

LA Cafe

Bistro

MENU

BAPS

BACON BAP.....7
Crisp Streaky Smoked Bacon, French Butter, Toasted Pretzel Bap, Our Signature Truffle Sauce.

SAUSAGE BAP.....7
Butcher's Pork Sausages, French Butter, Toasted Pretzel Bap, Our Signature Truffle Sauce.

BACON & SAUSAGE BAP.....9
Crisp Streaky Smoked Bacon And Butcher's Pork Sausages, French Butter, Toasted Pretzel Bap, Our Signature Truffle Sauce.

CHICKEN, AVOCADO & SUN-DRIED TOMATO.....10
Succulent Chicken, Sliced Avocado, Sun-Dried Tomatoes, Tomato Tapenade, Pesto And Fresh Leaves.

24-HOUR SLOW-COOKED STEAK BAP.....13
24-Hour Slow-Cooked Flank Steak, Sautéed Mushrooms, Caramelised Thyme Onions And Melted Cheese With Homemade Smoky Sauce.

GRAND LA CAFÉ BREAKFAST BAP.....12
Smoked Streaky Bacon, Butcher's Cumberland Sausage, Crispy Hash Brown, Melted Cheese And Our Signature Truffle Sauce.

CROISSANTS

SMOKED SALMON & HERBED CREAM CHEESE.....10
Lightly Smoked Salmon, Lemon-Scented Herbed Cream Cheese And Crisp Leaves With Honey-Mustard Dressing.

TRUFFLE CHICKEN CAESAR.....9
Succulent Chicken, Little Gem Lettuce, Caesar Dressing, Parmesan And A Hint Of Truffle.

BLUE CHEESE, MUSHROOM & THYME.....9
Sautéed Reduced Portobello Mushrooms, Blue Cheese, Herbed Caramelised Onions And Fresh Parsley.

LA CAFÉ TRUFFLE SCRAMBLED EGG & CHEESE.....8
Our Signature Soft Scrambled Eggs With Melted Cheese.

BURGERS

WAGYU BEEF BURGER.....25
Juicy Wagyu Beef, Caramelised Onion, Cheese, Little Gem, Beef Tomatoes, Onion, Pickles And Crisp Bacon, With In-House Smoked Burger Sauce Served With Double-Cooked Parsley Or Peri-Peri Fries.

SPICY CHICKEN BURGER.....20
24-Hour Spice-Marinaded Chicken Thighs Cooked To Perfection, Sliced Cheese, Chorizo, Grilled Peppers, Spicy Sauce In A Toasted Black Charcoal Bun Served With Double-Cooked Parsley Or Peri-Peri Fries.

BREAKFAST & BRUNCH

GRAND LA CAFÉ BREAKFAST.....21
Smoked Bacon, Butcher's Cumberland Sausage, Scrambled Truffle Eggs, Crispy Hash Browns, Sautéed Reduced Mushrooms, Baked Beans, Roasted Vine Tomatoes Drizzled With Pesto And Toasted Bread Of The Day.

24-HOUR COOKED STEAK BREAKFAST.....24
Sliced 24-Hour Slow-Cooked Steak, Chimichurri Dressing, Fried Eggs (Sunny Side Up), Reduced Portobello Mushrooms With Honey Mustard Dressing, Baked Beans, Roasted Vine Tomatoes With Pesto, Parsley Fries And Toasted Bread Of The Day.

LA CAFÉ SIGNATURE BREAKFAST.....17
Our Signature Soft Scrambled Eggs With Truffle Sauce, Butcher's Pork Sausage, Smoked Crisp Bacon, Baked Beans, Roasted Vine Tomatoes With Pesto And Toasted Bread Of The Day.

AVOCADO TOAST.....16
Sliced Ripe Avocado, Tomato Tapenade, Scrambled Eggs With Truffle, Roasted Vine Tomatoes With Pesto, House Salad And Served On Toasted Bread Of The Day And Garnished With Parmesan.

SMOKED SALMON & AVOCADO.....22
Lightly Smoked Salmon With Honey Mustard And Lemon-Scented Cream Cheese, Sliced Ripe Avocado, Tomato Tapenade, Scrambled Eggs With Truffle, Roasted Vine Tomatoes With Pesto, House Salad And Served On Toasted Bread Of The Day, Garnished With Parmesan.

KIPPERS.....18
Traditionally Smoked Kippers, Reduced Portobello Mushrooms With Honey Mustard, LA Café Scrambled Truffle Eggs, Grilled Tomatoes With Pesto.

SALADS

CLASSIC CAESAR.....16
Little Gem Lettuce, Parmesan And Crisp Croutons Tossed In Classic Caesar Dressing With A Hint Of Truffle.

GRILLED VEGETABLE SALAD WITH TOASTED PECAN NUTS.....14
Mixed Salad Leaves, Grilled Vegetables, Toasted Nuts And Seeds, Dressed With Our Homemade Herb Dressing, Pesto And Tomato Tapenade With Parmesan.

Add Chicken.....4
Add Tuna.....4
Add Beef.....6
Add Smoked Salmon.....6

SOUP OF THE DAY.....10
Freshly Prepared In-House Using Seasonal Ingredients With Toasted Bread Of The Day. Please Ask For Today's Selection.

SANDWICHES

BLTC.....13
Crisp Smoked Bacon, Lettuce, Tomatoes & Cheese With Honey Mustard Sauce In A Toasted Ciabatta.

24-HOUR STEAK & BLUE CHEESE.....16
24-Hour Slow-Cooked Sous Vide Steak, Caramelised Onions, Blue Cheese, And Dressed With Zesty Horseradish And Tarragon Mayonnaise In A Crisp Demi Baguette.

BEEF PASTRAMI.....13
Toasted Demi Baguette, Pepper Beef Pastrami, Dijon Mustard, Horseradish Sauce, Sweet And Sour Pickles.

HAM & CHEESE.....12
Sliced Honey-Glazed Ham, Comté Cheese, Honey Mustard, Drizzled With Our Truffle Sauce.

TUNA & SWEETCORN.....12
Skipjack Tuna, Spring Onion And Sweetcorn Bound With A Creamy Dressing.

GRILLED VEGETABLE CHEESE.....12
Grilled Bell Peppers, Sweetcorn, Slow Roasted Aubergine, Cheese, Tomato Tapenade, Basil Pesto, In A Toasted Bread.

SUN-DRIED TOMATO & MOZZARELLA.....11
Toasted Ciabatta, Sun-Dried Tomatoes, Melted Mozzarella And Cheddar, Tomato Tapenade And Basil Pesto And Parmesan With Basil Leaves.

PESTO CHICKEN.....14
Juicy Sous Vide Roasted Chicken, Sun-Dried Tomatoes, Melted Mozzarella, Fresh Basil, Tomatoes In A Crusty Bread Laced With Tomato Tapenade And Pesto. Finished With Parmesan.

MUSHROOM, BRIE MELT & TRUFFLE.....12
Slow-Cooked Portobello Mushrooms With Herbs, Two Types Of Cheese, Brie And Cheddar, Caramelised Onions, And A Hint Of Truffle.

DISH OF THE DAY

DAILY SPECIAL DISH
A Changing Chef's Creation, Freshly Prepared For The Day.

FRIES

Plain.....5
Peri-Peri With Parmesan.....6
Truffle, Fried Onion And Parmesan.....7

SIDES & EXTRAS

Scrambled Eggs.....3
Cheese.....1
Sausage.....2.50
Bacon.....3
Hash Browns x 2.....3
Avocado.....4
Smoked Salmon.....6
Side Salad.....5
Gluten-Free Bread.....1 Extra
Two Slices Of Toast.....3.50

DESSERTS

Belgian Waffle.....11
Served With Homemade Crème Anglaise, Chocolate Sauce, Whipped Cream And Caramel Fudge Cubes.

Warm Pecan Brownie.....10
Homemade Warm Pecan Brownie Served With Vanilla Ice Cream And Chocolate Sauce.

Blueberry & Mascarpone Pancakes.....11
Fluffy Pancakes Layered With Mascarpone, Crème Anglaise, Fresh Blueberries And Freeze-Dried Raspberries & Berry Sauce.

Classic Crème Brûlée.....10
Vanilla Mascarpone Crème Brûlée With A Caramelised Sugar Crust, Beautifully Garnished With Berries And Chantilly Cream.

Selection of Ice Creams & Sorbets.....7
A Refined Assortment Of Premium Ice Creams And Refreshing Sorbets. Please Ask A Member Of Our Team For Today's Selection. (2 Scoops)



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Food Allergy Notice: If You Have A Food Allergy Or A Special Dietary Requirement, Please Inform A Member Of Our Team.

LA Cafe

Bistro

DRINKS MENU



COFFEES

HOT COFFEES

Latte	4.50
Cappuccino	4.50
Flat White	4.50
Mocha	5.50
Black Forest Mocha	6.50
Espresso	Single 3 Double 4
Macchiato	Single 3 Double 4
Americano	4
Cortado	4
Dark Mocha Espresso	4
Fine Dark Chocolate Emulsified With Our Espresso.	
Decaf, Soya, Almond, Oat Or Coconut Milk	Add 0.50

THE CHILLED COFFEES

Iced Latte	5.50
Iced Americano	4.50
Frappé	6
Chocolate Frappé	6
Mocha Frappé	6.50
Iced Matcha	6.50
Iced Strawberry Matcha	7
Add Vanilla, Hazelnut Or Caramel Syrup	0.50
Extra Espresso Shot	1

THE HOT ONES

Chai Latte	5
Hot Chocolate	5
Black Forest Hot Chocolate	6.50
English Breakfast Tea	3.50
Earl Grey/Chamomile/Peppermint/Green Tea/Fruit Tea	4
Masala Chai	5
Matcha Honey Latte	6
Ceremonial-Grade Matcha With Honey And Full-Fat Milk.	
Add Whipped Cream Or Marshmallows	Add 0.50

THE COFFEES WITH A BUZZ

LA Café Coffee Royale	10
Baileys Irish Cream And Kahlúa Cappuccino With Whipped Cream And Chocolate Pearls.	
Amaretto Flat White	9
Double Espresso With A Shot Of Amaretto, Topped With Hot Milk.	
Frangelico Mocha	9
Hot Chocolate-Infused Coffee With Smooth Hazelnut Liqueur.	
Cognac Flat Black	10
Cognac With Black Coffee, Chantilly Cream And Chocolate Dust.	
Irish Coffee	10
Irish Whiskey With Black Coffee, Dark Brown Sugar Laced With Cream.	

THE SMOOTHIES

Summer Berry	8.50
Strawberry, Raspberry, Blueberry, Blackberry And Yoghurt.	
Tropical	8
Mango, Passion Fruit And Pineapple.	
The Green	8.50
Kiwi, Spinach And Apple.	
Virgin Mojito	8
Lime, Lemon And Mint.	
LA Café Iced Tea	7
Lime, Lemon, Mint And Peach.	
Add A Shot Of Alcohol To Any Smoothie For	4

BEERS & CIDERS

Beer — 330ml / 500ml Bottles	6.50 / 9
Please Ask Your Server For Today's Selection.	
Cider — 500ml Bottles	8
Please Ask Your Server For Today's Selection.	

COLD DRINKS

Coke/Diet Coke/ Coke Zero/Fanta	3
Sparkling Water	3.50
Evian Water-Small	3
Panna Water-Large	7
San Pellegrino Sparkling	3.50
Apple Juice	3.50
Pineapple Juice	3.50
Cranberry Juice	3.50
Orange Juice	3.50

WINES

SPARKLING

Bouvet Ladubay Saumur Saphir	175ml 11 250ml 13 Bottle 35
Elegant French Sparkling Wine Made Using The Traditional Champagne Method, With Fresh Peach, Honey And Brioche Notes Alongside A Crisp, Biscuity Finish.	

RED WINES

The Guv'nor VIP Red	175ml 11 250ml 14 Bottle 36
Smooth And Full-Bodied Spanish Red With Flavours Of Black Cherry, Plum, Blackberry And Subtle Spice.	
Marcelo Pelleriti Malbec	175ml 12 250ml 15 Bottle 36
Rich Argentinian Malbec With Ripe Plum, Dark Fruit And Gentle Oak Spice.	

Rémy Ferbras CDR Villages

175ml 11 250ml 15 Bottle 32	
Soft And Warming Rhône Blend With Red Berry Fruit, Herbs And Smooth Tannins.	

WHITE WINES

Mâcon Villages Maurice G	175ml 11 250ml 14 Bottle 30
Fresh, Unoaked Chardonnay With Citrus, White Flowers And A Clean Finish.	
Les Pierres Blanches AOP Touraine Sauvignon	175ml 13 250ml 16 Bottle 38
Crisp Loire Sauvignon Blanc With Lime, Grapefruit And Refreshing Minerality.	

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