

# BRUNCH

Tuesday to Friday 9.30–15.00  
Saturday and Sunday 9.30–16.00

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# LUNCH

We have a weekly changing lunch menu, featuring soups, salads, and two to three mains every week. Being served from 12–15 from Monday to Friday.

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# NIGHT

Served from 18.00

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## CATERING DEPARTMENT

The Le Bon catering department offers private functions on and off the premises. Choose from the breakfast, lunch, brunch or evening menus. We are also happy to assist you with developing a menu specifically to fulfill your personal or business requirements.

We are on Instagram: @lebonberlin #lebonberlin

# BRUNCH

TUESDAY TO FRIDAY 9.30–15.00  
SATURDAY AND SUNDAY 9.30–16.00

## QUICKIES

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### PETIT DEJEUNER

Light breakfast plate with homemade jam, maple cream and seasonal fruit.

Served with	Croissant	4.50
	Toasted Banana Bread	5.70

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### GRAPEFRUIT

Caramelized pink grapefruit with brown sugar. Topped with shaved ginger and mint.

3.80

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### LE BON PORRIDGE

5 grains warmed through with banana and coconut cream. Topped with fresh fruit, chia seeds, cacao nibs and crunchy granola. All natural sweeteners, vegan, gluten free.

4.90

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### Toasted Banana Bread

Nice chunk of toasted homemade banana bread, served with maple cream and roasted hazelnuts.

4.20

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## SWEET

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### GRANOLA PANCAKES

Three cranberry pancakes covered with homemade granola crunch. Served with caramelized banana, jam, chilli-choc almond butter, maple syrup and whipped vanilla cream.

7.80

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## MAINS

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### AVOCADO - LIME - 60 MIN EGG OPEN SANDWICH

One egg, slowly cooked in it's shell, basted in japanese breadcrumbs and flash fried. Served over a bed of smashed avocado and rucola on haus sourdough toast.

Topped with either dehydrated bacon shards  
OR marinated goats cheese. Baby leaf side salad.

8.80

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### SHAKSHUKA

Two eggs cooked in a spicy tomato and roasted paprika sauce. Served with 2 slices of haus sourdough, roasted chickpeas, tahini and a coriander-mint side salad.

8.20

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## AVOCADO TOAST

Crushed avocado with lime, herbs and maldon sea salt on two slices of toasted haus sourdough. Topped with rucola and oven roasted tomatos. Vegan. 7.20

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## EGGS

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### EGGS BENEDICT

Two poached eggs served on homemade English muffin with Tabasco hollandaise and side salad.

On top of	Rosemary ham	8.00
	Avocado	8.40
	Haus smoked salmon	8.80

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### EGGS LE BON

Two eggs either fried, poached or scrambled. Served with two slices of haus made sourdough bread grilled with olive oil and a side salad.

5.40

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### EXTRAS: ADD TO ANY BRUNCH MEAL

Homemade hash brown, gluten free	2.40
Roasted cherry tomatos	2.00
Avocado mash	2.50
3 slices bacon	2.20
Haus smoked salmon	2.80
2 extra slices of haus sourdough	1.60
Extra Bio egg	1.50
Gluten free bread	1.50

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**WEEKEND BRUNCH SPECIALS**  
**SATURDAYS AND SUNDAYS 9.30-16.00**

## MAINS

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### ITALIAN SCRAMBLE CROISSANT

Open croissant filled with parmesan scramble. Spicy Italian salami fried and whipped into the scramble on top of a layer of crispy bacon. Topped with spring onion and rucola. 8.50

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### CROQUE SANDWICH MONSIEUR

Le Bon brioche dipped in orange zested egg whip. Filled with a double layer of rich bergkäse and either rosemary ham OR oven roasted cherry tomatoes. Fried and served with chilli infused maple syrup and side salad. 7.80

### MADAME

Add a fried egg on top. 9.20

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### YOGI TEA FRENCH TOAST

Haus brioche soaked in yogi-tea milk. Fried until crispy. Served with jam, caramelized bananas, roasted hazelnuts, vanilla cream and maple syrup.

7.50

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# NIGHT

SERVED FROM 18.00

## SNACKS/STARTERS

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### SPINACH RISOTTO BALL

Risotto ball wrapped around a centre of Grana Padano cheese and spinach. Rolled in japanese breadcrumbs and deep fried. Served with zesty orange yoghurt and tomato chutney. **4.50**

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### BREAD & BUTTER

Homemade sourdough rye bread, whipped butter. **3.50**

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### LE BON LEMON RICOTTA

Homemade Ricotta cheese with berries, fresh thyme, a touch of honey and maldon sea salt. Served with grilled fruit-nut bread. **7.50**

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### CHEESE PLATE

A fine selection of 4 cheeses from Mr. Fritz Blomeyer served with grilled fruit-nut bread, almonds and homemade chutneys. **9.50**

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## SALADS

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### THAI BEEF SALAD

Marinated roast beef on a bed of romaine, cucumber, pickled veggies and a lime-garlic-coriander dressing. **12.50**

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### WILD HERBS, STRAWBERRYS AND BUFFALO MOZZARELLA

Ruicola and baby leaf salad, mixed with fresh estragon and basil leaves, in an aged balsamic vinaigrette. Topped with buffalo mozzarella, strawberries and honey glazed popcorn. **10.50**

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## **MAINS**

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### **LE BON MERGUEZ TACOS**

Three corn tortillas, filled with crispy bites of spicy lamb sausage, smashed avocado, spring onions and homemade salsas

**11.50**

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### **BEETROOT RISOTTO**

Creamy risotto with baked beets, parmesan and a nice touch of white wine. Topped with caramelized goats cheese, grilled zucchini and toasted walnuts.

**12.50**

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### **ASIAN SEARED TUNA**

Tuna filet with a touch of lemon grass, in a sesame seed coating, on warm glass noodle veggie salad with roasted onions, mint and coriander.

**17.50**

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### **STEAK FRITES**

Our version of the brasserie classic: Simmental entrecote, Le Bon fries and Sauce Bernaise. Side salad.

**19.50**

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## **DESSERTS**

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### **CREME BRULEE**

Le Bon creme brulee caramelized and topped with something special.

**4.50**

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### **DESSERT SPECIAL**

please check with us!

**6.50**

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### **ICE ICE BABY**

Two scoops of a rotating selection of in haus produced ice creams and sorbets. Ask us for today's choices.

**4.20**

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