND CHILLI CONFIT.

⌚ 56 505 CAL



EGG BENEDICT

ENGLISH MUFFIN AND SAUTEED SPINACH WITH CREAM CHEESE AND A SLICE OF TURKEY, TOPPED WITH POACHED EGGS AND HOLLANDAISE SAUCE.

⌚ 56 582 CAL



TRUFFLE SCRAMBLED EGG

SCRAMBLED EGGS WITH GRATED TRUFFLE SERVED WITH BABY ASPARAGUS AND TOASTED CROISSANT.

⌚ 58 544 CAL



EGGS WITH LABNEH AND SIMIT

SOUR LABNEH TOPPED WITH POACHED EGGS, SERVED IN FRESH SIMIT BREAD.

⌚ 49 463 CAL



SANDWICHES



MAPLE SRIRACHA CHICKEN

MARINATED AND FRIED CHICKEN BREASTS WITH MAPLE SRIRACHA.

⌚ 39 679 CAL



TUNA

TUNA MIXTURE, MAYONNAISE, DIJON MUSTERD AND CHIVES.

⌚ 34 563 CAL



HALLOUMI PESTO

MARINATED AND GRILLED HALLOUMI CHEESE WITH BASIL PESTO.

⌚ 42 501 CAL



SIDES

CRISPY POTATO CHIPS

⌚ 19 178 CAL

FRENCH FRIES

⌚ 16 197 CAL

PARMESAN TRUFFLE FRIES

⌚ 29 277 CAL

PANCAKES

CRÉME BRÛLÉE PANCAKE

TWO LAYERS OF FLUFFY PANCAKES WITH CRÉME BRÛLÉE TOPPED WITH CARAMELIZED SUGAR.

⌚ 42 764 CAL



CLASSIC PANCAKE

TWO LAYERS OF FLUFFY PANCAKES WITH BUTTER AND MAPLE SYRUP.

⌚ 38 630 CAL



BERRIES PICOTTA PANCAKE

TWO LAYERS OF FLUFFY PANCAKES, TOPPED WITH HOMEMADE HONEY RICOTTA, SERVED WITH MIXED BERRY SAUCE.

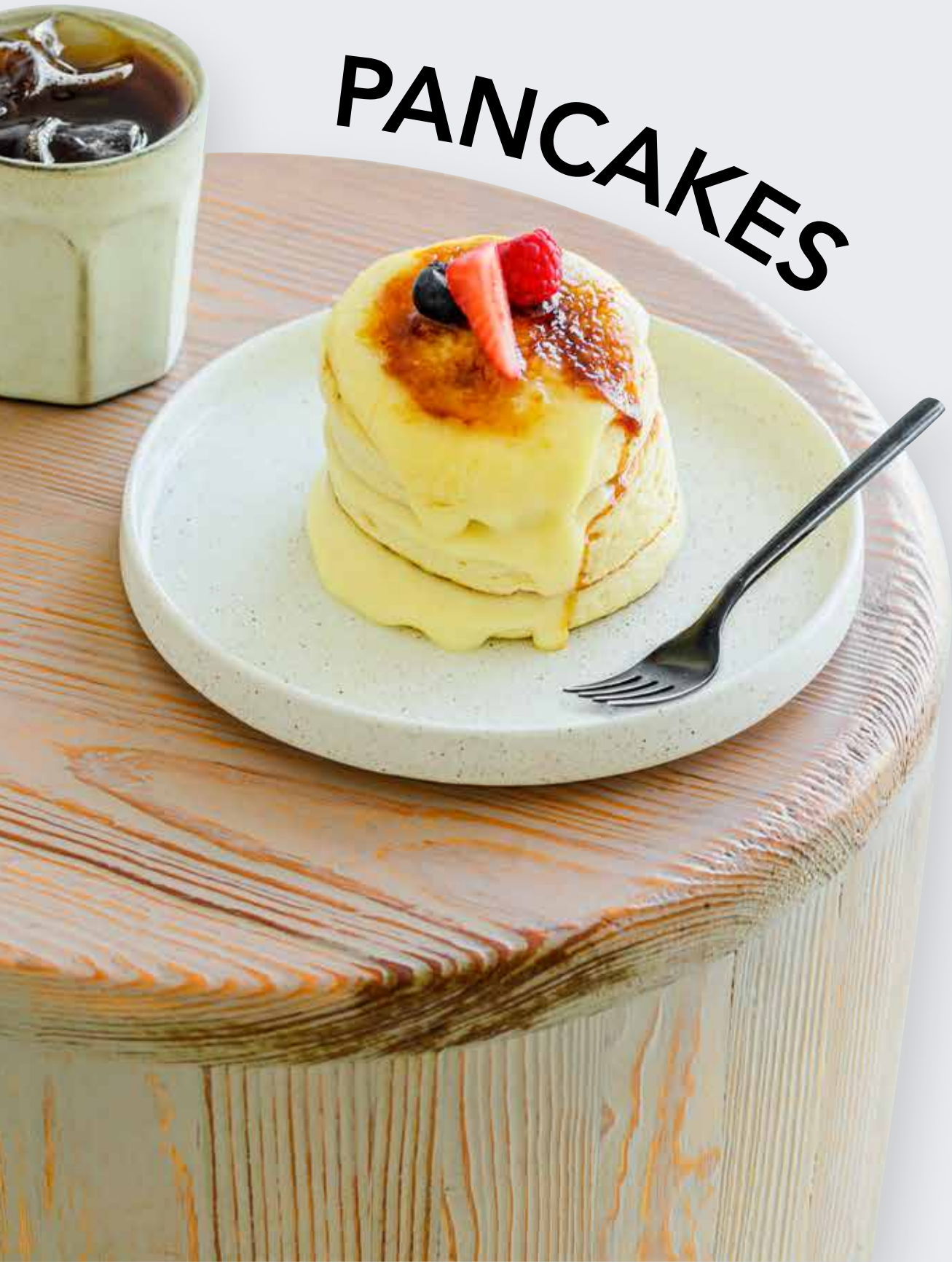
⌚ 42 409 CAL



CHOCOLATE HAZELNUT PANCAKE

TWO LAYERS OF FLUFFY PANCAKES WITH CHOCOLATE HAZELNUTS, GARNISHED WITH TOASTED HAZELNUTS.

⌚ 42 826 CAL



DESSERTS



DATE PUDDING
RICH AND WARM DATE CAKE WITH SALTED CARAMEL SAUCE, SERVED WITH VANILLA ICE CREAM.

⌘ 45 321 CAL 🍷🍷🌾🍷🍷



MANGO CAKE
LAYERS OF VANILLA SPONGE CAKE SOAKED WITH MANGO SAUCE WITH LAYERS OF MANGO CREAM.

⌘ 46 568 CAL 🍷🍷🍷🍷🍷



MILLE FEUILLE
LAYERS OF CRISPY AND FLAKY PASTRY, LAYERD WITH VANILLA CREAM, SERVED WITH RED CURRANTS.

⌘ 46 673 CAL 🍷🌾🍷

HAZELNUT PRALINE CREAM PUFF
A LAYER OF CRUNCHY CRACKLINGS AND CREAM FILLING WITH HAZELNUTS, TOPPED WITH WHITE CHOCOLATE HAZELNUT CREAM AND PRALINE.

🍷🍷🍷🌾🍷 463 CAL ⌘ 42



HONEY CAKE
LAYERS OF RUSSIAN HONEY CAKE FILLED WITH LAYERS OF CREAM, HONEY, AND SOUR CREAM.

🍷🍷🌾🍷 620 CAL ⌘ 42



CHOCOLATE AND HAZELNUT CAKE
TWO LAYERS OF SOFT CHOCOLATE CAKE WITH BELGIAN CHOCOLATE GANACHE AND RICH HAZELNUT CREAM, SERVED WITH VANILLA ICE CREAM.

🍷🍷🍷🌾🍷 1318 CAL ⌘ 46



CROISSANTS

PISTACHIO CROISSANTS

⌘ 28 465 CAL 🍷🍷🍷🌾🍷

ALMOND CROISSANTS

⌘ 26 410 CAL 🍷🍷🍷🌾🍷

CRÉME BRÛLÉE FRENCH TOAST
TOASTED BRIOCHE BREAD WITH FEUILLITINE, TOPPED WITH CRÉME BRÛLÉE CUSTARD AND CARMALIZED SUGAR.

⌘ 58 560 CAL 🍷🍷🌾🍷

FRENCH TOAST
TOASTED BRIOCHE BREAD WITH FEUILLITINE, CUSTARD AND SALTED CARAMEL SAUCE, TOPPED WITH VANILLA ICE CREAM.

⌘ 58 477 CAL 🍷🍷🍷🌾🍷

BELGIAN WAFFLE
BELGIAN WAFFLE PIECES WITH DARK CHOCOLATE SAUCE AND PEANUT SAUCE WITH CARAMELIZED BANANA SLICES.

⌘ 42 514 CAL 🍷🍷🍷🌾🍷

PASTRIES





TEA & MATCHA

ENGLISH BREAKFAST TEA 24 0 CAL

JASMINE GREEN TEA 24 0 CAL

HOT MATCHA 33 147 CAL

ICED MATCHA 34 147 CAL

SOFT DRINKS

COCA COLA 11 105 CAL

COCA COLA LIGHT 11 0 CAL

SPRITE 11 118 CAL

ICE TEA PEACH 34 490 CAL

RASPBERRY COCKTAIL 38 82 CAL

POMEGRANATE HIBISCUS 34 107 CAL

FRESH ORANGE JUICE 26 534 CAL



WATER 9 0 CAL

SPARKLING WATER 10 0 CAL

COCKTAILS



HOT COFFEE

SAUDI COFFEE 	ﷲ 28	0 CAL
V60 	ﷲ 25	0 CAL
DRIPPED	ﷲ 19	0 CAL
ESPRESSO	ﷲ 16	0 CAL
AMERICANO	ﷲ 18	0 CAL
MACCHIATO	ﷲ 18	5 CAL
CORTADO	ﷲ 20	60 CAL
FLAT WHITE	ﷲ 21	70 CAL
CAPPUCCINO	ﷲ 22	100 CAL
LATTE	ﷲ 23	160 CAL
SPANISH LATTE	ﷲ 27	230 CAL
WHITE MOCHA	ﷲ 27	250 CAL

NON DAIRY MILK

SOYA	ﷲ 5	0 CAL
ALMOND	ﷲ 5	0 CAL
COCONUT	ﷲ 5	0 CAL



ICED COFFEE

V60 	ﷲ 26	0 CAL
DRIPPED	ﷲ 19	0 CAL
ESPRESSO	ﷲ 17	0 CAL
AMERICANO	ﷲ 19	0 CAL
CORTADO	ﷲ 21	45 CAL
LATTE	ﷲ 24	130 CAL
SPANISH LATTE	ﷲ 28	160 CAL
WHITE MOCHA	ﷲ 28	230 CAL
CARAMEL DOPPIO	ﷲ 26	200 CAL

EXTRAS

CHOCOLATE ﷲ 6	CARAMEL ﷲ 6	ICE CREAM ﷲ 6
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PRODUCTS CONTAIN ONE OR MORE OF THE FOLLOWING ALLERGENS:

 SUGAR	 MILK	 NUTS	 CORN
 SESAME	 GLUTEN	 EGG	 MUSTARD

ADULTS NEED AN AVERAGE OF 2,000 CALORIES PER DAY, AND IT MAY VARY INDIVIDUAL CALORIC NEEDS FROM PERSON TO PERSON.

ANY MODIFICATION OR CHANGES YOU REQUEST TO YOUR MEAL WLL AFFECT THE INFORMATION DETAILED NUTRITIONAL INFORMATION IN THIS LIST.

ALL NUTRITIONAL INFORMATION OBTAINED BY MAKEEL OFFICE FOR NUTRITIONAL COUNSELING SERVICE.